

Harwood House Restaurant

Weekend Dinner Features

February 9th-11th

CERTIFIED ANGUS NEW YORK STEAK

Hand Cut In-House Topped with a Honey Jack Demi-Glace and
Served with a Braised Cipollini Puree, Blue Cheese Fondant Potatoes and
Pan-Seared Green Beans with Pecan Smoked Shoulder Bacon

32

FRESH COLUMBIA RIVER STEELHEAD

Pan-Seared and Served with the Chefs Arrangement of
Beet Mousse, Watercress, Pickled Mustard Seed,
Watermelon Radish and Tarragon Cream

27

MEDITERRANEAN CARBONARA LINGUINE

Garlic, Sundried Tomatoes, Spinach, Pancetta and
Kalamata Olives Tossed with Linguine and Parmesan

24

PRIME RIB – A HARWOOD HOUSE SPECIALTY

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

Featured Appetizer

SCOTCH EGGS

Hard Boiled Eggs Encased with Seasoned Ground Turkey and Tres Chiles
Lightly Breaded and Fried Golden Served with a Chipotle Hollandaise

12