

H brunch

crafted cocktails

BOTTOMLESS MIMOSA — 15

Wycliff Brut Cali Champagne with a splash of OJ.
Celebrate Brunch in the best way!



BLACKENED BLOODY MARY — 10

Tito's Vodka, house made Bloody Mary mix, Ellsworth cheese curds, sausage, pickle, olive, lemon, house made Cajun coated rim

MIMOSA — 9

Wycliff Brut Cali Champagne, OJ

SCREWOSA — 11

Yulupa Cuvee Brut, Tito's Vodka, splash of OJ

MN MORNING MULE — 10

Tito's vodka, Fever Tree Ginger Beer, fresh OJ, fresh lime

omelets

HAM AND CHEESE OMELET — 14 GS

Country ham and Cheddar in lightly folded eggs with creamy hashbrowns, and Sourdough toast

VEGGIE OMELET — 14 GS

Broccoli, cauliflower, zucchini, squash, carrots, cherry tomatoes, and mixed cheese in fluffy folded eggs, served with creamy hashbrowns, and Sourdough

griddle

FRENCH TOAST — 10

Fresh bread in cinnamon egg wash, grilled golden brown with powdered sugar
Add strawberries or homemade whipped cream for \$1 each

PANCAKES — 9

Three house made golden brown buttermilk pancakes
Add strawberries, homemade whipped cream, chocolate chips, or blueberries for \$1 each

IT'S ALL ABOUT BRUNCH!

classics

STEAK AND EGGS* — 17 GS

Grilled flank steak cooked medium-ish and served with two eggs, our famous creamy hash browns, and toast

FARMER'S BREAKFAST* — 13 GS

Two eggs, bacon or sausage, creamy hashbrowns, and Sourdough toast

EGGS BENEDICT* — 15

Two poached eggs, Canadian Bacon, English Muffin, Hollandaise, and creamy hashbrowns

AVOCADO TOAST* — 16

Wheat toast topped with guacamole and fresh avocado, Mediterranean balsamic cherry tomatoes, chopped bacon, two poached eggs, and herb garnish

SMOKED SALMON BENEDICT — 17

Poached eggs, fresh Norwegian lox, English Muffin, Hollandaise, capers, and creamy hashbrowns

FRIED EGG SANDWICH* — 14 GS

Two fried eggs over medium with Cheddar cheese, and Applewood bacon, on a toasted Ciabatta, served with creamy hashbrowns

entrees



CAJUN CHICKEN PASTA — 19 GS

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

PASTA ALFREDO — 16 GS

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

PARMESAN CRUSTED WALLEYE — 24

Pan fried Parmesan crusted Red Lake Nation Minnesota Walleye and served with a lemon beurre blanc sauce, grilled asparagus, creamy garlic mashed potatoes, and house made tartar on the side

NEW ENGLAND LOBSTER ROLL — 24

Fresh Boston lobster, celery, scallion aioli, and lemon, on a toasted New England roll, served with chips or your choice of upgrade

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

PRIME RIB FRENCH DIP — 21

Slow roasted and thinly sliced prime rib topped with Swiss and sauteed mushrooms, and horseradish aioli on on toasty French baguette and au jus for dipping

MONTE CRISTO — 17

Three slices of Brioche French Toast with Ferndale turkey, ham, Applewood bacon, tomatoes, Cheddar, and sprinkled with powdered sugar, raspberry mayo upon request

REUBEN OR RACHEL — 16 GS

Choice of either house made corned beef or pulled Ferndale turkey, sauerkraut, Swiss cheese, and 1000 Island dressing, between grilled Marble Rye



NASHVILLE HOT CHICKEN — 17

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



BUFFALO CHICKEN — 16 GS

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

WALLEYE SANDWICH — 21

Parmesan crusted Red Lake Nation Minnesota Walleye fried crispy, with lettuce, tomato, onion, and house made tartar sauce

prime rib

FRIDAYS & SATURDAYS 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.