

# Harrison's

GRILL AND BAR

## Starters

### Crispy Green Beans

A mountain of crispy fried green beans served with a creamy ranch dip. 7.49

### 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. 6.99

### 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 Harrison's spicy buffalo sauce. Served with ranch dressing and celery. 8.99

### Potato Skins

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

### Chicken Quesadilla

A large grilled flour tortilla filled with sliced grilled chicken, sautéed onions, green peppers and mozzarella cheese. Served with shredded lettuce, pico de gallo and sour cream on the side. 8.99

### 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. 7.49

### Harrison's Combination Platter

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

## 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

### 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

### 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

### Roasted Chicken Philly

Thinly sliced roasted chicken with sauteed onions and peppers, topped with mozzarella cheese on a toasted hoagie roll. 9.99

### Po' Boy

Golden-fried fresh fish fillet on a toasted bun with homemade remoulade sauce, lettuce and sliced tomatoes. Served with cole slaw. 9.99

## Entrée Salads

### 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. 10.49

### 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 honey vinaigrette dressing, with tomatoes, cilantro, jalapenos, avocados, sauteed mushrooms and feta cheese. 12.99

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

### 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 Waldorf Salad

Fresh, grilled marinated chicken breast over crisp mixed greens with aged cheddar cheese, Granny Smith apples, raisins, and caramelized pecans. Served with Apple vinaigrette dressing. 10.49

### 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. 11.99

## Steaks & Seafood

Served with a House or Caesar Salad and your choice of side item.

### Sirloin Steak

Tender center cut, seasoned and grilled to order. 6 oz. 12.49

### USDA Choice Ribeye

Choice 12 oz. ribeye steak, the most tasty of cuts, grilled to perfection, just the way you like it. 18.49

### Sautéed Beef Tips

Tender pieces of beef tenderloin with sautéed mushrooms, onions and peppers in a scratch made brown gravy. 13.99

### Hawaiian Sirloin

Premium 10oz sirloin marinated in our house made American style teriyaki sauce. 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 herb butter. 15.99

### Blackened Tilapia

Fresh tilapia pan seared and blackened with Cajun spices. 14.99

### Fisherman's Platter

A generous portion of fried white fish, fried popcorn shrimp and hushpuppies. Served with tartar and cocktail sauces. 14.99

## Signature Dishes

### Cilantro Lime Chicken

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with rice pilaf and steamed broccoli. 12.49

### Award Winning Barbeque Ribs

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

Full Rack 19.99 Half Rack 15.49

### Baked Cheese Ravioli

Hearty ravioli stuffed with ricotta and parmesan cheeses. Topped with marinara sauce and baked with mozzarella and parmesan cheeses. 10.99

### Country Fried 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

### Jamaican Jerk Chicken

Grilled, double breast of chicken marinated in a flavorful Jerk sauce. Served with a grilled pineapple wedge, whipped sweet potatoes and a side of steamed broccoli. 12.49

### Wild Turkey® Pork Chops

Two juicy, grilled 6oz. boneless center-cut pork chops infused with our savory Wild Turkey® marinade. Served with mashed potatoes and your choice of side item. 15.99

### 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. 12.49

### 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. 12.49

### 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. 12.49

### Cajun Chicken Pasta

Tender grilled cajun chicken breast, garlic, mushrooms and fresh tomatoes smothered in a rich alfredo sauce blended with bowtie pasta. 11.49

### Chicken Florentine Pasta

Tender grilled chicken breast, fresh spinach, mushrooms, tomatoes and garlic tossed with bowtie pasta in a creamy alfredo sauce. 11.49

### Fish & Chips

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

## Side Items

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

Steamed Broccoli

Onions Rings

(Add .99)

French Fries

White Cheddar

Mashed Potatoes

Rice Pilaf

Green Beans

Cole Slaw

Whipped Sweet Potatoes

Baked Potato - After 4pm

(loaded add .99)

# Harrison's

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## Beers

### Domestic Bottles

Bud  
Bud Light  
Coors Light  
Miller Lite  
Michelob Ultra  
Yuengling Lager

### Premium Bottles

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

### Draft Beers (16 oz)

Fat Tire  
Miller Lite  
Bud Light  
Stella Artois  
Angry Orchid Hard Cider

## 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

## Desserts

### Kahlua Fudge Brownie

A chocolate brownie covered with a layer of fudge and pecans, topped with vanilla ice cream and Kahlua chocolate 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. 4.99

### Banana Pudding

Homemade banana cream custard topped with fresh bananas and vanilla wafers, finished with real whip cream. 4.99 Try it in a mini! 2.79

### Apple Crumb Pie

Classic apple pie with the perfect blend of apples, cinnamon and brown sugar served in a warm, flaky crust and topped with caramel and vanilla ice cream. 4.99

## Wine List

	Glass	Bottle
<b>Pinot Grigio</b>		
Concannon, California	5.25	-
Placido, Italy	6.75	23.00
<b>Chardonnay</b>		
Concannon, California	5.25	-
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	5.50	19.00
Chateau Ste. Michelle Riesling, Wash State	6.95	24.00
Cupcake Sauvignon Blanc, California	6.75	23.00
<b>Merlot</b>		
Concannon, California	5.25	-
Red Diamond, California	6.95	24.00
<b>Reds</b>		
Concannon, Cabernet Sauvignon, California	5.25	-
Columbia Crest, Cabernet Sauvignon, California	6.75	24.00
Smoking Loon Pinot Noir, California	6.75	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.

5.75

### 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.

5.75

### The Blue Biker

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

6.95