



A Classic American Steakhouse Experience

HARRY'S SIGNATURE STARTS

Tableside Caesar — 18

Chopped romaine hearts, white anchovy, garlic croutons, Parmigiano-Reggiano, fresh lemon, Parmesan crisp

Dungeness Crab & Artichoke Dip — 18

Creamy blend of Dungeness crab, artichokes, Parmigiano-Reggiano, lemon, chives, toasted points

Shrimp Cocktail — 20

Chilled jumbo prawns, classic cocktail sauce, fresh lemon

APPETIZERS & SOUPS

Warm Sourdough Loaf — 6

*House-baked sourdough, aged balsamic, extra virgin olive oil
Add Compound Butter Trio — Roasted Garlic & Herb, Honey Sea Salt, and Maître d'Hôtel*

French Onion Soup — 10

Slow-caramelized onions, rich beef stock, brandy, Gruyère, herb crouton

Blue Cheese Wedge — 10

Iceberg, pancetta, confit tomatoes, pickled red onion, blue cheese dressing

Steakhouse Salad — 14

Spring mix, citrus vinaigrette, candied walnuts, watermelon radish, pickled red onion, cucumber, marinated sweet cherry tomatoes

Heirloom Tomatoes & Burrata — 18

Fresh basil, sea salt, extra virgin olive oil, basil oil, chili oil, shaved red onion

CHEF'S CUTS & FEATURED STEAKS

Tomahawk Ribeye (For Two) — 150

32 oz, carved for the table

Individual Beef Wellington — 105

Center-cut filet, mushroom duxelles, prosciutto, puff pastry, red wine demi-glace

FRESH GRILLED STEAKS

Filet Mignon (6 oz / 10 oz) — 60 / 90

Ribeye (16 oz) — 72

New York Strip (8 oz / 12 oz) — 55 / 79

Coulotte (Picanha) (7 oz) — 38

Braised Short Rib (8 oz) — 38

ENHANCEMENTS & SAUCES

Oscar Style — 30

Asparagus, Dungeness crab, house Béarnaise

Dungeness Crab (3 oz) — 30

Roasted Bone Marrow — 21

Browned butter

Classic Béarnaise — 5

Peppercorn Sauce (Au Poivre) — 5

Red Wine Shallot Demi — 5

Steak Diane Sauce — 5

Chimichurri — 5

Compound Butter Trio — 4

Roasted Garlic & Herb, Honey Sea Salt, and Maître d'Hôtel

Szechuan Peppercorn Butter — 1.5

FROM THE SEA

Dungeness Crab (Half / Whole) — 60 / 120

Drawn butter

Jumbo Lump Crab Cakes — 28

Whole grain mustard beurre blanc

Seared Halibut — 35

Leek fondue, bacon lardons, peewee potatoes, white wine cream, lemon, chives

Oven-Roasted Sockeye Salmon (6 oz) — 27

Shallot, smoked paprika, white wine, citrus salsa verde

CLASSICS & SPECIALTIES

Romano-Crusted Airline Chicken (10 oz) — 32

Pan-seared breast, lemon pan sauce

Veal Piccata (12 oz) — 58

Garlic, shallots, white wine, lemon, capers, butter, parsley

House-Ground Steakhouse Burger (8 oz) — 23

Custom beef blend, Beecher's white cheddar, melted onions, lettuce, tomato, house aioli, brioche bun

STEAKHOUSE SIDES

Buttered Asparagus — 5

Brown butter, Béarnaise

Brussels Sprouts — 5

Dijon honey glaze, bacon, dried cranberries

Creamed Spinach — 6

Bacon, Gruyère, cream cheese, nutmeg

Yukon Gold Potato Purée — 6

Garlic, butter, cream, chives

Crispy Shoestring Potatoes — 6

Parmigiano-Reggiano, chives, truffle aioli

Butter-Braised Mushrooms — 6

Wild and cultivated

DESSERTS

Tableside Bananas & Berries Foster — 14

*Brown sugar, cinnamon, flambéed
tableside*

Chocolate Volcano Molten Cake — 11

*Warm chocolate cake with a molten
center, served with vanilla bean ice cream*

Basque Cheesecake — 12

Caramelized exterior, custard-soft center

Seven Layer Chocolate Cake — 11

*Rich ganache layers, finished with fresh
mint*

Raspberry Crème Brûlée — 9

*Silky custard, caramelized sugar, fresh
raspberries*

Mango Panna Cotta — 9

Seasonal fruit, fresh mint

House Ice Creams & Sorbets — 4

*Pistachio gelato, chocolate chip, vanilla
bean*