

HARRISON ' S RESTAURANT

25 Main Street • Stowe, Vermont

STARTERS

RAW BAR

oysters on the half shell \$3.50 each....Shrimp cocktail \$3.25 each....Jonah crab claws \$3.75 each

GRILLED OCTOPUS

Korean chili, sesame and lime grilled octopus, frisee, soy glaze, fried leeks
21

HARRISON'S MUSSELS

creamy garlic white wine butter sauce, toasted almonds, tomato, scallions, baguette
20

DUCK DRUMETTES

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

PARMESAN TRUFFLE FRIES

hand-cut fries, white truffle oil, parmesan cheese, black pepper garlic aioli
11

AHI TUNA WONTON "NACHOS"

spicy ahi tuna tartare served on crispy wontons with wasabi aioli, chili aioli, and soy pearls
20

ROASTED MUSHROOM TOAST

roasted mushrooms, parmesan cheese, grilled Elmore Mountain Bread focaccia, cinnamon honey
14

PARKER HOUSE ROLLS

four Two Sons Bakehouse Parker House Rolls, Ploughgate Creamery salted Maple butter
10

ARTISAN CHEESE BOARD

locally produced cheeses, sliced baguette, spiced almonds, sliced apple, honey
20

CAJUN CRAWFISH CRAB CAKES

panko encrusted pan seared crawfish/crab cakes, Creole aioli, lemon, mixed greens
20

WARM BRIE & JAM

melted brie, strawberry rhubarb jam, baguette, toasted almonds
18

SMOKED TROUT DIP

Lavash, crudités, lemon horseradish cream cheese
16

MEDITERRANEAN CALAMARI

sautéed calamari, pepperoncini, sun-dried tomatoes, garlic, shallots, scallions, white wine butter broth, fried leeks
16

WINTER PANZANELLA

Elmore Mountain bread, wild boar salami, roasted red peppers, oyster mushrooms, melted Vermont cheddar curd, balsamic glaze
18

SALADS

ROASTED BEET & FETA SALAD

roasted golden beets, sea salted Feta, mixed greens, toasted walnuts, fig syrup, olive oil, radishes
17

CAESAR SALAD

romaine hearts, Caesar dressing, house croutons, parmesan, lemon
14

ROASTED SQUASH SALAD

roasted Delicata squash, mixed greens, sliced apple, crumbled chevre, maple chipotle glazed almonds, watermelon radishes, julienne carrots, maple lime vinaigrette
18

HOUSE SALAD

Little Leaf mixed greens, maple balsamic vinaigrette, cucumber, carrots, vine ripe tomatoes
12

ENTRÉES

FILET MIGNON

grilled filet mignon, roasted garlic fresh herb compound butter, bordelaise sauce, mashed potato, sautéed mixed vegetables
50

GRILLED MARINATED RACK OF LAMB

marinated rack of lamb, Dijon mustard and cracker crumb, balsamic glaze, mashed potato, sautéed mixed vegetables
46

GRILLED PORK FLANK STEAK

grilled Iberico pork flank steak, habañero bourbon peach chutney, toasted almonds, mashed potatoes, mixed vegetables
45

CHICKEN RAZORBACK

sautéed chicken breast, wild boar salami, roasted red peppers, melted Vermont cheddar, parmesan cheese, mashed potatoes, sautéed mixed vegetables
33

GRILLED RAINBOW TROUT

lemon tarragon compound butter, jasmine rice, sautéed mixed vegetables
35

MARSALA MUSHROOM RAVIOLI

portabella and porcini mushroom stuffed ravioli, Marsala wine and fresh herb cream sauce, shaved parmesan, mixed vegetables
36

PISTACHIO ENCRUSTED VENISON

pistachio encrusted venison tenderloin, brown butter tart cherry demi glace, crumbled Jasper Hill Farm Bayley Hazen blue cheese, mashed potato, sautéed mixed vegetables
49

CRAB STUFFED SALMON

crab stuffed Faroe Island salmon filet, lemon, crème fraiche, jasmine rice, mixed vegetables
40

PAN ROASTED QUAIL

semi-boneless roasted quail, quinoa and roasted delicata squash, red wine sage demi glace, toasted walnuts
45

GRILLED NEW YORK STRIP

grilled New York strip steak, au poivre sauce, roasted fingerling potatoes, mixed vegetables
45

ARTICHOKE & LOBSTER MAC & CHEESE

cavatappi pasta, Maine lobster meat, Vermont cheddar and parmesan cheese sauce, sautéed artichokes, cracker crumb (vegetarian option available \$32)
43

CHICKEN PICCATA

pan seared chicken breast, lemon, capers, white wine butter sauce, mashed potatoes, sautéed mixed vegetables
32

HARRISON'S WAGYU BURGER

grilled American Wagyu beef, toasted brioche bun, Cabot cheddar, burger sauce, lettuce, tomato, caramelized onions, hand-cut fries, dill pickle(VT Bean Works veggie burger \$25)

30

MEDITERRANEAN VEGETABLE PASTA

fettuccine noodles, roasted red peppers, artichokes, tomato, sun-dried tomatoes, pepperoncini peppers, white wine garlic butter sauce, barrel-aged Feta

32