



THE HAROLD

an american bistro

STARTERS

HOMEMADE FRENCH ONION SOUP 14
savory beef broth, sweet vidalia onions, charred gruyere

✓ FLIGHT OF DIPS 16
roasted eggplant, tzatziki, lemon hummus, spicy feta, toasted naan

CRISPY CALAMARI 22
tempura battered calamari, sweet thai chili sauce

✓ CHAAT CAULIFLOWER 14
oven roasted cauliflower and chickpeas, chaat masala, lime-greek yogurt sauce

Ⓜ EAST COAST OYSTER 17
6 freshly shucked oysters, cocktail & mignonette sauces

✓ HOMEMADE GUACAMOLE 18
ripe avocado, chopped jalapeno, red onion, fresh cilantro, lime juice, crispy tortilla chips

MAINS

◆ CHICKEN SPAGHETTINI 25
choice of: fresh tomato basil or pinenut pesto

FISH TACOS 27
tempura battered cod, chili ancho cream, ranchero salsa, upland cress, spanish rice

Ⓜ PAN SEARED SALMON 30
fresh atlantic salmon, sauteed kuromame, haricot verts, snow peas & carrots, ginger sauce

BRAISED SHORT RIBS 32
pancetta, champignons, pearl onions, baby carrots, burgundy wine sauce, herbed polenta

FISH & CHIPS 28
tempura battered cod, crispy fries, crushed peas, zesty tartar sauce

Ⓜ FAJITAS MIXTAS 32
sizzling chicken, shrimp & steak, sauteed onion & peppers, queso fresco, corn tortilla, spanish rice

Ⓜ JERK CHICKEN 27
oven roasted boneless chicken thighs, jamaican jerk marinade, grilled pineapple

◆ HOUSE BURGER 29
natural angus beef, applewood smoked bacon, aged NY cheddar, caramelized onions, french fries

✓ WILD MUSHROOM PAPPARDELLE 24
fresh shiitake & oyster mushrooms, oven-dried tomatoes, baby kale, asparagus, parmigiano, truffle oil

Ⓜ CHARGRILLED SKIRT STEAK 36
8oz marinated skirt steak, oven roasted potatoes, grilled asparagus, homemade chimichurri

SIDES

APPLEWOOD SMOKED BACON 9

OVEN ROASTED BRUSSEL SPROUTS 8

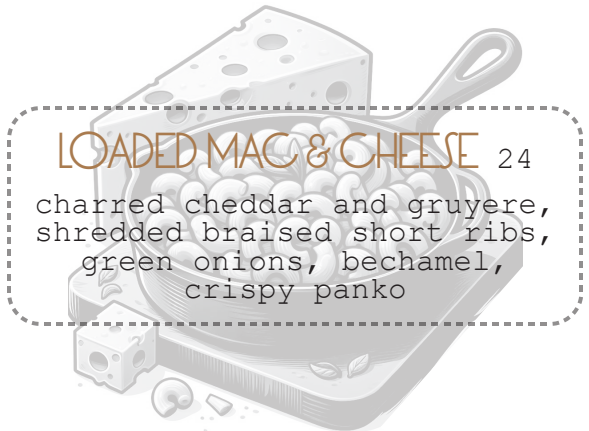
GRILLED ASPARAGUS 8

CRISPY FRENCH FRIES 7

SWEET POTATO FRIES 7

TRUFFLE FRIES 9

- Ⓜ Gluten Free
- ◆ Can be prepared Gluten Free
- ✓ Vegetarian



LOADED MAC & CHEESE 24

charred cheddar and gruyere, shredded braised short ribs, green onions, bechamel, crispy panko

DINNER