

HARRISON'S

RESTAURANT

25 Main Street • Stowe, Vermont

STARTERS

SOUP OF THE DAY 8
featuring seasonal & locally
sourced ingredients

PARKER HOUSE ROLLS 10
four Two Sons Bakehouse Parker
House Rolls, salted maple butter

CAJUN CRAWFISH CRAB CAKES 18
panko encrusted pan seared crawfish/crab
cakes, Creole aioli, lemon, mixed greens

DUCK DRUMETTES 17
maple chipotle glazed fried duck drumettes,
crudités, house blue cheese dressing

HARRISON'S MUSSELS 18
Prince Edward Island mussels, white wine,
marinara, cream, shaved pecorino,
scallions, basil

AHI TUNA WONTON "NACHOS" 20
spicy ahi tuna tartare served on crispy
wontons with wasabi aioli, chili aioli,
soy pearls

GRILLED OCTOPUS 20
sesame and lime grilled octopus, Korean
chili, frisee, soy glaze, fried leeks

SALADS

HOUSE SALAD 12
Naked Acre Farm mixed greens, maple
balsamic vinaigrette, cucumber, carrots,
vine ripe tomatoes

HARVEST SALAD 14
mixed greens, baby kale, sliced apple, dried
cranberries, maple candied walnuts, julienne
carrots, blue cheese, apple cider vinaigrette

CAESAR SALAD 11 / 14
romaine hearts, Caesar dressing,
house croutons, parmesan, lemon

BURRATA CAPRESE 18
Maplebrook Farms burrata, heirloom
tomatoes, Naked Acre Farm mixed greens,
basil, mango white balsamic vinaigrette

RAW BAR

OYSTERS ON THE HALF SHELL 3.50 each
oyster of the night (please ask your server)
on the half shell, mignonette, lemon

SHRIMP COCKTAIL 16
five chilled jumbo shrimp, lemon,
classic cocktail sauce





ENTRÉES

PISTACHIO ENCRUSTED VENISON

48

pistachio encrusted venison tenderloin, brown butter tart cherry demi glace, crumbled Jasper Hill Farm Bayley Hazen blue cheese, mashed potato, sautéed mixed vegetables

CHICKEN RAZORBACK

33

sautéed chicken breast, wild boar salami, roasted red peppers, melted Vermont cheddar, parmesan cheese, mashed potatoes, sautéed mixed vegetables

MUSHROOM RAVIOLI

32

wild mushroom stuffed ravioli, roasted garlic, mushroom and Marsala wine cheddar cream sauce, sauteed mixed vegetables

WAGYU CHEESEBURGER

27

grilled American Wagyu beef, toasted brioche bun, Cabot cheddar, black pepper aioli, lettuce, tomato, hand-cut fries, dill pickle

VEGGIE BURGER (VERMONT BEAN CRAFTERS HARVEST)

sub truffle fries \$2

sub gluten-free bun \$2

FILET MIGNON

51

grilled filet mignon, au poivre sauce, roasted baby carrots, garlic smashed fingerling potatoes

GRILLED MARINATED RACK OF LAMB

46

marinated rack of lamb, cilantro mint chimichurri, sea salted feta, fried leeks, roasted baby carrots, mashed potato

YUZU GLAZED SALMON

39

yuzu marmalade glazed Faroe Island salmon filet, edamame puree, soy pearls, wasabi pea crumbs, jasmine rice, mixed vegetables

GRILLED RAINBOW TROUT

30

grilled rainbow trout, lemon tarragon butter, rice, mixed vegetables

NEW ENGLAND LOBSTER ROLL

37

Maine lobster meat lightly dressed with mayonnaise, lemon, Old Bay seasoning, toasted top-split roll, hand-cut fries, coleslaw, dill pickle

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

20% gratuity will be added to parties of 6 or more. Maximum of 2 separate checks per table please.