

# HARRISON'S

## RESTAURANT

25 Main Street • Stowe, Vermont

### STARTERS

#### PARKER HOUSE ROLLS

four Two Sons Bakehouse Parker House Rolls,  
salted maple butter

#### GRILLED OCTOPUS

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

#### AHI TUNA WONTON "NACHOS"

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

#### CAJUN CRAWFISH CRAB CAKES

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

#### HARRISON'S MUSSELS

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

#### ARTISAN CHEESE BOARD

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

#### WARM BRIE & JAM

melted brie, strawberry rhubarb jam, baguette, toasted almonds

#### DUCK DRUMETTES

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

#### SMOKED TROUT DIP

Lavash, crudités, lemon horseradish cream cheese

#### MEDITERRANEAN CALAMARI

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

#### ROASTED MUSHROOM TOAST

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

#### PARMESAN TRUFFLE FRIES

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

### 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

15

five chilled jumbo shrimp, lemon, classic cocktail sauce

#### SOUP OF THE DAY

8

featuring seasonal and locally sourced ingredients

### SALADS

#### ROASTED SQUASH SALAD

18

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

#### ROASTED BEET & FETA SALAD

17

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

#### CAESAR SALAD

9 / 14

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

#### HOUSE SALAD

12

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



## ENTRÉES

### PISTACHIO ENCRUSTED VENISON

49

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

### GRILLED MARINATED RACK OF LAMB

46

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

### GRILLED PORK FLANK STEAK

44

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

### MARSALA MUSHROOM RAVIOLI

36

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

### CHICKEN RAZORBACK

34

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

### CHICKEN PICCATA

32

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

### FILET MIGNON

49

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

### GRILLED NEW YORK STRIP

45

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

### CRAB STUFFED SALMON

40

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

### GRILLED RAINBOW TROUT

35

lemon tarragon compound butter, jasmine rice, sautéed mixed vegetables

### MEDITERRANEAN VEGETABLE PASTA

32

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

### HARRISON'S WAGYU BURGER

30

grilled American Wagyu beef, toasted brioche bun, Cabot cheddar, burger sauce, lettuce, tomato, caramelized onions, hand-cut fries, dill pickle  
(add parmesan truffle fries \$4)  
(VT Bean Works veggie burger \$25)

*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.*