



DINNER

APPETIZERS

✦ BRUSCHETTA	19	Ⓜ WILD MUSHROOM & POTATO CAKE	14
Balsamic marinated chèvre, green olives, herbed heirloom tomatoes, French bread.		Fresh thyme olive oil, roasted trumpet, shiitake, maitake, capicola, pecan smoked bacon, green onions, toasted walnuts, foie gras herb butter, fried smashed potato cake, wild mushroom balsamic glaze, sunflower shoots.	
WAREHAM CHARCUTERIE	21	ROASTED BRONZINI FETTUCINE	14
Soppressata, smoked pork belly, hot capicola, German bologna, Manchego, smoked white cheddar, Red Rock cheddar, toasted pistachio chèvre, pickled onion, pickled mustard seed, garlic naan, brioche, piquillo balsamic, roasted garlic aioli.		Roasted bronzini, shiitake mushrooms, herbed heirloom tomatoes, Parmesan, parsley-mint chimichurri cream sauce, porcini fettucine, pea shoots.	
Ⓜ CHORIZO STUFFED DATES	12	Ⓜ MOOSABEC MUSSELS	15
Pecan smoked bacon, piquillo pepper-tomato sauce, lime sour cream, toasted pistachios, cilantro maple syrup reduction.		Moosabec mussels, chorizo, clam-tomato seafood butter broth, grilled baguette.*	
CRABCAKES	17	BEEF TENDERLOIN CROSTINI	17
Fresh breadcrumbs, jalapeño béchamel, sriracha, red pepper aioli.		Beef tenderloin tips, herbed heirloom tomatoes, fried chèvre balls, pickled red onion, chile-lime vinaigrette, micro beets, grilled baguette.*	

ENTRÉES

PRIME RIB OF BEEF	48	AMERICA'S CUT PORK CHOP	29
Roasted garlic chèvre smashed potatoes, Zinfandel horseradish demi-glaze, grilled asparagus.*		Citrus-cider brine, maple cilantro glaze, fried smashed potato cake, trumpet shiitake sauté, green onion-bacon pecan demi-glaze, sunflower shoots.	
FILET MIGNON	SM 38 LG 50	ROASTED CHICKEN CHERMOULA	28
Bacon wrapped filet, roasted garlic chèvre smashed potatoes, peppercorn balsamic reduction, truffle salt.*		Citrus brine, Chermoula, smoked white cheddar cream sauce, fried smashed potato cake, spinach-bacon herb relish, sunflower shoots.	
FILET MIGNON ROYALE	SM 42 LG 54	✦ MAITAKE & VEGETABLE LINGUINE	23
Bacon wrapped filet, crabmeat, sauce béarnaise, roasted garlic chèvre smashed potatoes.*		Asparagus, spinach, leeks, black mission figs, toasted almonds, piquillo sauce, linguine, roasted maitake cluster.	
HARRY'S "KOBE" BURGER	19	WESTER ROSS SALMON	31
Pecan smoked bacon, mozzarella, iceberg lettuce, heirloom tomatoes, onion bun, foie gras herb butter, ancho chile aioli, truffle french fries.*		Sesame semolina, pineapple herbed tomato broth, fresh basil oil, roasted zucchini, piquillo-corn walnut relish, fried potato crisps, pea shoots.	
JUMBO SEA SCALLOPS	35	RAINBOW TROUT	28
Vanilla scented sesame olive oil, smoked red bell pepper seafood broth, roasted corn risotto, heirloom tomato-Parmesan relish.*		Toasted almond breading, spicy smoked red bell pepper cream sauce, pecan heirloom tomato relish, pea shoots, grilled asparagus.	
PINOT NOIR BLACKBERRY DUCK	32		
Citrus cinnamon olive oil, Pinot Noir blackberry demi-glaze, ginger shiitake basmati rice, braised spinach, toasted almond citrus micro kohlrabi.*			

PIZZAS

Ⓜ SMOKED CHICKEN PIZZA	13
Smoked chicken, creamy garlic sauce, pecan smoked bacon, basil, Parmesan, mozzarella.	
Ⓜ ITALIAN SAUSAGE PIZZA	11
Italian sausage, leeks, herbed tomato sauce, Parmesan, mozzarella.	
Ⓜ ✦ ROASTED TRUMPET & GOAT CHEESE PIZZA	13
Roasted trumpet mushroom, herb oil, heirloom tomatoes, garlic, mozzarella, chèvre.	
Ⓜ CAPICOLA & SOPPRESSATA PIZZA	14
Hot capicola, soppressata, pecan smoked bacon, piquillo balsamic, Manchego, chèvre, mozzarella, pickled onions.	

SOUP & SALAD

CREAM OF TOMATO BASIL	6
Tomatoes, cream, basil.	
CREAM OF SHIITAKE, PECAN & GOAT CHEESE	7
Shiitake mushroom, pecans, goat cheese.	
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 & 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, croutons, dressing.	



KANSAS RAISED SIGNATURE BRAVEHEART BEEF

Harry's serves exclusively handcut Braveheart branded Black Angus Beef. It is 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	<i>Knob Creek Rye Whiskey, Dolin sweet vermouth, Angostura bitters, Bing cherry</i>	14
Old Fashioned	<i>Old Forrester bourbon, raw cane sugar, Angostura bitters, orange twist</i>	11
Ⓜ Sidecar	<i>Brandy, Ferrand Dry Curaçao, lemon juice, simple syrup, candied lemon</i>	8
Ⓜ G.F.G.T.	<i>Citadelle gin, Harry's tonic syrup, club soda, lime juice</i>	8
Red Fox	<i>Templeton Rye 6, Ancho Reyes, Pierre Ferrand Dry Curaçao, cream sherry, Angostura bitters</i>	14

HARRY'S FAVORITES

Ⓜ Southside	<i>Hayman's Old Tom Gin, mint, cucumber, lime juice, simple syrup, St. Germain, soda water</i>	12
High Desert	<i>Sotol Onó, strawberry, fresh lime, chocolate bitters, basil</i>	13
Sloe to the Highlands	<i>Aberfeldy 12 Year Scotch, Hayman's Sloe Gin, pomegranate juice, orange bitters, cardamom bitters</i>	13
Ⓜ Blackberry Mojito	<i>Don Q rum, blackberries, mint, lime juice, ginger ale</i>	8.5
Triple Berry Tequila	<i>Cimmarón reposado tequila, triple berry shrub, ginger, ginger ale</i>	11
French Martini	<i>Harry's pineapple infused vodka, Chambord, sparkling wine</i>	11
La Naranja	<i>Alipus San Luis, house made orange cinnamon Oleo Saccharum, fresh orange & lemon juice</i>	13
Autumn Chill	<i>Ardmore Single Malt Scotch, cantaloupe, Cocchi Americano, Manzanilla sherry</i>	12
Clever Earl*	<i>Few Breakfast Gin, Earl Grey syrup, lavender bitters, egg white, fresh lemon</i>	12
The Venetian Spritz	<i>Aperol, Campari, sparkling wine, orange bitters</i>	13
Smoke & Mirrors	<i>Johnny Walker Red Label blended Scotch, ginger honey syrup, lemon juice, Laphroaig 10</i>	11
Ⓜ Grapefruit Daiquiri	<i>Hamilton's West Indies rum, grapefruit juice, lemon juice, simple syrup</i>	9
Snowbird	<i>Panamá-Pacific 9 Year Rum, pumpkin, fresh maple & house made ginger honey syrup, heavy cream, freshly ground nutmeg</i>	9.5
Bailey's & Maria	<i>Bailey's Irish Cream, Tia Maria, caramel vodka, coffee cubes</i>	11
Corpse Reviver #2	<i>Beefeater London Dry gin, Cointreau, Lillet Blanc, lemon juice, absinthe</i>	13
Irish Coffee	<i>Jameson Irish Whiskey, The Roasterie KC Blend, turbinado syrup, Bailey's whipped cream, nutmeg</i>	9

NON-ALCOHOLIC

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



CRAFT SPIRITS

SCOTCH		AGAVE	
Glenmorangie 10	12	Alipus San Luis Mezcal	12
Aberfeldy 12	10	Arte Nom 1579 Silver	14
Oban 14	25	Alipus San Andres Ensemble	17
Ⓜ Ardmore	9.5	Dulce Vida Organic Añejo Tequila	10
Ⓜ Balvenie 'Caribbean Cask' 14	17	Cazadores Añejo Tequila	11
Balvenie 'Double Wood' 12	14	Vida de San Luis del Rio Mezcal	19
Glenfiddich 12	13	SOTOL	
Glenlivet 12	11	Sotol Onó	12
Macallan 12	15	Flor Del Desierto Cascabel Sotol	19
Glenkinchie 12	15	RUM	
Highland Park 12	13	Ⓜ Panamá-Pacific 9 Panama	8
Laphroaig 10	12	English Harbour Antiqua	10
Caol Ila 12	15	Hamilton's Jamaican Pot Still Black Jamaica	7
Ⓜ Springbank 10	15	Hamilton's West Indies Jamaica	8
The Exceptional Malt	23	Hamilton's Saint Lucia 7 Year Pot Still Aged Jamaica	14
Ⓜ Monkey Shoulder	9	Denizen Merchant's Reserve 8 Year Jamaica	8
BOURBON		Kirk & Sweeney 12 Year Dominican Republic	12
Old Forrester Statesman Bourbon	14	RYE	
Eagle Rare 10	9	Templeton 6	12
Barrell Bourbon 'Bourbon and Baker Collab #2' Single Barrel	28	WhistlePig Rye 10	21
Jefferson's Ocean Aged at Sea	18	Knob Creek Small Batch Rye	12
Ⓜ Jos. Magnus 'Nespor's' Single Barrel	23		
Jos. Magnus 'Manhattan Collaboration'	28		
Woodford Reserve	11		



WINES BY THE GLASS

HOUSE	GLASS	
Ⓜ House Red Wine	Milou Rouge France 2018	8
Ⓜ House White Wine	Ruffino 'Orvieto Classico DOC' Umbria, Italy 2018	8
WHITE	GLASS	
Sparkling Rosé	Rexach Baqués Brut Rosat Reserva Cava, Spain NV	12
Ⓜ Sparkling Moscato	Piquitos Valencia D.O, Spain 2018	9.5
Riesling	Milbrandt Vineyards Columbia Valley, WA 2018	11
Ⓜ Sauvignon Blanc	Giesen Marlborough, New Zealand 2018	9.5
Rosé	Masi Veneto, Italy 2017	11
Ⓜ Chardonnay	Robert Oatley Margaret River, Australia 2017	12
Chardonnay	Tyler Santa Barbara County, CA 2016	16
RED	GLASS	
Pinot Noir	Pinot Project California 2018	11
Cheverny Rouge	Domaine du Salvard Cheverny, France 2016	14
Merlot	Kennedy Shah Columbia Valley, WA 2016	11
Ⓜ Zinfandel	H. Mynors 'Old Vine Cuvée' California 2015	8
Red Blend	Vista Napa Valley, CA 2016	13
Nero D' Avola	Poggio Anima 'Asmodeus' Sicily, Italy 2013	13
Ⓜ Monastrell	Altos de la Hoya Jumilla, Spain 2016	8.5
Ⓜ Cabernet Sauvignon	Casas del Bosque 'Gran Reserva' Maipo Valley, Chile 2016	11
Cabernet Sauvignon	Avennia 'Gravura' Columbia Valley, WA 2016	16

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, January 9
Wines of Tuscany

Thursday, February 20
Zinfandel Along the Californian Coast

Thursday, March 5
Unstock the Wine Cellar

Thursday, March 19
Wine in Movies 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.