



DINNER

APPETIZERS

- OYSTERS ON THE HALF SHELL**
1/4 DOZ 10 1/2 DOZ 18 DOZ 36
Fresh oysters, cocktail sauce sorbet, lemon.*
(Ask server for today's selection)
- ◆ **BRUSCHETTA** 19
Balsamic marinated chèvre, green olives, herbed heirloom tomatoes, French bread.
- Ⓜ **FRESH MOZZARELLA BRIOCHE** 14
Brioche breading, extra virgin olive oil, cracked peppercorn-tomato broth, prosciutto-fig-chopped olive relish.
- FOIE GRAS** 17
Toasted brioche, pistachio-black mission fig relish, strawberry balsamic glaze.
- CRABCAKES** 17
Fresh breadcrumbs, jalapeño béchamel, sriracha, red pepper aioli.

- SEARED SHRIMP & SCALLOP** 18
Sea salt, lobster mousse cream sauce, roasted cauliflower, cucumber & tomato caviars, pea shoots.
- CILANTRO RUM LOBSTER** 19
Cilantro rum sauce, pineapple, corn cumin relish, pea shoots, blood orange reduction.
- WAREHAM CHARCUTERIE** 21
Soppressata, smoked pork belly, hot capicola, German bologna, Manchego, smoked white cheddar, Red Rock cheddar cheese, toasted pistachio chèvre, pickled onion, pickled mustard seed, garlic naan, brioche, piquillo balsamic, roasted garlic aioli.
- Ⓜ **CHORIZO STUFFED DATES** 14
Pecan smoked bacon, piquillo pepper-tomato sauce, lime sour cream, toasted pistachios, cilantro maple syrup reduction.

PIZZAS

- Ⓜ **SMOKED CHICKEN PIZZA** 14
Smoked chicken, creamy garlic sauce, pecan smoked bacon, basil, Parmesan, mozzarella.
- Ⓜ **ITALIAN SAUSAGE PIZZA** 13
Italian sausage, leeks, herbed tomato sauce, Parmesan, mozzarella.
- Ⓜ ◆ **PORTOBELLO & GOAT CHEESE PIZZA** 13
Smoked portobello, herb oil, heirloom tomatoes, garlic, mozzarella, chèvre.
- Ⓜ **CAPICOLA & SOPPRESSATA PIZZA** 15
Hot capicola, soppressata, pecan bacon, piquillo balsamic, Manchego, chèvre, mozzarella, pickled onions.

ENTRÉES

- PRIME RIB OF BEEF** 45
Roasted garlic chèvre smashed potatoes, Zinfandel horseradish demi-glace, grilled asparagus.*
(Available Thursday, Friday and Saturday evenings)
- FILET MIGNON** SM 36 LG 49
Roasted garlic chèvre smashed potatoes, peppercorn balsamic reduction, truffle salt.*
- FILET MIGNON ROYALE** SM 43 LG 58
Crabmeat, sauce béarnaise, roasted garlic chèvre smashed potatoes.*
- FILET CHAMPIGNON** SM 40 LG 53
Trumpet Maitake mushroom sauté, Kennebec potato, sunflower shoot-parsley chimichurri.*
- FILET BORDELAISE** SM 48 LG 63
Tarragon bordelaise, Maitake mushroom cluster, porcini butter, foie gras.*
- CHIMICHURRI TENDERLOIN TIPS** 36
Herb olive oil, red pepper chimichurri, balsamic peppercorn glaze, fried smashed potato cake, roasted corn crab-shrimp relish, sunflower shoots, toasted cashew oil.*

- JUMBO SEA SCALLOPS** 35
Vanilla scented sesame olive oil, smoked red bell pepper seafood broth, roasted corn risotto, heirloom tomato-Parmesan relish.
- PINOT NOIR BLACKBERRY DUCK** 32
Citrus cinnamon olive oil, Pinot Noir blackberry demi-glace, ginger shiitake basmati rice, braised arugula-spinach, toasted almond citrus micro kohlrabi.
- HARRY'S "KOBE" BURGER** 19
Pecan smoked bacon, mozzarella, iceberg lettuce, heirloom tomatoes, onion bun, foie gras herb butter, ancho chile aioli, truffle french fries.*
- AMERICA'S CUT PORK CHOP** 33
Citrus-cider brine, maple cilantro glaze, fried smashed potato cake, trumpet shiitake sauté, green onion-bacon pecan demi-glace, sunflower shoots.
- RACK OF LAMB** 28
Porcini butter, chargrilled, toasted pistachio mint demi-glace, roasted garlic chèvre smashed potatoes, cucumber heirloom tomato relish, micro kohlrabi.
- ROASTED CHICKEN CHERMOULA** 29
Citrus brine, Chermoula, smoked white cheddar cream sauce, Kennebec potato, spinach herb relish, sunflower shoots.
- ◆ **ROASTED BEET & MAITAKE MUSHROOM** 26
Thyme roasted beets, roasted corn puree, balsamic wild mushroom glaze, basil oil, roasted micro carrots, maitake mushroom cluster, pickled onions, toasted walnuts, micro beets.
- WESTER ROSS SALMON** 36
Sesame semolina, pineapple herbed tomato broth, fresh basil oil, roasted zucchini, piquillo-corn walnut relish, fried potato crisps, pea shoots.
- ALASKAN HALIBUT B.L.T** 39
Paprika breading, lobster mousse cream sauce, toasted almond chèvre risotto, heirloom tomatoes, pecan smoked bacon, mixed field greens, citrus vinaigrette.

SOUP & SALAD

- CREAM OF TOMATO BASIL** 6
Tomatoes, cream, basil.
- CREAM OF SHIITAKE, PECAN & GOAT CHEESE** 7
Shiitake mushroom, pecans, chèvre.
- DINNER SALAD** 6
Choice of balsamic vinaigrette, bleu cheese, buttermilk peppercorn, champagne vinaigrette, basil vinaigrette, creamy Caesar or bacon tomato buttermilk ranch.
- HOUSE SALAD** 11
Spinach, champagne vinaigrette, fried chèvre balls, pickled onions, pickled carrot ribbon, candied sunflower seeds, bacon salt.
- ◆ **TOMATO AND MOZZARELLA** 12
Heirloom tomatoes, fresh mozzarella, basil, mixed field greens, basil vinaigrette.
- HARRY'S ICEBERG WEDGE** 10
Smoked turkey, ham, red onions, pecan smoked bacon, Roma tomatoes, Parmesan, dressing.



KANSAS RAISED SIGNATURE BRAVEHEART BEEF

Harry's serves exclusively handcut Braveheart branded Black Angus Beef. 100% Kansas raised beef tenderloin and ribeye provided by the Beef Marketing Group of Manhattan, KS.

THE HARRY'S TEAM

EXECUTIVE CHEF - CADELL BYNUM

CHEF de CUISINE - ZACH FILBERT

PASTRY CHEF - KIRSTEN SPEAR

Ⓜ DENOTES HAPPY HOUR SPECIALS

★ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

◆ DENOTES VEGETARIAN DISHES



DRINK



HOUSE COCKTAILS

HARRY'S CLASSICS

Harry's in Manhattan	1792 'Bourbon & Baker' Single Barrel rye whiskey, Dolin sweet vermouth, Angostura bitters, Bing cherry	14
Old Fashioned	Old Forrester bourbon, raw cane sugar, Angostura bitters, orange twist	11
Ⓜ Sidecar	Brandy, Ferrand Dry Curaçao, lemon juice, simple syrup, candied lemon	8
Ⓜ G.F.G.T.	Citadelle gin, Harry's tonic syrup, club soda, lime juice	8

HARRY'S FAVORITES

Ⓜ Southside	Hayman's Old Tom gin, mint, cucumber, lime juice, simple syrup, St. Germain, soda water	12
Peaches and Bourbon	Weller's bourbon, charred peaches, sage, honey	12
Featherlight Flip*	Aberfeldy 12, Hayman's Sloe gin, ginger, honey, egg, Angostura, nutmeg	10
Ⓜ Blackberry Mojito	Don Q rum, blackberries, mint, lime juice, ginger ale	8
Triple Berry Tequila	Cimmarón reposado tequila, triple berry shrub, ginger, ginger ale	11
French Martini	Harry's pineapple infused vodka, Chambord, sparkling wine	11
Autumn Chill	Ardmore Single Malt Scotch, Crème de Melon, Cocchi Americano, Manzanilla sherry	12
Brazilian Porchswing	Ypióca Cachaça, Campari, lemon juice, grapefruit	12
The Venetian Spritz	Aperol, Campari, sparkling wine, orange bitters	13
Smoke & Mirrors	Johnny Walker Red Label blended scotch, ginger honey syrup, lemon juice, Laphroaig 10	11
Ⓜ Grapefruit Daiquiri	Hamilton's NY Blend rum, grapefruit juice, lemon juice, simple syrup	9
Rhubarb Leaf*	Bombay London Dry gin, rhubarb syrup, egg white, lemon juice, raspberries	10
Left Bank	Chopin vodka, Lillet Blanc, orange bitters, orange twist	13
Red Fox	Knob Creek 'Bourbon and Baker' Single Barrel rye whiskey, Ancho Reyes, Pierre Ferrand Dry Curaçao, cream sherry, Angostura bitters	14
Bailey's & Maria	Bailey's Irish Cream, Tia Maria, caramel vodka, coffee cubes	11
Corpse Reviver #2	Beefeater London Dry gin, Cointreau, Lillet Blanc, lemon juice, absinthe	13
Irish Coffee	Jameson Irish Whiskey, The Roasterie KC Blend, turbinado syrup, Bailey's whipped cream, nutmeg	9
Johnny Appleseed	Laird's Bonded Applejack, Haymans gin, apple cider, apple vinegar, honey, salt and pepper	14

NON-ALCOHOLIC

Strawberry Basil Soda	Strawberry puree, lemon, fresh basil, club soda	5
Copper Colt	Lime, ginger beer, simple syrup, mint	4
Ginger Blackberry Smash	Blackberries, lychee puree, ginger beer	5



CRAFT SPIRITS

SCOTCH

Glenmorangie 10	12
Aberfeldy 12	10
Oban 14	25
Ⓜ Ardmore	9.5
Ⓜ Balvenie 'Caribbean Cask' 14	17
Balvenie 'Double Wood' 12	14
Glenrothes 'Sherry Cask'	12
Glenfiddich 12	13
Glenlivet 12	11
Macallan 12	15
Glenkinchie 12	15
Highland Park 12	13
Laphroaig 10	12
Caol Ila 12	15
Ⓜ Springbank 10	15
The Exceptional Malt	23
Ⓜ Monkey Shoulder	9
BOURBON	
Old Forrester Statesman Bourbon	14
Eagle Rare 10	9
Jefferson's Ocean Aged at Sea	18
Ⓜ Jos. Magnus 'Nespor's' Single Barrel	23
Jos. A Magnus 'Manhattan Collaboration'	28
Woodford Reserve	11

AGAVE

Alipus San Luis Mezcal	12
Mina Real Mezcal	10
Arte Nom 1579 Silver	14
Alipus San Andres Ensemble	17
Chinaco Añejo Tequila	10
Cazadores Añejo Tequila	11
Arte Nom 1146 Añejo	19
RUM	
Penny Blue XO Mauritius	16
Ⓜ Panamá-Pacific 9 Panama	8
Dictador 12 Solera Colombia	11
Rhum Clement VSOP Martinique	9
English Harbour Antigua	10
Hamilton's Jamaican Pot Still Black Jamaica	7
RYE	
Templeton 6	12
WhistlePig Rye 10	21



WINES BY THE GLASS

HOUSE

Ⓜ House Red Wine	Milou Rouge France 2017	8
Ⓜ House White Wine	Ruffino 'Orvieto Classico DOC' Umbria, Italy 2017	8

WHITE

Riesling Sekt	Von Schleinitz 'Kon Secco' Mosel, Germany 2016	11
Ⓜ Sparkling Moscato	Piquitos Valencia D.O, Spain 2017	9
Riesling	Milbrandt Vineyards Columbia Valley, WA 2016	11
Ⓜ Sauvignon Blanc	Giesen Marlborough, New Zealand 2017	9
Rosé	Masi Veneto, Italy 2017	9
White Grenache	Viña Zorzal Navarra, Spain 2017	13
Ⓜ Chardonnay	Robert Oatley Margaret River, Australia 2015	12
Chardonnay	Tyler Santa Barbara County, CA 2016	16

RED

Pinot Noir	Pinot Project California 2017	11
Barbera	CP Piedmont, Italy 2014	9
Ⓜ Merlot	Revelry Vintners Columbia Valley, WA 2015	11
Zinfandel	Valravn 'Old Vine' Sonoma County, CA 2015	13
Ⓜ Red Blend	Vista Napa Valley, CA 2017	11
Nero D' Avola	Poggio Anima 'Asmodeus' Sicily, Italy 2013	13
Malbec	Kaiken Mendoza, Argentina 2017	12
Ⓜ Cabernet Sauvignon	Casas del Bosque 'Gran Reserva' Maipo Valley, Chile 2016	11
Cabernet Sauvignon	Cocodrilo Mendoza, Argentina 2015	16

GLASS

Milou Rouge France 2017	8
Ruffino 'Orvieto Classico DOC' Umbria, Italy 2017	8
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Von Schleinitz 'Kon Secco' Mosel, Germany 2016	11
Piquitos Valencia D.O, Spain 2017	9
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HARRY'S SOMMSERIES

Our Somm Series offers a casual and exciting opportunity to get caught up in the world of wine, beer and spirits! Tastings are led by Harry's wine team, with frequent guest appearances from experts both on-staff and off. Class descriptions and tickets can be purchased via Facebook or the Harry's website.

UPCOMING DATES

Thursday, November 1
Opa! Greek Wines!

Wednesday, December 12
Introduction to Sake Tasting!

Wednesday, January 9
J. Rieger Kansas City Whiskey Component Tasting

CERTIFIED SOMMELIER CRISTINA MILOSTAN

HAPPY H HOUR

30% OFF

SELECT APPETIZERS, WINE, SCOTCH,
HOUSE COCKTAILS & ALL CURRENT DRAFT BEERS

Ⓜ DENOTES HAPPY HOUR SPECIALS

BAR: 4 P.M. TO 6 P.M. | APPETIZERS: 5 P.M. TO 6 P.M.