

HARRY'S brunch

starters

GIANT CINNAMON ROLL — 9

Giant country-style cinnamon roll drizzled with a house made creamy Maple Bourbon glaze

SHORT RIB NACHOS — 16 GS

Braised and pulled short rib over house made tortilla chips with melty cheeses, poblano sour cream, chopped cilantro and jalapeños, fresh pico de gallo, and radish, add guacamole for \$2

COCONUT SHRIMP — 16

Our own hand breaded and rum-dipped Coconut Shrimp served with a house made pineapple habanero marmalade

WINGS — 16 GS

Crispy fried wings tossed in your choice of house made Buffalo (spicy), BBQ, Teriyaki with sesame seeds, Sweet Chili (slightly spicy), Honey Sriracha (spicy), or Jamaican Jerk dry rub (spicy) with house made Ranch or Bleu Cheese for dipping and celery

ELLSWORTH CHEESE CURDS — 12

Ellsworth cheese curds fried golden in Third Street Brewery's Minnesota Golden beer batter and served with house made marinara

LETTUCE TACOS — 16 GS

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

HOMESTYLE CHICKEN TENDERS — 14

House made breaded chicken tenders fried golden with choice of homemade dipping sauces, add Fries or Tots for \$4

TUNA SASHIMI — 18

Fresh sushi-grade, sesame-crusted tuna with avocado, jalapeño, Sriracha aioli, seaweed salad, eel sauce, wasabi coleslaw, pickled ginger, and Tobiko

burgers

Served with pickle and chips.. Sub house fries, tots, mashed potatoes, coleslaw, or veggies for \$3, fruit for \$4, Angela Fries with Seasoned Sour Cream for \$6, Parmesan Truffled Brussels for \$6.

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

CALIFORNIA* — 17 GS

Grilled to order burger or chicken, sriracha aioli, bacon, American cheese, and avocado on a grilled bun with lettuce, tomato, and onion

BACON CHEDDAR* — 16 GS

Grilled to order burger or chicken, Applewood bacon, Cheddar cheese on a grilled bun with lettuce, tomato, onion, and pickle slices on the side

BACON BLEU* — 17 GS

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

pantry sandwiches

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

ULTIMATE BLT — 14 GS

Applewood bacon, lettuce, tomato, mayo, toasted Sourdough, add avocado \$1

TURKEY WALNUT SALAD SANDWICH — 14 GS

Ferndale roasted and pulled turkey, grapes, walnuts, celery, onion, spices, and herbs, mixed with mayo, and served with lettuce and tomato on Sourdough

PULLED TURKEY — 15 GS

Ferndale roasted and pulled turkey, Cheddar, lettuce, tomato, and charred scallion aioli, on Cranberry Wild Rice bread

ROBERT'S CLUB — 16 GS

Ferndale roasted and pulled turkey, Cheddar, bacon, ham, lettuce, tomato, and mayo, between two slices of toasted Sourdough and one slice of toasted Marble Rye

prime rib

THURSDAY - SATURDAY AFTER 4PM

14 oz, grilled asparagus, mash, au jus, and creamy horseradish \$36

GS - Gluten Sensitive Disclaimer:

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.

greens & grains

Substitute shrimp for \$5, sub grilled flank steak for \$6, sub grilled fresh Norwegian salmon for \$7. Add a cup of soup for \$4, side salad for \$5,*

or side Caesar for \$6.

GARY'S CHOPPED — 14

Romaine, spring mix, roasted corn, cherry tomatoes, bacon, Bleu cheese crumbles, tortilla strips, and our house dressing

CHICKEN CAESAR* — 15 GS

Grilled chicken, house Caesar dressing, Romaine, Parmesan, Asiago, lemon, tomatoes, egg, croutons, breadstick

COBB — 16 GS

Grilled chicken, mixed greens, bacon, egg, tomatoes, green onion, cucumber, carrots, black olives, breadstick, choice of dressing on side

ASADA BOWL — 17

Grilled and marinated flank steak, warm Mexican rice, black bean and corn salsa, shredded lettuce, Cheddar, avocado, tortilla strips, radish, poblano sour cream, salsa verde



BLACKENED CHICKEN FAJITA — 16

Blackened chicken over mixed greens and fajita rice tossed in cilantro lime dressing, and topped with cheese, pico de gallo, roasted corn, avocado, edamame, house pickled fajita veggies, tortilla strips, and a chipotle aioli

WE OFFER FULL SERVICE

CATERING!

Reach out to catering@eatatharrys.com to book your event!



May be SPICY for the average Minnesotan!