

Harwood House Dinner Menu

SMALL BITES

FRIED BRUSSEL SPROUTS Butternut Squash, Candied Walnuts, Bacon, Apples, Maple Balsamic	14	MUSHROOM GRATINÉE Button Mushrooms, Spanish Chorizo, Garlic, Scallions, Sherry, Gruyère, Croutons	16
STEAMED CLAMS Chorizo, Lemon, White Wine, Tomato, Cream, Red Chili Flakes, Grilled Crostini	15	BISON CARPACCIO* Orange Ponzu, Fried Capers, Lomi Tomato, Creamy Horseradish	19
MAPLE WOOD SMOKED TROUT Pickled Pepper Tapenade, Whipped Sweet Onion and Dill Cream Cheese, Lemon, Crackers	15	BEER-BATTERED CALAMARI Sweet Chile Sauce	16
		PAN SEARED SCALLOP Coconut Red Curry, Roasted Pepper and Pineapple Salsa, Coconut Cashew Rice	14

LAND

PRIME RIB* A Harwood Specialty, Slow Roasted for 8 Hours to Ensure Tenderness. Garlic Mashed Potatoes, Asparagus	8-10OZ	37	12-14OZ	43
NORTHWEST ANGUS RIBEYE* Triple Pepper Crusted 14oz Ribeye, Roasted Garlic Gorgonzola Cream, Garlic Mashed Potatoes, Charred Broccolini				45
GARLIC PEPPER RUBBED COULOTTE* Bacon Cheddar Potato Cakes, Braised Collard Greens, Giardiniera, House-Made Carolina Steak Sauce				37
BISON FILET* Sautéed Mushrooms, Port-wine Demi Reduction, Charred Broccolini, Garlic Mashed Potatoes				46
BEEF TENDERLOIN MEDALLIONS* Shelled Red Crab, Asparagus, Bearnaise, Garlic Mashed Potatoes				40
STUFFED PORTOBELLO MUSHROOM Slow Roasted Tomato Spinach Asparagus and Mozzarella, Parsnip Cashew Honey Purée, Sweet Pea Basil Pesto				28
WILD GAME MEATLOAF Buffalo, Elk and Ground Beef, Garlic Mashed Potatoes, Rich Brown Gravy, Sautéed Broccolini				27
CHICKEN-FRIED STEAK Hand-Cut, Cubed and Breaded In-House, Rich Brown Gravy, Garlic Mashed Potatoes, Sautéed Broccolini				27
BLACKENED MEDALLION SALAD* Spinach, Fried Garlic and Shallots, Gorgonzola, Raspberry Purée, Port Balsamic Dressing				26

Add to Any Steak or Prime Rib Dinner

Sautéed Mushrooms or Caramelized Onions 3

All of Our Steaks are Choice or Prime Grade Northwest Raised Beef

SEA

ORA KING SALMON*	41
Cilantro Lime and Corn Risotto, Black Bean Adobo Sauce, Crispy Chile Corn Chip, Cilantro Oil	
ALASKAN HALIBUT	43
Lavender Honey Sweet Potato, Cranberry Balsamic Gastrique, Baby Kale Salad, Olive Oil Powder	
PAN SEARED SCALLOPS	42
Watermelon Radish Jicama Slaw, Carrot Honey Purée, Lemon Orange Vinaigrette, Cottage Bacon, Cranberry Crème Fraîche	

PASTA

CHICKEN LINGUINI	23
Sous Vide Chicken Breast, Alfredo, Roma Tomatoes, Parmesan	
SEAFOOD LINGUINI: FRUTTI DI MARE	30
Pan Sautéed Shrimp, Scallops, Crab, Baby Clams, Garlic Cream Sauce	
PEPPERED BISON TENDERLOIN LINGUINI	28
Peppered Bison Tenderloin, Shrimp, Roasted Garlic Gorgonzola Cream, Fennel, Sweet Onion, Spinach	

GREENS/SOUP DU JOUR

HEART OF ROMAINE	8
Parmesan, Bacon, Fried Shallots, Caesar Dressing	
LEMON BLUEBERRY SALAD	8
Romaine, Parmesan, Lemon Orange Vinaigrette, Blueberry, Shredded Coconut	
BEET SALAD	8
Spinach, Sliced Beets, Candied Walnuts, Chevre, Bacon, Apples, Grapes, Orange Vinaigrette	
CUP OF SOUP	5
BOWL OF SOUP	6

For split plates, our kitchen will divide your dinner. An 8 dollar split plate fee will be applied. To ensure proper service, we are unable to provide separate checks for parties of 8 or more; a 20% service fee will be added to your party's check to be shared by the team that served you.

(*This establishment will, upon request, serve raw or undercooked food.

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