

Harrison's GRILL & BAR

Starters

FRIED PICKLES 7.49

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

SPINACH QUESO DIP 8.49

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

BUFFALO CHICKEN WINGS 9.99

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

POTATO SKINS 7.99

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

FRIED MOZZARELLA 7.99

Eight large hand-cut mozzarella cheese planks breaded and fried golden. Served with marinara sauce.

HARRISON'S COMBINATION PLATTER 13.99

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

BUDWEISER CHILI NACHOS 8.99

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

BUFFALO SHRIMP 9.99

Succulent gulf shrimp specially battered and fried golden brown. Tossed in our Harrison's spicy buffalo sauce. Served with ranch dressing for dipping.

Sides

PASTA SALAD

COUNTRY STYLE GREEN BEANS

FRENCH FRIES

WHITE CHEDDAR MASHED POTATOES

RICE PILAF

COLE SLAW

WHIPPED SWEET POTATOES

MAC 'N CHEESE

STEAMED BROCCOLI

BAKED POTATO

(after 4 pm, loaded add 99¢)

Add-Ons

GRILLED SHRIMP 6.99

HOUSE OR CAESAR SALAD 3.49

STRAWBERRY SALAD 4.99

BUDWEISER® SIRLOIN CHILI BOWL 4.49 CUP 3.99

SOUP OF THE DAY BOWL 4.49 CUP 3.99

Entrée Salads

ADD CARAMELIZED PECANS OR AVOCADO TO ANY SALAD FOR ONLY 1.25

STRAWBERRY CHICKEN SALAD 12.49

Grilled chicken breast, farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing.

HARRISON'S CLUB SALAD 11.99

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

GRILLED CHICKEN SALAD 11.99

Grilled chicken over mixed greens with eggs, tomatoes, Applewood smoked bacon, shredded cheddar, homemade honey mustard dressing.

BLACK & BLEU SALAD 13.99

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.

Homemade Dressings: HONEY VINAIGRETTE – HONEY MUSTARD – CLASSIC VINAIGRETTE
BUTTERMILK RANCH – BLEU CHEESE – THOUSAND ISLAND – BALSAMIC VINAIGRETTE



HARRISON'S SALMON AVOCADO SALAD 13.99

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

Steaks & Seafood

SERVED WITH YOUR CHOICE OF TWO SIDE ITEMS.

8 OZ. SIRLOIN STEAK* 14.99

Tender center-cut, seasoned and grilled to order.

12 OZ. USDA CHOICE RIBEYE* 19.99

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

SAUTÉED BEEF TIPS* 14.99

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

FRIED CATFISH 13.99

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

GRILLED ATLANTIC SALMON 15.99

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

FISHERMAN'S PLATTER 15.99

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

CILANTRO LIME SHRIMP 17.99

Cilantro-lime marinated jumbo shrimp grilled to perfection.

FRIED SHRIMP 17.99

Jumbo shrimp, hand battered and fried golden. Served with cocktail sauce.

ADD A HOUSE OR CAESAR SALAD TO ANY ENTRÉE FOR 3.49

Signature Dishes

BEEF BRISKET PLATTER 15.99

Slow-roasted tender smoked beef brisket served with our house-made BBQ sauce, white cheddar mashed potatoes and cole slaw.

AWARD WINNING BARBEQUE RIBS

FULL RACK 20.99 HALF RACK 15.99

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

KICKIN' CHICKEN 13.49

Boneless double breast of chicken, breaded and deep-fried, topped with creamy bacon gravy. Served with mashed potatoes and steamed broccoli.

BEEF POT ROAST 13.49

Fork tender, seasoned beef pot roast, slow roasted and topped with brown gravy. Served with mashed potatoes and your choice of side item.

FISH & CHIPS 13.99

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

ROASTED CHICKEN PASTA 12.99

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

CHICKEN POT PIE 12.99

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

CHICKEN TENDERS PLATTER 13.49

Fresh boneless tenders, hand breaded and cooked to a golden brown, honey mustard and BBQ sauces, cole slaw and your choice of side item.

HOMEMADE MEATLOAF 13.49

Homestyle meatloaf smothered with brown gravy, mashed potatoes and topped with Cajun fried onions. Served with your choice of side item.

CHICKEN QUESADILLA 11.99

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

CILANTRO LIME CHICKEN 13.49

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with rice pilaf and Country style green beans.

SPICY SHRIMP AND CHICKEN PASTA 14.49

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



Please notify a manager, prior to ordering, if you have specific food allergies or sensitivities.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may

Harrison's GRILL & BAR

Desserts

- TENNESSEE CHEESECAKE 5.99
 CREME BRULEE CHEESECAKE 5.99
 COCONUT PIE 4.49
 CHOCOLATE LAVA CAKE 5.99

Beer

DRAFT BEERS

- MILLER LITE
 BUD LIGHT
 YEE HAW DUNKEL
 BLUE MOON
 MODELO ESPECIAL
 STELLA ARTOIS
 YUENGLING LAGER
 MICHELOB ULTRA

PREMIUM BOTTLES

- CORONA LIGHT
 SAM ADAMS SEASONAL
 SIERRA NEVADA PALE ALE

DOMESTIC BOTTLES

- BUDWEISER
 BUD LIGHT
 COORS LIGHT
 MILLER LITE
 MICHELOB ULTRA

Beverages

SOFT DRINKS

- COCA-COLA
 DIET COKE
 DR. PEPPER
 SPRITE
 MELLO YELLO

OTHER SELECTIONS

- ICED TEA
 COFFEE / DECAF COFFEE
 MILK
 IBC ROOT BEER
 ASSORTED JUICES:
 CRANBERRY,
 ORANGE, PINEAPPLE
 AND GRAPEFRUIT



Burgers & Sandwiches

SERVED WITH FRENCH FRIES. ADD AVOCADO TO ANY SANDWICH FOR ONLY 1.25

HARRISON'S 1/2 POUND CHEESEBURGER* 10.49

Add Applewood Smoked Bacon 10.99
 Fresh choice ground beef grilled to order and topped with American cheese, leaf lettuce, tomato and red onion on a toasted bun.

BUFFALO CHICKEN SANDWICH 10.49

Chicken breast, fried crispy or grilled, tossed in our spicy buffalo sauce with monterey jack cheese, lettuce, tomatoes, and bleu cheese dressing.

GRILLED CHICKEN SANDWICH 10.49

Grilled chicken breast, basted with BBQ sauce and topped with melted Monterey Jack cheese, Applewood smoked bacon, lettuce and tomato on a toasted bun.



DOUBLE D BURGER* 13.99

Doubly delicious with double burger patties, double cheese and double, Applewood smoked bacon on a toasted bun.

~ Handcrafted Cocktails ~

MASON JAR MARGARITA 6.25

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

LONG ISLAND TEA 6.25

A classic twist on tea. Vodka, rum, tequila, gin, triple sec, sweet and sour with a splash of Coca Cola.

THE BLUE BIKER 6.95

A Clinton original! Bacardi light, vodka, gin, tequila, Blue Curacao, sweet and sour and Sprite.

HAND GRENADE 6.50

Coconut rum, melon liquor, pineapple juice and dark rum.

RED SANGRIA 6.50

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

~ Wine List ~

PINOT GRIGIO

	Glass	Bottle
Flip Flop, California	5.50	-
Placido, Italy	6.75	23
Ecco Domani, Italy	7.50	26

CHARDONNAY

Flip Flop, California	5.50	-
Columbia Crest Grand Estates, Washington State	7.25	-
Clos du Bois, Sonoma County	7.95	27
Kendall Jackson, California	9.75	35

OTHER WHITES

Beringer White Zinfandel, California	5.75	19
Chateau Ste. Michelle Riesling, Washington State	6.95	24
Cavit Moscato, Italy	7.50	28
Cupcake Savignon Blanc, New Zealand	6.95	26

MERLOT

Flip Flop, California	5.50	-
Red Diamond, California	7.25	24

CABERNET SAUVIGNON

Flip Flop, California	5.50	-
Columbia Crest, California	7.25	24
Louis Martini, California	9.50	33

PINOT NOIR

Lucky Star, California	6.75	23
Smoking Loon, California	6.95	24

OTHER REDS

Rosemount Shiraz, Australia	6.95	24
Red Diamond Malbec, Argentina	7.50	28
Apothic Red, California	7.50	28