

The
Original

Harold Seltzer's STEAKHOUSE

The Best Prime Rib in Town

Welcome

**Outstanding Quality & Incomparable Value:
The Seltzer Family Tradition Continues**

Three generations of Seltzers have provided a discerning clientele with outstanding value, impeccable service, and an unwavering commitment to excellence for over 100 years.

Harold Seltzer co-founded Sam Seltzer's Steakhouse in 1995, named in honor of his grandfather. After growing the chain to 7 locations on the Gulf Coast, Harold sold his interest in the business in 2004. When the company ceased operations in 2010, Harold reacquired 2 of the locations, hired back many of his former employees and reopened in St. Petersburg and Port Richey. In November 2020, Harold opened a 3rd location in Clearwater.

Here at Harold Seltzer's Steakhouse, our focus is on quality and on making your dining experience memorable and unique by doing things a bit differently than other restaurants.

We start off by making our own dough, in-house, from scratch and then baking our delicious dinner rolls and garlic croutons throughout the day, every day, which we serve with each and every meal.

Who Does That?

Our fresh garden salad is offered with your choice of our 6 signature homemade salad dressings. All are made from scratch daily to deliver freshness and flavor you can taste.

And that's not all...every single sauce from our Creamy Horseradish Sauce to our Shrimp Cocktail Sauce with a "kick" are specially crafted from the finest ingredients and made fresh each day on premises.

Who Does That?

Our signature sides accompanying your main course, made with tender loving care, again from scratch daily on premises, include our famous homemade garlic mashed potatoes, creamed spinach and french fries, cut daily from fresh potatoes and fried twice.

Who Does That?

We offer children 10 and under meals that include a beverage and ice cream for dessert, and more importantly, real "grown-up food" including steak and prime rib!

Who Does That?

Last, but certainly not least, we buy our beef in bulk from mid-western producers, age our beef in our coolers for at least 35 days for enhanced flavor and tenderness and serve only hand-cut steaks for your pleasure.

Who Does That?

Harold Seltzer's Steakhouse does all of that and more with great pride and joy!

You're Going to Love it - We Guarantee it.

APPETIZERS

*** Wild Onion Rose ***\$8.99

Full Blossom Onion, lightly breaded, perfectly seasoned, fried & served with our Signature Homemade Sauce.

Loaded Potato Skins.....\$7.99

Stuffed with Cheddar, Bacon, and Chives, served with Sour Cream.

NEW

Fried Mushrooms.....\$8.99

Big Button Mushrooms, golden fried and served with our Signature Homemade Sauce.

Classic Mozzarella Sticks.....\$8.99

Lightly seasoned, breaded & fried, served with our Classic Marinara Sauce.

*** Ahi Tuna ***\$9.99

Sliced Sushi-Grade Ahi seared Rare, served with Wasabi, Pickled Ginger, and Asian Slaw.

*** Jumbo Shrimp Cocktail ***\$9.99

Chilled Jumbo Shrimp served with our Spicy Homemade Cocktail Sauce.

Coconut Shrimp.....\$9.99

Jumbo Shrimp dipped in our Secret Beer Batter, rolled in Sweet Coconut, fried & served with our Gourmet Marmalade Sauce.

Firecracker Shrimp.....\$9.99

Hand-breaded and deep fried, tossed in spicy Buffalo Sauce & served with Blue Cheese.

Fried Calamari.....\$9.99

Breaded, fried golden brown & served with our Classic Marinara Sauce.

Spinach Artichoke Dip.....\$9.99

Creamy Blend of Spinach, Artichokes, Parmesan and Cream Cheese, topped with Melted Provolone, served with Homemade Crostinis.

Baked Brie.....\$9.99

Creamy French Baked Brie, topped with candied walnuts, drizzled with honey & served with Homemade Crostinis.

*** Wings & Ribs ***\$11.99

Jumbo Chicken Wings & our delicious "Fall Off The Bone" BBQ Baby Back Ribs, served with a side of Blue Cheese.

May Substitute for all Wings

SOUPS

Chef's Soup of the Day.....\$4.99

A hearty & satisfying bowl of the tastiest ingredients prepared & simmered fresh daily.

French Onion Soup.....\$5.99

Made the traditional way & topped with melted provolone cheese.

*** Lobster Bisque ***Cup \$4.99 Bowl \$6.99

Creamy & decadent - *Harold's Personal Favorite!*

SALADS

Choose From One Of Harold's Six Signature Homemade Salad Dressings

- Blue Cheese
- Classic Vinaigrette
- French
- Garlic Ranch
- Honey Mustard
- Thousand Island

Add Bacon Bits and Shredded Cheddar Cheese for +\$0.50

Chicken Caesar Salad.....\$9.99

Substitute: 5 Jumbo Shrimp +\$2.00, 6 oz. Sliced Top Sirloin +\$3.00, 8 oz. Salmon +\$4.00

5 oz. Chicken Breast, Grilled, Fried or Blackened, over Crispy Romaine Lettuce, Homemade Croutons and Parmesan Cheese & tossed with our Tangy Caesar Dressing.

Ahi Tuna Salad.....\$10.99

Sliced Sushi-Grade Ahi, Pan-Seared or Blackened, served over Fresh Mixed Greens with our Classic Vinaigrette, Wasabi, Pickled Ginger, and Asian Slaw.

NEW

Steakhouse Wedge Salad.....\$12.99

6 oz. of sliced Top Sirloin served over an Iceberg Wedge, topped with Candied Walnuts, Bacon Bits, Blue Cheese Crumbles, Cherry Tomatoes & sliced Red Onion with our Classic Vinaigrette.

HAROLD'S HAND-CUT STEAKS

All Our Steaks are Aged 35 Days or More for Enhanced Flavor & Tenderness, Hand Cut, Flame Broiled and Lightly Spiced. Harold's Secret Steak Spices & Chopped Garlic Available Upon Request.

Our Chef's Grill Suggestions

- **Rare** Cool, red center • **Medium-Rare** Warm, red center • **Medium** Hot, pink center
 - **Medium-Well** Hot, slightly pink center • **Well-Done** Broiled throughout
- (We do not recommend Well-Done - it will be drier, less tender & less flavorful.)*

Harold's Top Sirloin Steak.....6 oz. \$13.99.....9 oz. \$17.99
Juicy USDA Choice Center Cut Sirloin.

*** Filet Mignon *6 oz. \$19.99.....9 oz. \$24.99**
Perfectly aged, perfectly prepared & simply delicious, the *tenderest* cut of all!

12 oz. New York Strip.....\$22.99
Perfectly aged, perfectly prepared & full of flavor.

12 oz. Ribeye.....\$22.99
Perfectly aged, exquisitely tender, juicy & deservedly famous. More marbled & more fat than Filet or Strip.

*** Harold's Favorite Steak - 18 oz. Bone-In Ribeye *\$26.99**
Perfectly aged, exquisitely tender & juicy.

NEW 20 oz. Porterhouse.....\$27.99
Flavorful combination of a New York Strip and Filet Mignon USDA Choice.

*All Dinners served with our Homemade Garlic Croutons, Bakery Fresh Rolls, Traditional Salad & your choice of one of our Homemade Sides.
Substitute Caesar Salad for +\$1.00*

THE BEST PRIME RIB IN TOWN

Our Superb Roast Prime Rib of Beef, perfectly aged 35 days or more, perfectly prepared, rubbed on the outside with Harold's Secret Steak Spices & simply delicious! Served with choice of "Au Jus", Creamy Horseradish Sauce or Regular Horseradish. • "The Star Of The Show"!

*** The Half-Pound Cut *\$20.99**

*** The One-Pound Cut *\$24.99**

*** The Two-Pound Cut *\$35.99**
Harold's Mega Cut of Roast Prime Rib of Beef for the hearty appetite

All Prime Rib offerings are served 'until we run out'

ADD-ONS TO ANY DINNER

6 oz. Filet Mignon.....\$14.99

4 oz. Cold Water Lobster Tail.....\$12.99

4 Jumbo Scallops.....\$11.99

5 Jumbo Shrimp.....\$9.99

Half Rack BBQ Baby Back Ribs.....\$6.99

Additional Lamb Chop.....\$6.99

Crumbled Blue Cheese or Bacon Wrapped.....\$3.99

Brandy Peppercorn or Béarnaise Sauce.....\$3.99

Sharing Charge on All Entrées, Steaks, Prime Rib & Seafood.....\$4.99

Includes your own Traditional Salad, Side, & Separate Plate.

DESSERTS



Chocolate Explosion **\$7.99**

Layers of the most moist & delicious chocolate cake, chocolate mousse & chocolate brownie with a perfect dark chocolate icing, & refreshing vanilla ice cream - all topped with chocolate drizzle and whipped cream.

Seltzer's Famous Napoleon \$5.99

Light graham cracker crust on the bottom and beneath the icing, a rich whipped custard and whipped cream center & sugar icing make this Harold's House Specialty.



Mrs. Seltzer's Scrumptious Hot Apple Pie a la Mode **\$6.99**

Old-fashioned flavors satisfy the most discriminating yearnings. Lots & lots of fresh baked apple, a touch of nutmeg, topped with ice cream, caramel, and cinnamon. A fine & delicious way to complete a meal!

Seasonal Cheesecake **\$7.99**

Classic New York style cheesecake topped with fresh, seasonal topping. Ask your server for more info!



Harold's Famous Key Lime Pie **\$5.99**

A refreshing finale for key lime lovers everywhere who appreciate the real thing. Just the right tartness, topped with whipped cream, of course.

ENTRÉES

*All Dinners served with our Homemade Garlic Croutons, Bakery Fresh Rolls, Traditional Salad & your choice of one of our Homemade Sides.
Add Caesar Salad for +\$1.00*

*** New Zealand Rack of Lamb ***\$21.99

Double Rib Chops (9 oz. total), broiled to tender perfection. Served with Mint Jelly.
Add Additional Double Rib Chop(s).....each: \$6.99

Half Rotisserie Chicken.....\$13.99

A Half Chicken roasted to perfection.

Grilled Chicken Breasts.....\$14.99

Two tender 5 oz. Chicken Breasts, lightly marinated and grilled to perfection.
Try it Teriyaki Glazed or Piccata style!

Chicken Alfredo.....\$15.99

Fettuccini pasta tossed with broccoli in a delicious alfredo cream sauce. Choice of Salad (No Side).

Substitute Shrimp for +\$2.00

Pork Chops.....\$16.99

Two 8 oz. Center Cut Pork Chops, grilled to tender perfection
& served with your choice of our unique BBQ Sauce or Apple Sauce.

Baby Back Ribs.....\$17.99

Full rack of perfectly prepared, Melt in your mouth “fall off the bone” Baby Back Ribs, broiled & brushed with our unique BBQ Sauce.

Chicken & Baby Back Ribs Combo.....\$18.99

Half Rotisserie Chicken & half rack of Baby Back Ribs with BBQ Sauce

FABULOUS SEAFOOD

North Atlantic Salmon.....\$17.99

8 oz. fillet served broiled or blackened.

Catch of the Day.....\$17.99

8 oz. fillet served broiled or blackened.

Ahi Tuna.....\$17.99

8 oz. Sushi-Grade Ahi, Pan-Seared or Blackened, served with Wasabi, Pickled Ginger, and Asian Slaw.

Jumbo Shrimp.....\$17.99

Served your way:

- Broiled with Garlic Butter
- Deep Fried with Spicy Cocktail Sauce
- Coconut style with homemade Orange Marmalade

Jumbo Scallops.....\$22.99

Broiled in butter & garlic, topped with a finely seasoned crumb topping, served over wild rice with your choice of side.

Twin Cold Water Lobster Tails.....\$27.99

Two mouth-watering, sweet & tender Cold Water Lobster Tails with a finely seasoned bread crumb topping served over wild rice, with drawn butter & your choice of side.

HOMEMADE SIDES

Baked Potato or Garlic Mashed.....\$3.99

Harold's Homemade French Fries or Sweet Potato Fries.....\$3.99

Creamed Spinach.....\$3.99

Seasonal Vegetable or Broccoli.....\$3.99

Long Grain Wild Rice.....\$3.99

Sautéed Onions or Sautéed Mushrooms.....\$3.99

Side House Salad.....\$3.99

Side Caesar Salad.....\$4.99

NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HANDHELDS

All sandwiches served with Harold's Homemade French Fries or Sweet Potato Fries.

*** Harold's Prime Rib Sandwich ***\$13.99
Grilled or Blackened, served on our Cuban Bread, with our Creamy Horseradish Sauce.

Traditional French Dip Sandwich.....\$13.99
Our Hand Sliced Prime Rib with Melted Swiss Cheese on our Cuban Bread. Served with our Homemade Au Jus.

*** Prime Rib Sliders ***\$13.99
Three of our Homemade Bakery Fresh Rolls, each filled with our famous Prime Rib. Served with our Creamy Horseradish Sauce.

Chicken Breast Sandwich.....\$12.99
10 oz. Boneless Chicken Breast, Grilled, Fried or Blackened to Perfection, served on our Homemade Bun with Cheese, Lettuce, Tomato & Onion.

*** Best Cheeseburger in Town ***\$10.99
Grilled to perfection, topped with American or Swiss Cheese, Lettuce, Tomato & Onion on our Homemade Bun.

ADD-ONS TO ANY OF THE ABOVE - 50¢ each

- Fried Onion Petals
- Sautéed Onions
- Sautéed Mushrooms
- Bacon Strips
- Blue Cheese Crumbles

EARLY BIRD SPECIALS

From Open-4:30pm. Traditional salad and side included.

6 oz. Sirloin.....\$11.99
Juicy USDA Choice Center Cut Sirloin.

Grilled Chicken Breasts.....\$12.99
Two tender 5 oz. Chicken Breasts. Try it Teriyaki glazed or Picatta!

Pork Chops.....\$14.99
Two 8 oz. Center Cut Chops with your choice of our BBQ or Apple Sauce.

Jumbo Shrimp.....\$15.99
Served Broiled, Deep Fried, or Coconut Style.

Baby Back Ribs.....\$15.99
Full rack "fall off the bone" Baby Back Ribs, served with our BBQ Sauce.

PRIME RIB MONDAYS & THURSDAYS

"The Half Pound Cut" Served with Dinner Salad & Choice of Side **\$17.99 all day**

"The One Pound Cut" Served with Dinner Salad & Choice of Side **\$21.99 all day**

"The Two Pound Cut" Served with Dinner Salad & Choice of Side **\$32.99 all day**

(No Sharing at These Prices)

2 FOR TUESDAYS

Not Available for Take Out

Purchase any Appetizer & receive 2nd Appetizer of equal or lower price

FREE with each Entrée purchased.

50% OFF All Wells, Draft Beer & House Wine All Day.

WINE WEDNESDAYS & SUNDAYS

50% OFF All Wine by the Bottle All Day with Entrée Purchase.

CRAFT BEER FRIDAYS

50% OFF All Craft Beer Bottles All Day.

HAPPY HOUR

50% OFF All Wells, Draft Beer & House Wine:

Open to 6PM and 8PM to Close Daily.

From Open to Close on Tuesday only.

Above Specials Not Available on Valentine's Day, Easter Sunday, Mother's Day, Father's Day, Thanksgiving Day, Christmas Eve & New Year's Eve.

Prices/Specials/Promotions subject to change without notice