

# Harwood House Dinner Menu

## APPETIZERS

<b>MAPLE WOOD SMOKED TROUT</b>	12	<b>SHRIMP COCKTAIL</b>	14
Served with Red Onions, Capers, Cream Cheese, and Crackers (Gluten Free Available Upon Request)		Served Chilled with Cocktail Sauce and Lemon	
<b>BEET SALAD</b>	12	<b>ROASTED GARLIC</b>	14
Baby Arugula, Thinly Sliced Beets, Candied Walnuts, Goat Cheese, and Pancetta Tossed in an Orange Vinaigrette		Served with Locally Sourced Montana Goat Cheese, Apples, and Grilled Fontana Bread Drizzled with Maple Balsamic (Recommended for 3-4 People)	
<b>GARLIC PAN-FRIED PRAWNS</b>	15	<b>BAKED BRIE WITH HUCKLEBERRY COMPOTE</b>	12
Lightly Breaded and Sautéed Served with Cocktail Sauce and Lemon		Served with Crostini Drizzled with a Balsamic Vinegar Glaze	
<b>FAT TIRE BEER-BATTERED CALAMARI</b>	12	<b>FRIED BRUSSEL SPROUTS</b>	12
Tender Strips of White Calamari Steaks Dredged in Flour and Fried Golden Served with a Sweet Chili Sauce		With Butternut Squash, Candied Walnuts, Pancetta, and Apples Tossed in a Maple Balsamic	
<b>CRAB CAKES</b>	14	<b>BABY STEAMED CLAMS OR MUSSELS</b>	13
Maryland Style Crab Cakes Pan-Sautéed Served with a Roasted Pepper Remoulade and Fresh Apple Slaw		Simmered in a Blend of Cold Smoke Scotch Ale, Stone Ground Mustard, Shallots, and Thyme Finished with Scallions and Butter Served with Grilled Italian Crostini	

*All Dinners are Accompanied by Your Choice of Soup or Salad*

## STEAK

### *Steak Accompaniments*

Sautéed Mushrooms, Caramelized Onions, Béarnaise Sauce, or Blackening Seasoning (2 Dollars Each)

<b>PRIME RIB</b>	8-10oz 27	12-14oz 33
Harwood Specialty, Our Prime Rib is Slow Roasted for 8 Hours to Ensure Tenderness Served with Garlic Mashers and Asparagus		
<b>HARWOOD HOUSE FILET MIGNON</b>	6oz 29	8oz 35
A Bacon Wrapped Premium Angus Filet with Sautéed Mushrooms and Finished in a Port-Wine Demi Reduction Served with Garlic Mashers and Seasonal Vegetables		
<b>FRENCHED BONE-IN RIBEYE STEAK</b>		35
16oz Premium Northwest Angus Beef Fully Marbled for Exceptional Flavor and Juiciness Served with House Made Thyme Gratin Potatoes with Fontina Cheese and Seasonal Vegetables		
<b>TENDERLOIN MEDALLIONS</b>		31
Topped with Alaskan King Crab, Asparagus and Béarnaise Sauce Served with House Made Thyme Gratin Potatoes with Fontina Cheese		
<b>BLACKENED MEDALLIONS AND SPINACH SALAD</b>		24
Served with Fried Garlic and Shallots, Blue Cheese, Raspberry Puree, and a Port Balsamic Dressing		

*Add to any Steak or Prime Rib Dinner*

Wild Mexican Prawns (3) 9

8oz Alaskan King Crab 22

5 - 6oz Maine Lobster Tail 18

# CHICKEN & DUCK

<b>BREAST OF DUCK</b>	26
Cooked Medium to Mid Rare and Served with a Grand Marnier Orange Sauce, Pumpkin Puree, Roasted Pumpkin Seeds, Arugula and Chai Crème Fraîche	
<b>HONEY THYME GLAZED JIDORI CHICKEN BREAST</b>	24
Lightly Seasoned and Pan-Seared over Creamy Risotto and Finished with Honey Thyme Glaze and Seasonal Vegetables	
<b>JIDORI CHICKEN</b>	24
All-Natural Free Range Chicken Breast Pan Sautéed, Cumin Crema, Roasted Poblano Puree, Arugula, Grapes & Fried Chickpeas	

# SEAFOOD

<b>WILD ALASKAN SOCKEYE SALMON FILET</b>	27
Coriander Citrus Rubbed, Pan Seared and Topped with a Tomato Fig Jam and Crisped Shallots Served with a Mandarin and Almond Quinoa and Basmati Rice Blend	
<b>WILD MEXICAN PRAWNS</b>	26
Garlic Crusted Pan-Fried and Served with a Mandarin and Almond Quinoa and Basmati Rice Blend	
<b>ALASKAN JUMBO KING CRAB</b>	45
Served with Drawn Butter, House Made Thyme Gratin Potatoes with Fontina Cheese & Seasonal Vegetables	
<b>MAINE LOBSTER TAILS</b>	45
Two 6oz Maine Lobster Tails Served with Creamy Bacon Risotto and Braised Wild Mushrooms and Garlic Butter Spinach	
<b>JUMBO NORTH ATLANTIC SEA SCALLOPS</b>	29
Pan Seared and Finished with a Pomegranate Butter Emulsion and Walnut Crumb Served with Creamy Risotto and Pickled Persimmons	
<b>NORTHERN WALLEYE</b>	27
Tender White Fleshed Walleye Dusted in a Seasoned Rice Flour Served with an Orange Pepper Coulis, Sautéed Kale and a Sweet Potato Croquette	

# PASTA

<b>CHICKEN FETTUCCINI</b>	24
Chicken Breast Strips, Creamy Alfredo Sauce, Roma Tomatoes, & Fresh Parmesan	
<b>SEAFOOD LINGUINI: FRUTTI DI MARI</b>	27
Shrimp, Scallops, Mussels, Crab, and Clams Tossed in a Garlic Cream Sauce and Linguini	
<b>BUTTERNUT SQUASH LINGUINI</b>	21
Butternut Squash Cream, Chicken Breast Strips, Fried Sage and Pecorino Romano Drizzled with Brown Butter	
<b>WILD MUSHROOM FETTUCCINI</b>	21
Wild Mushrooms, Tomatoes, Garlic, Scallions & Spinach, Brie, Parmesan & Blue Cheese in a Creamy Garlic Sauce	

# MONTANA FAVORITES

<b>HARWOOD HOUSE SIGNATURE KOBE BURGER</b>	18
With Tillamook Cheddar Cheese, Apple Wood Smoked Bacon, Caramelized Onions & a Black Peppercorn Sauce Served with House Seasoned Fries	
<b>WILD GAME MEATLOAF</b>	21
Made with Buffalo, Elk, and Ground Beef and Served with Garlic Mashers and a Rich Brown Gravy Stock Accompanied by Seasonal Vegetables	
<b>CHOICE SIRLOIN CHICKEN FRIED STEAK</b>	21
Hand-Cut, Cubed and Breaded In-House and Served in a Rich Brown Gravy Stock Accompanied by Garlic Mashers and Seasonal Vegetables	

## *Side Orders*

<b>GARDEN SALAD</b>	5	<b>SOUP</b>	CUP 5 / BOWL 6
<b>HEART OF ROMAINE WEDGE STYLE SALAD</b>	8	<b>FRIDAY CLAM CHOWDER</b>	CUP 6 / BOWL 7
Caesar Dressing, Parmesan, Bacon and Fried Shallots		Available on Fridays only	

For split plates, our kitchen will divide your dinner. A 5 dollar split plate fee will be applied. To ensure proper service, we are unable to provide separate checks for parties of 8 or more; an 18% service fee will be added to your party's check to be shared by the team that served you.

(\*Consumption of any raw or undercooked animal products can be hazardous to your health.)