

burgers

Served with pickle and chips. Sub house fries, tots, coleslaw, or veggies for \$3, fruit for \$4, or Angela Fries for \$5. Add a cup of soup for \$4, side salad for \$5, or side Caesar for \$6.

CALIFORNIA* — 15 GS

Grilled to order burger, and avocado on a grilled bun with lettuce, tomato, and onion

BACON CHEDDAR* — 16 GS

Grilled order burger, Applewood bacon, Cheddar cheese on a grilled bun to with lettuce, tomato, and onion

BACON BLEU* — 16 GS

Grilled to order burger, Applewood smoked bacon, Bleu cheese crumbles, red wine caramelized onions, Dijon mustard on a grilled bun with lettuce, tomato, and onion

SIX CHEESE PATTY MELT* — 15 GS

Grilled to order burger, red wine caramelized onions, Swiss, Sharp Cheddar, Pepper Jack, and Feta cheeses between two slices of Parmesan, Asiago, and herb-infused Sourdough

SOUTHWEST CHICK PEA BURGER* — 16 GS

House veggie burger made from chick peas, black beans, kidney beans, corn, oats, red peppers and scallion, and Southwest seasoning, and served with avocado, chipotle aioli, and lettuce, tomato, and onion, Add choice of cheese for \$1

About Harry's!

People ask, "What's with the planes?" My pop was a Navy pilot in WW2 and I grew up with a love and appreciation for flying the planes from that era. I volunteered at the Planes of Fame Air Museum and flew old planes with him including our logo, the P-40, named Josephine, after my mother.

When I decided to open a restaurant, I chose not to purchase a franchise, and instead I designed my restaurant around my personality and high standards. Whenever possible, we make everything from scratch, including our sauces, dressings, ice creams, cold cuts, soups, corned beef, and much more. We choose local as much as possible and believe in supporting our community.

We hope that you enjoy your time at Harry's and see the love and attention to detail that we put in to each dish and drink. Thank you for supporting local!

- Harry

entrees

Add a cup of soup for \$4, side salad for \$5, or a side Caesar for \$6.

BRUSCHETTA CATCH* — 21 GS

Grilled wild caught Alaskan Sockeye Salmon or Mahi Mahi, Minnesota wild rice pilaf, grilled asparagus, fresh tomato bruschetta, corn, Feta cheese crumbles, capers, and a balsamic reduction

STIR FRY — 17 GS

Sauteed chicken with mixed veggies, house made Teriyaki, roasted peanuts, chow mein noodles, green onions, edamame, over rice and Napa cabbage, sub shrimp for \$3

LETTUCE TACOS — 16 GS

Blackened chicken or Mahi Mahi in Romaine leaves filled with avocado, corn and black bean salsa, pico de gallo, cheese, and topped with a cilantro lime sauce, add grilled pineapple for \$1, add guacamole for \$2



CAJUN CHICKEN PASTA — 18 GS

Chicken, julienne veggies, peppers and onions, Asiago, Parmesan, Linguini, Cajun cream sauce, cilantro, breadstick, sub shrimp for \$3

PASTA ALFREDO — 15 GS

House Alfredo sauce, Fettuccini, Asiago, Parmesan, parsley, breadstick, add chicken for \$3 or add shrimp for \$4

FISH 'N' CHIPS — 23

Dill pickle chip crusted Red Lake Nation Minnesota Walleye fried crispy and served with fries and a side of house made coleslaw and tartar

GS - Gluten Sensitive Disclaimer: Additional Charge May Apply

Harry's is not a gluten free kitchen. While we do use gluten free ingredients, we use shared fryers, flat tops, grills, and prep areas. These items may not be suitable for those with a gluten allergy. Harry's is unable to guarantee that any item can be considered completely free of allergens as there may be cross contact..

*These items are served raw or undercooked, or contain, or may contain, raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



May be SPICY for the average Minnesotan!



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BBQ PULLED PORK — 14 GS

Slow roasted and hand pulled pork topped with homemade BBQ, house coleslaw, and piled on a toasty pub bun

CUBANO — 16 GS

Sliced ham, seasoned pulled pork, Swiss, pickles, and yellow mustard on garlic butter infused Ciabatta



NASHVILLE HOT CHICKEN — 17

Battered and fried chicken breast tossed in Nashville Hot sauce, house made pickles, Sriracha aioli, on a toasted pub bun

DILL PICKLE CHIP CRUSTED WALLEYE — 21

Dill pickle chip crusted Red Lake Nation Minnesota Walleye fried crispy, with lettuce, tomato, and onion, and housemade tartar on the side

BACON BLEU CHICKEN — 17 GS

Grilled chicken, Applewood smoked bacon, Bleu cheese crumbles, red wine caramelized onions, lettuce, tomato, onion, Dijon mustard, on a warm toasted Ciabatta



BUFFALO CHICKEN — 16 GS

Grilled chicken tossed in homemade Buffalo sauce, lettuce, tomato, and onion, choice of Ranch or Bleu cheese on the side upon request

CHICKEN PATTY MELT — 16 GS

Grilled chicken breast, red wine caramelized onions, Swiss, Sharp Cheddar, Pepper Jack, and Feta cheeses between two slices of Parmesan, Asiago, and herb-infused Sourdough

BACON CHEDDAR CHICKEN — 16 GS

Grilled chicken with Applewood smoked bacon, Sharp Cheddar, warm toasted Ciabatta roll, lettuce, tomato, and onion

REUBEN OR RACHEL — 16 GS

House made corned beef or Ferndale pulled turkey, sauerkraut, Swiss cheese, and 1000 Island dressing, between grilled Marble Rye

CALIFORNIA CHICKEN — 16 GS

Grilled chicken breast on a warm toasted Ciabatta roll with fresh avocado, lettuce, tomato, and onion

GRILLED FIVE CHEESE — 12 GS

Sharp Cheddar, Pepper Jack, and Swiss between two slices of Asiago, Parmesan, and herb-infused Sourdough, add bacon for \$2



BLACKENED CHICKEN — 16 GS

Cajun dusted chicken, lettuce, tomato, onion, on a toasted Ciabatta roll with mayo upon request, add avocado \$1