

HARRISON'S RESTAURANT

25 MAIN STREET, STOWE VERMONT

STARTERS

PRINCE EDWARD ISLAND MUSSELS	15
pan roasted mussels, toasted almonds, scallions, diced tomato, creamy garlic white wine butter sauce, ciabatta baguette	
CRAB CAKES	15
pan seared crab cakes, dill and caper remoulade, marinated tomatoes, fresh lemon	
SPINACH & ARTICHOKE DIP	14
chopped spinach & artichoke hearts, Swiss, mascarpone cheese, ciabatta bread, assorted vegetables	
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	13
hand dusted squid, red peppers, banana peppers, house made marinara, sesame ginger coulis	
BONELESS BARBECUE WINGS	11
fried chicken tenders, barbecue-buffalo sauce blue cheese dressing, carrots & celery	
MARINATED TOMATO BRUSCHETTA	11
grilled ciabatta, marinated mixed tomatoes, pesto, scallions, basil, capers, crumbled feta cheese, balsamic syrup drizzle	

SOUPS & SALADS

SOUP OF THE DAY	6
featuring seasonal and locally sourced ingredients	
BUTTERNUT SQUASH AND QUINOA	14
baby spinach, kale, maple whole grain mustard vinaigrette, roasted butternut squash, dried cherries, roasted chick peas	
ROASTED BEET SALAD	14
organic mixed field greens, pomegranate vinaigrette, roasted beets, Mandarin orange segments, pine nuts, crumbled goat cheese	
MIXED GREENS SALAD	12
organic mixed field greens, maple balsamic dressing, candied walnuts, carrots, cucumber, cherry tomatoes, dried cranberries	
CAESAR SALAD	12/6
romaine hearts, Caesar dressing, house made croutons, shaved Parmesan-Reggiano cheese (add anchovies 1.50)	

SALAD TOPPERS

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

ENTRÉES

FILET MIGNON	42
grilled 8oz. filet mignon, brandy green peppercorn demi glace, mashed potato, roasted broccoli	
PAN SEARED SCALLOPS	28
pan seared scallops, sautéed locally produced gnocchi, kale, cherry tomatoes, bacon, roasted red pepper Asiago cream sauce	
GRILLED STEAK TIPS	26
Hoisin glazed grilled marinated steak tips, long grain rice, grilled pineapple, baby bok choy, sesame seed scallion garnish	
SESAME AHI TUNA	26
sesame encrusted pan seared ahi tuna, long grain rice, baby bok choy, mango coconut sauce	
PECAN ENCRUSTED SALMON	25
pan seared salmon, maple whole grain mustard sauce, roasted potatoes, butternut squash, cranberries, baby spinach	
SHRIMP STIR-FRY	25
stir-fried shrimp, broccoli, mushrooms, carrots, celery, long grain rice, soy infused cream sauce, scallions	
STATLER CHICKEN BREAST	24
pan seared statler chicken breast, Cabot cheddar cream sauce, caramelized apples, mashed potatoes, roasted broccoli	
VENISON FLANK STEAK	24
grilled marinated venison flank steak, red wine vinaigrette, crumbled blue cheese, roasted potatoes, mushrooms, bacon, grilled onion, baby spinach	
CHICKEN PICCATA	22
pan seared chicken breasts, lemon, capers, mushrooms, white wine butter sauce, mashed potatoes, roasted broccoli	
FISH TACOS	18
cajun spice grilled fish of the day, flour tortillas, shaved romaine, pico de gallo, cilantro lime crema, long grain rice	
HARRISON'S BURGER	15
local Boyden Farms beef, toasted brioche bun, Cabot cheddar, shredded romaine, tomato, special sauce, hand-cut fries, pickle (add grilled onions, bacon, mushrooms, goat cheese or blue cheese for \$1 each. Sub gluten free bun or salad \$2)	