

Harrison's GRILL & BAR

STARTERS

BEER CHEESE & PRETZELS

Pretzels, corn tortillas, and spicy mustard. **9.99**

FRIED PICKLES

A seriously Southern treat, our dill pickle rounds are battered, breaded, and fried to golden perfection. Served with a creamy ranch dip. **7.99**

SPINACH QUESO DIP

Our homemade spinach queso served with corn tortilla chips for dipping. **8.99**

JUMBO CHICKEN WINGS

Eight crispy wings tossed in your choice of Harrison's spicy buffalo, honey BBQ, gold fever or sriracha ranch. Served with ranch dressing and celery. **9.99**

POTATO SKINS

Six fried potato skins stuffed with bacon and cheddar cheese. Served with sour cream. **8.49**

HARRISON'S COMBINATION PLATTER

A generous combination of BBQ ribs, stuffed potato skins and crispy chicken tenders. **14.99**

TACO NACHOS

Crisp corn tortilla chips covered with taco meat, beer cheese, lettuce, pico de gallo, scallions and sour cream. **9.49**

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. **9.49**

SIDES

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 99c)

ADD-ONS

HOUSE OR CAESAR SALAD **3.99**

STRAWBERRY SALAD **5.99**

BLACKENED SIRLOIN TIPS **7.99**

GRILLED SHRIMP **6.99**

1/4 RACK OF RIBS **7.49**

CHICKEN & RICE SOUP **4.49**

SOUP OF THE DAY **4.49**

DESSERTS

TENNESSEE CHEESECAKE **5.99**

STRAWBERRY CAKE **6.49**

COCONUT PIE **4.99**

CHOCOLATE LAVA CAKE **5.99**

BURGERS & SANDWICHES

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

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. **11.49**

BUFFALO CHICKEN SANDWICH

Chicken breast, fried crispy or grilled, tossed in our spicy buffalo sauce with monterey jack cheese, lettuce, tomatoes, and bleu cheese dressing. **11.49**

GRILLED CHICKEN SANDWICH

Grilled chicken breast, basted with BBQ sauce and topped with melted Monterey Jack cheese, Applewood smoked bacon, lettuce and tomato on a toasted bun. **11.49**

BLACK & BLEU BURGER*

Cajun seasoned classic burger with Applewood smoked bacon, bleu cheese crumbles and bleu cheese dressing. **12.49**

PEPPER JACK BURGER*

Choice ground beef grilled and topped with jalapeños, pepper jack cheese, bacon and fried onions. **12.49**



STEAKS & SEAFOOD

SERVED WITH YOUR CHOICE OF TWO SIDE ITEMS.

8 OZ. SIRLOIN STEAK*

Tender center-cut, seasoned and grilled to order. **16.99**

12 OZ. USDA CHOICE RIBEYE*

Choice ribeye steak, the most tasty of cuts, grilled to perfection, just the way you like it. **22.99**

SAUTÉED BEEF TIPS*

Tender pieces of beef tenderloin with sautéed mushrooms, onions and peppers in a scratch made brown gravy. **15.49**

FRIED CATFISH

Deep fried, farm raised catfish, served with hushpuppies and homemade tartar sauce. **14.49**

GRILLED ATLANTIC SALMON

Fresh cold-water salmon served with our special mustard dill sauce. **16.49**

CILANTRO LIME SHRIMP

Cilantro-lime marinated jumbo shrimp grilled to perfection. **17.99**

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

BABY BACK RIBS

Hickory smoked baby back ribs served with tangy BBQ sauce, fries and cole slaw. **FULL RACK 22.99 HALF RACK 16.99**

KICKIN' CHICKEN

Boneless double breast of chicken, breaded and deep-fried, topped with creamy bacon gravy. Served with mashed potatoes and steamed broccoli. **14.49**

BEEF POT ROAST

Fork tender, seasoned beef pot roast, slow roasted and topped with brown gravy. Served with mashed potatoes and your choice of side item. **13.99**

FISH & CHIPS

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

ROASTED CHICKEN PASTA

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a creamy alfredo sauce. **13.49**

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. baked in a flaky, puff pastry crust. **12.99**

CHICKEN TENDERS PLATTER

Fresh boneless tenders, hand breaded and cooked to a golden brown, honey mustard and BBQ sauces, cole slaw and your choice of side item. **13.99**

HOMEMADE MEATLOAF

Homestyle meatloaf smothered with brown gravy, mashed potatoes and topped with Cajun fried onions. Served with your choice of side item. **13.99**

CILANTRO LIME CHICKEN

Juicy cilantro-lime marinated double breast of chicken, grilled to perfection. Paired with rice pilaf and Country style green beans. **13.99**

SPICY SHRIMP AND CHICKEN PASTA

Penne pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. **14.99**

ENTRÉE SALADS

ADD CARAMELIZED PECANS OR AVOCADO TO ANY SALAD FOR ONLY 1.25

STRAWBERRY CHICKEN SALAD

Grilled chicken breast, farmers' market greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. **12.99**

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. **12.99**

GRILLED CHICKEN SALAD

Grilled chicken over mixed greens with eggs, tomatoes, Applewood smoked bacon, shredded cheddar, homemade honey mustard dressing. **12.99**

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**



HARRISON'S SALMON AVOCADO SALAD

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. **15.49**

**HOMEMADE DRESSINGS: HONEY VINAIGRETTE – HONEY MUSTARD – CLASSIC VINAIGRETTE
BUTTERMILK RANCH – BLEU CHEESE – THOUSAND ISLAND – BALSAMIC VINAIGRETTE**

Your well-being is important to us. If you have allergies, please alert us as not all ingredients are listed!
*We are obliged to tell you that consuming raw or undercooked meat, seafood or eggs may increase your risk of foodborne illness.

DRRAFTS

YEE-HAW - Dunkel

Yee-Haw Brewing Co. - Johnson City, TN
A 2016 World Beer Cup award-winner for European-Style Dark Muenchner Dunkel, ours nods deferentially to the classic dark, German lager of its forebears.

ABV 5.5% **16 oz 4.50 34 oz 8.75**

BLUE MOON - Belgian White Ale

MillerCoors Brewing - Montreal, Quebec
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.

ABV 5.4% **16 oz 4.50 34 oz 8.75**

MICHELOB ULTRA - American Light Lager

Anheuser-Busch - St. Louis, MO
With just 2.6 carbs and 95 calories, you can enjoy the crisp, clean taste of Michelob ULTRA without compromising your active lifestyle.

ABV 4.2% **16 oz 3.75 34 oz 7.25**

STELLA ARTOIS - Euro Pale Lager

Anheuser-Busch - Belgium
Pleasantly bitter with a refreshing finish.

ABV 5% **16 oz 4.50 34 oz 8.75**

MODELO ESPECIAL

Cerveceria Modelo S.A. De C.V.
Well-balanced taste and light hop character with a crisp, clean finish. Modelo Especial is characterized by an orange blossom honey aroma with a hint of herb.

ABV 4.4% **16 oz 4.50 34 oz 8.75**

YEE-HAW IPA - American IPA

Yee-Haw Brewing Co. - Johnson City, TN
It packs a bitter punch while still being beautifully balanced. Medium bodied and straw colored, our IPA is true to style, with a strong fragrance of citrus and pine.

ABV 5.7% **16 oz 4.50 34 oz 8.75**

BUD LIGHT - Lager

Anheuser-Busch - St. Louis, MO
A distinctively crisp taste with fewer calories.

ABV 4.2% **16 oz 3.75 34 oz 7.25**

MILLER LITE - Lager

Anheuser-Busch - St. Louis, MO
A distinctively crisp taste with fewer calories.

ABV 4.2% **16 oz 3.75 34 oz 7.25**

Handcrafted COCKTAILS

MASON JAR MARGARITA

This one is a classic from south of the border. Tequila along with Cointreau, fresh lemon and lime juices. Frozen or on the ROCKS! **7.25**

JACK & COKE SLUSHY

Old No. 7, Coca-Cola Classic, deep freeze. **8.50**

THE BLUE BIKER

A Clinton original! Bacardi light, vodka, gin, tequila, Blue Curacao, sweet and sour and Sprite. **7.50**

RED SANGRIA

Merlot, brandy, orange juice, cinnamon and fresh fruit. **7.25**

HONEY DEW

It doesn't get much sweeter than honeydew! Honey and melon liquors, coconut rum, pineapple juice to make this sunny day favorite. **7.50**

BETTY'S ICE PICK

Sweet tea with Jack Daniel's muddled with lemon and orange slices for a southern twist. **8.25**

ELECTRIC BLUE LEMONADE

Tangy & fresh! Citrus vodka, blue curacao and lemonade. Garnished with a lemon. **7.75**

ASK ABOUT OUR ROTATING LOCAL DRAFTS!

~ BOTTLES ~

Budweiser
Bud Light
Corona Light

Samuel Adams Seasonal
Sierra Nevada Pale Ale

Coors Light
Miller Lite
Michelob Ultra

~ WINE LIST ~

PINOT GRIGIO

House, California	Glass 5.75	Bottle -
Placido, Italy	6.75	23
Ecco Domani, Italy	7.50	26

CHARDONNAY

House, California	5.75	-
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	5.95	19
Chateau Ste. Michelle Riesling, Washington State	6.95	24
Cavit Moscato, Italy	7.50	27
Cupcake Savignon Blanc, New Zealand	6.95	24

MERLOT

House, California	Glass 5.75	Bottle -
Red Diamond, California	7.25	25

CABERNET SAUVIGNON

House, California	5.75	-
Columbia Crest, California	7.50	27
Louis Martini, California	9.50	33

PINOT NOIR

Lucky Star, California	6.75	23
Smoking Loon, California	7.25	25

OTHER REDS

Rosemount Shiraz, Australia	6.95	24
Red Diamond Malbec, Argentina	7.50	27
Apothic Red, California	7.50	27

