

# HARRISON'S RESTAURANT

25 MAIN STREET, STOWE VERMONT

802.253.7773

## Starters

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GRILLED SMOKED DUCK QUESADILLA	14
smoked duck breast, jalapeño cheddar, roasted corn, crispy bacon, roasted corn salsa, avocado vinaigrette	
GINGER-BLUEBERRY AHI TUNA	12
chilled marinated ahi, wakame seaweed, red pepper, carrot & red onion slaw, wasabi coulis, blueberry maple sauce	
PRINCE EDWARD ISLAND MUSSELS	11
toasted almonds, scallions, diced tomato, creamy garlic white wine sauce, toasted baguette	
FRIED CALAMARI	10
hand dusted squid, red peppers, banana peppers, house made marinara & sesame ginger coulis	
CRAB CAKES	10
spicy cajun remoulade, lemon, avocado, diced tomato, scallions	
SPINACH & ARTICHOKE DIP	9
chopped spinach & artichoke hearts, Swiss, mascarpone cheese, grilled flat bread	
BONELESS BARBECUE WINGS	9
fried chicken tenders tossed in barbecue-buffalo sauce with blue cheese dressing, carrots & celery	
ASIAGO FRIES	5
hand cut french fries, Asiago cheese, sea salt, parsley, roasted garlic aioli	

## Soups & Salads

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SOUP OF THE DAY	5 Cup	6 Bowl
see our nightly specials sheet for choices		
GOLDEN BEET CARPACCIO		13
shaved golden beets, petite green salad, olive oil, salt & pepper, candied pecans, lemon herb goat cheese, shaved shallots		
QUINOA & GRAPEFRUIT SALAD		12
baby spinach, arugula, quinoa, pink grapefruit segments, toasted almonds, diced avocado, citrus herb vinaigrette		
CAPRESE SALAD		12
fresh mozzarella, vine ripened tomatoes, basil, Kalamata olive tapenade, extra virgin olive oil, aged balsamic syrup, petite baby greens salad		
CAESAR SALAD		11
romaine hearts, Caesar dressing, house made croutons, shaved Parmesan-Reggiano cheese		
MIXED FIELD GREENS SALAD		10
organic mixed field greens, dried cranberries, cherry tomatoes, cucumber, carrots, toasted pine nuts, maple balsamic dressing		
GARDEN TOSSED SALAD		6
red leaf, carrots, tomato, cucumber, red onion. Choice of poppy seed vinaigrette, blue cheese, maple balsamic, sesame soy or ranch		

## Salad Toppers

Five Grilled Shrimp	9	Five Grilled Scallops	13
Grilled Chicken	5	Grilled Ahi Tuna	10
Grilled Salmon	10	Fried Calamari	6
Crab Cakes	10	Sliced Bistro Steak	10

## Pasta & Poultry

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APPLE CIDER CHICKEN	23
cider marinated Statler chicken breast, caramelized apples, Cabot cheddar cream sauce, mashed potato, vegetable	
CHICKEN PICCATA	18
pan seared chicken breast, lemon, capers, mushrooms, white wine butter sauce, mashed potato, vegetable	
ROSEMARY POTATO GNOCCHI	18
pan fried house made potato rosemary gnocchi, sautéed red peppers, pancetta, broccoli, brown butter sherry mushroom sauce, shaved fontina cheese	
VEGETABLE STIR-FRY	17
stir-fried Pete's Greens organic baby carrots, parsnips, red onion, arugula, mushrooms, red pepper, scallions, sesame orange glaze, brown rice, fried rice noodles (add lobster or scallops \$11)	

## Seafood

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PECAN ENCRUSTED AHI TUNA	25
pan seared ahi, curried coconut mango sauce, brown rice, garlic sautéed broccolini, red pepper and lime garnish	
LOBSTER RISOTTO	24
sautéed Maine lobster, saffron risotto, baby spinach, grilled vegetables, green olive tapenade, basil oil, fresh lemon	
SHRIMP & SCALLOP SCAMPI	24
sautéed with garlic, tomato, scallions, lemon, white wine butter sauce over Vermont Fresh goat cheese stuffed ravioli	
SOUTHWESTERN GRILLED SALMON	22
southwestern spice rubbed salmon, petite julienne vegetable & arugula salad, brown rice, roasted corn salsa, avocado lime vinaigrette	
FISH & CHIPS	16
hand battered fresh haddock, hand-cut fries, tartar sauce, coleslaw, lemon	
SHRIMP TACOS	15
cajun seasoned grilled shrimp, shredded romaine, sweet jalapeño relish, sesame ginger coulis, diced tomato, fresh avocado, brown rice	

## Meat

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FILET MIGNON	31
grilled center cut tenderloin, roasted shallot demi glace, rosemary red bliss potatoes, roasted broccoli and cauliflower	
STEAK AU POIVRE	28
cracked black peppercorn rubbed grilled New York strip, green peppercorn brandy cream sauce, mashed potato, roasted broccoli and cauliflower	
PORK MEDALLIONS	23
five pepper marinated pan seared pork tenderloin medallions, brandy whole grain mustard sauce, roasted red pepper & Asiago spaetzle, sautéed sun-dried tomatoes, spinach, artichoke hearts, mushrooms	
SIRLOIN BISTRO STEAK	20
grilled "teres major", sauce bordelaise, rosemary red bliss potatoes, petite green salad tossed in poppy seed dressing	
GRILLED STEAK TIPS	19
orange sesame marinated Hoisin glazed sirloin tips, brown rice, grilled broccolini & pineapple	

## Sandwiches

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PRIME RIB SANDWICH	14
slow roasted shaved prime rib, Cabot cheddar, grilled onions, toasted baguette, hand-cut fries, side horseradish sour cream sauce, coleslaw, pickle	
HARRISON'S BURGER	13
local Boyden Farms beef, toasted Ciabatta bun, Cabot cheddar, lettuce, tomato, hand-cut fries, coleslaw, pickle (add grilled onions, bacon, mushrooms or blue cheese for \$1 each)	
PORTABELLA FLATBREAD SANDWICH	13
house smoked portabella mushroom, crumbled blue cheese, arugula, red peppers, pickled red onion, orange chipotle aioli, warm flatbread, hand-cut fries, coleslaw	