

# Harrison's

GRILL AND BAR

## Starters

### Fried Pickles

A seriously Southern treat, our dill pickle rounds are battered, breaded, and fried to golden perfection. Served hot and crispy with a creamy ranch dip. 7.49

### Spinach Queso Dip

Our homemade spinach queso served with corn tortilla chips for dipping. 8.49

### Buffalo Chicken Wings

Ten deep fried wings tossed in your choice of Harrison's spicy buffalo or our honey BBQ sauce. Served with ranch dressing and celery. 9.49

### Potato Skins

Six fried potato skins stuffed with bacon and cheddar cheese. Served with sour cream. 7.99

### Colossal Onion Rings

Our signature onion rings. Thick-cut, sweet onion slices, hand-battered with Japanese bread crumbs, fried golden and piled high, served with chipotle ranch dressing. 7.99

### Harrison's Combination Platter

A generous combination of BBQ ribs, stuffed potato skins and crispy chicken tenders. 13.99

### Budweiser Chili Nachos

Crisp corn tortilla chips covered with Budweiser® sirloin chili, cheddar cheese, lettuce, salsa, scallions & sour cream. 8.99

### Boneless Buffalo Tenders

Crispy southern-fried chicken tenders tossed in our signature hot sauce. Served with fresh-cut celery and creamy bleu cheese dressing. 9.49

## Soups

### *Budweiser* Sirloin Chili

Homemade chili with choice sirloin steak, flavored with Budweiser®, topped with aged cheddar cheese.

Bowl 4.49 Cup 3.99

### Soup of the Day

Chef's daily feature, ask your server for today's selection.

Bowl 4.49 Cup 3.49

## Side Items

Steamed Broccoli

Onions Rings (add .99)

French Fries

White Cheddar Mashed Potatoes

Rice Pilaf

Cole Slaw

Whipped Sweet Potatoes

Baked Potato - After 4pm (loaded add .99)

Mac 'n Cheese

Country Style Green Beans

## Entrée Salads

### Strawberry Chicken Salad

Tender grilled chicken breast, sliced thin and served over farmers' market greens with fresh strawberries, caramelized pecans and bleu cheese crumbles. Accompanied by our honey vinaigrette dressing. 10.99

### Harrison's Salmon Avocado Salad

Fresh, grilled cold-water salmon grilled to order. Served over farmers' market greens tossed in our classic vinaigrette dressing, with tomatoes, cilantro, jalapenos, avocados, sauteed mushrooms and feta cheese. 13.49

### Black & Bleu Salad

Blackened sirloin cooked to your liking, over mixed greens with Roma tomatoes, cucumbers, red peppers, bleu cheese crumbles and Cajun fried onions. Drizzled with balsamic glaze and served with bleu cheese dressing. 13.99

Homemade dressings: Honey Vinaigrette, Buttermilk Ranch, Fat Free Ranch, Classic Vinaigrette, Honey Mustard, Bleu Cheese and Thousand Island.

Add caramelized pecans or avocado to any salad for 1.25

### Harrison's Club Salad

Crispy chicken tenders over mixed greens with smoked ham, tomatoes, chopped eggs, cheddar cheese, red onions and applewood smoked bacon bits, accompanied by sweet honey mustard dressing. 10.49

### Grilled Chicken Salad

Fresh grilled chicken over mixed greens, with eggs, tomatoes, applewood smoked bacon and shredded cheddar cheese. Served with our homemade honey mustard dressing. 10.99

## Steaks, Seafood & Chops

Served with your choice of two side items.

### Sirloin Steak\*

Tender center cut, seasoned and grilled to order. 8 oz. 13.99

### USDA Choice Ribeye\*

Choice 12 oz. ribeye steak, the most tasty of cuts, grilled to perfection, just the way you like it. 19.99

### Sautéed Beef Tips\*

Tender pieces of beef tenderloin with sautéed mushrooms, onions and peppers in a scratch made brown gravy. 14.99

### Wild Turkey® Pork Chops

Two juicy, grilled 6oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. 16.49

### Catfish Dinner

Deep fried, farm raised catfish, served with hushpuppies and homemade tartar sauce. 13.99

### Grilled Atlantic Salmon

Fresh cold-water salmon topped with our special mustard dill sauce. 15.99

### Blackened Tilapia

Fresh tilapia pan seared and blackened with Cajun spices. 15.99

### Fisherman's Platter

A generous portion of fried white fish, fried popcorn shrimp and hushpuppies. Served with tartar and cocktail sauces. 15.99

## Signature Dishes

Add a cup of the Soup of the Day, House or Caesar Salad for only 2.99

### Cilantro Lime Chicken

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with rice pilaf and steamed broccoli. 12.99

### Award Winning Barbeque Ribs

Hickory smoked baby back ribs served with tangy barbeque sauce, fries and cole slaw.

Full Rack 19.99 Half Rack 15.99

### Kicken Chicken

A Southern favorite! Boneless double breast of chicken, lightly breaded and deep-fried, topped with creamy bacon gravy. Served with mashed potatoes and steamed broccoli. 12.99

### Beef Pot Roast

Fork tender, perfectly seasoned beef pot roast, slow roasted for maximum tenderness and topped with brown gravy. Served with mashed potatoes and your choice of a side item. 12.99

### Homemade Meatloaf

Delicious homestyle meatloaf and mashed potatoes smothered with brown gravy topped with Cajun fried onions. Served with your choice of a side item. 12.99

### Cilantro Lime Shrimp

Juicy cilantro-lime marinated jumbo shrimp served on a bed of rice pilaf, and steamed broccoli. 17.49

### Chicken Quesadilla

A grilled tortilla with sliced chicken, pico de gallo and mozzarella cheese. Served with shredded lettuce, salsa and sour cream on the side. 11.99

### Spicy Shrimp and Chicken Pasta

Bowtie pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. 14.49

### Roasted Chicken Pasta

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with bowtie pasta in a creamy Alfredo sauce. 12.99

### Fish & Chips

Lightly breaded, fried golden brown and served with fries, cole slaw and homemade tartar sauce. 13.99

### Chicken Pot Pie

Tender breast of chicken with garden fresh peas, sweet onions, corn, carrots and celery in a rich, made-from-scratch cream sauce. Lovingly baked in a flaky, puff-pastry crust. 12.99

### Chicken Tenders Platter

Fresh boneless tenders, hand breaded and cooked to a golden brown, accompanied by honey mustard and barbeque sauces. Served with cole slaw and your choice of a side item. 13.49

## Burgers & Sandwiches

### Harrison's 1/2 Pound Cheeseburger\*

Fresh choice ground beef grilled to order and topped with American cheese, leaf lettuce, tomato and red onion on a toasted bun. 9.99

### Black 'n Blue\*

Cajun seasoned burger with applewood smoked bacon, bleu cheese crumbles and bleu cheese dressing. 9.99

### Buffalo Chicken Sandwich

Chicken breast, served fried crispy or grilled, tossed in our spicy buffalo sauce with melted provolone cheese, lettuce, tomatoes, and bleu cheese dressing. 9.99

### BBQ Bacon Burger\*

Basted with BBQ sauce, topped with Applewood smoked bacon and American cheese. 9.99

### Mushroom Swiss Burger\*

Fresh choice ground beef grilled and smothered with sautéed mushrooms and swiss cheese. 9.99

### Grilled Chicken Sandwich

Grilled marinated chicken breast, basted with barbeque sauce and topped with melted Monterey Jack cheese, applewood smoked bacon, lettuce and tomato on a toasted bun. 9.99

# Harrison's

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## Beers

### Domestic Bottles

Bud  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra

### Premium Bottles

Amstel Light  
Corona Light  
Heineken  
Newcastle Brown Ale  
Sam Adams  
Sierra Nevada Pale Ale

### Draft Beers (16 oz)

Bud Light  
Devils Backbone Vienna Lager  
Fat Tire  
Miller Lite  
Modelo Especial  
Stella Artois  
Yuengling Lager  
Michelob Ultra

## Beverages

### Soft Drinks

Coca-Cola  
Diet Coke  
Dr. Pepper  
Sprite  
Mellow Yellow  
Lemonade

### Other Selections

Iced Tea  
Coffee / Decaf Coffee  
Milk  
IBC Root Beer  
Assorted juices:  
Cranberry  
Orange,  
Pineapple  
Grapefruit

Please ask your server for additional beverage selections.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Please notify a manager, prior to ordering, if you have specific food allergies or sensitivities.

## Desserts

### Ultimate Chocolate Cake

A multi-layered chocolate cake topped with a Kahlua fudge sauce. 5.99

### Tennessee Cheesecake

Rich and creamy cheesecake in a hand-crafted pecan graham cracker crust. Topped with your choice of caramel, chocolate or strawberry topping. 5.49

### Apple Funnel Cake

Deep fried funnel cake topped with cinnamon apples, vanilla ice cream and caramel sauce. 5.99

### Strawberry Cake

A three layer strawberry cake, topped with homemade cream cheese frosting and fresh strawberries. 5.99

## Wine List

	Glass	Bottle
<b>Pinot Grigio</b>		
Flip Flop, California	5.50	-
Placido, Italy	6.75	23.00
<b>Chardonnay</b>		
Flip Flop, California	5.50	-
Columbia Crest Grand Estates, Washington State	7.25	-
Clos du Bois, Sonoma County	7.95	27.00
<b>Other Whites</b>		
Beringer White Zinfandel, California	5.75	19.00
Chateau Ste. Michelle Riesling, Wash State	6.95	24.00
Sequin Moscato, California	7.00	24.00
<b>Merlot</b>		
Flip Flop, California	5.50	-
Red Diamond, California	7.25	24.00
<b>Reds</b>		
Flip Flop, Cabernet Sauvignon, California	5.50	-
Columbia Crest, Cabernet Sauvignon, California	7.25	24.00
Lucky Star Pinto Noir, California	6.75	23.00
Smoking Loon Pinot Noir, California	6.95	24.00
Rosemount Shiraz, Australia	6.95	24.00

## Handcrafted Cocktails

### Mason Jar Margarita

This one is a classic from south of the border. Tequila along with Cointreau, fresh lemon and lime juices.

6.25

### Red Sangria

Merlot, Brandy, orange juice, cinnamon, fresh fruit.

6.50

### Long Island Tea

A classic twist on tea. Vodka, Rum, Tequila, gin, Triple sec, sweet and sour with a splash of Coca cola.

6.25

### The Blue Biker

A Clinton original! Bacardi light, Vodka, Gin, Tequila, Blue Curacao, sweet and sour and Sprite.

6.95

### The Power T

A Tennessee twist on the classic tea. Jack Daniels, Stoli Orange, Captain Morgan and Peach Schnapps.

7.25