

HARRISON'S RESTAURANT

25 MAIN STREET, STOWE VERMONT

STARTERS

PRINCE EDWARD ISLAND MUSSELS	15
toasted almonds, scallions, diced tomato, creamy garlic white wine sauce, toasted ciabatta baguette	
CRAB CAKES	15
pan seared crab cakes, dill and caper remoulade, marinated tomatoes, fresh lemon	
GRILLED BABY BRIE	14
grilled baby brie, ciabatta bread, assorted fruit, apple butter, balsamic syrup drizzle	
GINGER-BLUEBERRY AHI TUNA	13
chilled marinated ahi, wakame seaweed salad, wasabi coulis, blueberry ginger sauce	
FRIED CALAMARI	12
hand dusted squid, red peppers, banana peppers, house made marinara & sesame ginger coulis	
SPINACH & ARTICHOKE DIP	12
chopped spinach & artichoke hearts, Swiss, mascarpone cheese, warm flat bread, house made tortilla chips, assorted vegetables	
BONELESS BARBECUE WINGS	10
fried chicken tenders tossed in barbecue-buffalo sauce with blue cheese dressing, carrots & celery	
MARINATED TOMATO BRUSCHETTA	9
grilled ciabatta, marinated mixed tomatoes, pesto, shaved prosciutto, scallions, basil, capers, crumbled feta cheese, balsamic syrup drizzle	
ASIAGO FRIES	6
hand cut french fries, Asiago cheese, sea salt, parsley, roasted garlic aioli	

SOUPS & SALADS

SOUP OF THE DAY	6
featuring seasonal and locally sourced ingredients	
CURRIED CASHEW & PEAR SALAD	13
mixed greens, curried cashews, sliced pear, red grapes, carrots, goat cheese, apple Tahini vinaigrette	
MIXED GREENS SALAD	12
organic mixed field greens, maple balsamic vinaigrette, candied walnuts, carrots, cucumber, cherry tomatoes, dried cranberries	
CAPRESE SALAD	12
fresh mozzarella, vine ripened tomatoes, basil, Kalamata olive tapenade, extra virgin olive oil, aged balsamic syrup, organic mixed greens	
CAESAR SALAD	12/6
romaine hearts, Caesar dressing, house made croutons, shaved Parmesan-Reggiano cheese	
GARDEN TOSSED SALAD	6
red leaf, carrots, tomato, cucumber, red onion. Choice of poppy seed vinaigrette, blue cheese, maple balsamic, citrus vinaigrette or ranch	

SALAD TOPPERS

Grilled Ahi Tuna (7 oz.)	12	Five Grilled Shrimp	12
Grilled Chicken (8 oz.)	8	Grilled Salmon (7 oz.)	12
Fried Calamari (10 oz.)	10	Crab Cakes (2 cakes)	14
Grilled Steak Tips (10 oz.)	13	Pan Seared Scallops (7 oz.)	13

ENTRÉES

GRILLED RIB-EYE	34
Montreal seasoned rib-eye, demi glace, mashed potato, mushrooms & grilled onions, market vegetable	
BACON WRAPPED SCALLOPS	28
broiled bacon wrapped scallops, Vermont Fresh pasta tossed with sausage, peppers, onions, kale, pesto aioli	
COCONUT AHI TUNA	25
coconut encrusted fried ahi, sesame ginger sauce, wasabi, rice, pineapple salsa, wakame seaweed, pickled ginger	
PECAN ENCRUSTED SALMON	25
pan seared salmon, maple mustard aioli, mashed sweet potato, market vegetable	
GRILLED STEAK TIPS	25
grilled marinated steak tips, brandy green peppercorn demi glace, sautéed mushrooms & onions, mashed potato, market vegetable	
GRILLED PORK TENDERLOIN	24
apple cider brined pork tenderloin, sage cream sauce, mashed sweet potato, market vegetable	
VENISON FLANK STEAK	23
grilled marinated venison flank steak, red wine vinaigrette, crumbled blue cheese, roasted potatoes, wild mushrooms, bacon, grilled onion, baby spinach	
HARRISA CHICKEN	22
pan roasted chicken thighs, braised fennel, tomatoes, peppers, rice and Andouille sausage simmered in a Harissa chicken broth	
CHICKEN PICCATA	22
pan seared chicken breasts, lemon, capers, mushrooms, white wine butter sauce, mashed potatoes, market vegetable	
TOFU CARBONARA	18
smoked marinated tofu, Vermont Fresh fettuccine, roasted garlic cashew "cream sauce", tomatoes, mushrooms, baby spinach, sweet pea coulis	

SANDWICHES

PRIME RIB SANDWICH	15
slow roasted shaved prime rib, Cabot cheddar, grilled onions, toasted ciabatta roll, hand-cut fries, side horseradish sour cream sauce, pickle (substitute salad and/or gluten free bun \$2)	
HARRISON'S BURGER	14
local Boyden Farms beef, toasted brioche bun, Cabot cheddar, lettuce, tomato, hand-cut fries, pickle (add grilled onions, bacon, mushrooms, goat cheese or blue cheese for \$1 each. Sub gluten free bun or salad \$2)	
BLACK BEAN BURGER	13
house made black bean burger, Cabot cheddar, red wine pickled onions, chipotle lime aioli, arugula, roasted red peppers, brioche bun, hand-cut fries (sub gluten free bun and/or salad \$2)	