



# burgers

Served with chips. Sub house fries, tots, or veggies for \$3, or fruit for \$4. Add a cup of soup for \$4 or a side salad for \$5.

## CALIFORNIA\* — 15 GS

Grilled to order burger, and avocado on a grilled bun with lettuce, tomato, onion, and pickle slices on the side

## BACON CHEDDAR\* — 15 GS

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

## 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, onion, and pickle slices on the side

## SIX CHEESE PATTY MELT\* — 15

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, pickle spear

## FAJITA BURGER\* — 16 GS

Grilled to order burger on a toasted bun with Pepper Jack cheese, pico de gallo, pickled fajita veggies, and chipotle aioli on a grilled bun with lettuce, tomato, onion, and pickle slices on the side

## 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 or a side salad for \$5.

## PESTO CATCH\* — 17 GS

Grilled wild caught Alaskan Sockeye Salmon or Mahi Mahi, Minnesota wild rice pilaf, asparagus, tomato and roasted corn salsa, basil pesto compound butter, and a balsamic reduction

## STIR FRY — 16

Sauteed chicken with mixed veggies, house made Teriyaki, roasted peanuts, chow mein noodles, green onions, 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 cilantro lime sauce and sour cream on the side, add grilled pineapple for \$1, add guacamole for \$2

## CAJUN CHICKEN PASTA — 16 GS

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

## TURKEY POT PIE — 16

Ferndale pulled turkey in a creamy gravy with peas, carrots, onions, and potatoes, topped with puff pastry and baked until golden

## PASTA ALFREDO — 13 GS

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

## hot sandwiches

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

## BACON BLEU CHICKEN — 16 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 — 15 GS

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

## CHICKEN PATTY MELT — 15

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 — 15 GS

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

## REUBEN — 16 GS

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

## CALIFORNIA CHICKEN — 15 GS

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

## GRILLED FIVE CHEESE — 11

Sharp Cheddar, Pepper Jack, and Swiss between two slices of Asiago, Parmesan, and herb-infused Sourdough

## RACHEL — 16 GS

Ferndale pulled turkey, sauerkraut, Swiss cheese, and 1000 Island dressing, between grilled Marble Rye

## BLACKENED CHICKEN — 15 GS

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

## FAJITA CHICKEN — 16 GS

Grilled chicken breast on a toasted Ciabatta roll with Pepper Jack cheese, pico de gallo, pickled fajita veggies, and chipotle aioli



**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..

*\*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.*