

Harwood House Restaurant

Weekend Dinner Features

December 1st-3rd

DRUNKEN T-BONE STEAK

Cattle Country Angus Beef Grilled to Perfection Topped with a Fat Tire ale Demi-Glace
Accompanied by Mac and Beer Cheese Pasta with Toasted Garlic Crumb and Asparagus

30

Suggested Wine Pairing:

Cantina Zaccagnini 8 Glass 28 Bottle

PACIFIC FLOUNDER

Cornmeal Crusted and Served with the Chefs Arrangement of
Black Bean Puree, Smokey Avocado and Corn Crema,
Roasted Poblano Peppers and Serrano Coins

27

Suggested Wine Pairing:

A to Z Pinot Noir 9 Glass 32 Bottle

CREOLE CHICKEN AND SHRIMP FETTUCINE

Topped with Chicken Complimented with Sautéed Shrimp,
Garlic, Sweet Pepper and Onions Tossed in a Creole Cream Sauce
Served over Fettucine Pasta

26

Suggested Wine Pairing:

Sterling, Chardonnay 9 Glass 34 Bottle

PRIME RIB – A HARWOOD HOUSE SPECIALTY

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| 8-10 oz. | 12-14 oz. | 16-18 oz. |
| 27 | 33 | 39 |

Suggested Wine Pairing:

Amavi Cellars Cabernet 11 Glass 40 Bottle

Featured Appetizer

SHRIMP AND CRAB RANGOON'S

House Made Rangoon's Stuffed with Bay Shrimp and Red Crab
Served with a Sweet Tropical Chile Sauce

12

Suggested Wine Pairing:

Berres, Estate Riesling 8 Glass 28 Bottle