



## Appetizers

\$8.99

### **Gnocchi**

*Made fresh, served in a tomato basil sauce and topped with parmesan reggiano cheese.*

\$9.99

### **Ahi Tuna Trio**

*Our chef's combination of three different preparations combined on one plate.  
Tuna and rice pinwheels with Asian tar tar topped with wasabi – truffle mayonnaise,  
fried lotus root, and tobiko caviar.  
Tuna spring roll with tamarind ginger sauce.  
Tataki style seared tuna with a citrus ponzu sauce.*

\$7.99

### **Wild Mushroom Flatbread**

*Wild mushroom medley, roasted tomatoes, and kalamata olives served on crisp  
flatbread topped with goat cheese and cilantro pesto.*

\$11.99

### **Serrano Wrapped Scallops**

*Serrano ham wrapped around jumbo scallops served over sautéed spinach with a  
sherry-papaya gastric and lightly drizzled with mild chili oil.*

## Soups & Salads

\$10.99

### **Filet Mignon Salad**

*Grilled filet tips with mixed greens tossed in a Dijon vinaigrette with seedless  
cucumber, tomato confetti, diced beets, and bleu cheese. Topped with fried shoestring  
potatoes.*

\$7.99

### **P. J. Harrigan's Salad**

*Mixed green salad with bacon lardons, julienne pears, tomato confetti, and seedless  
cucumber tossed in our Dijon vinaigrette and topped with bleu cheese.*

\$8.99

### **Caprese Salad**

*Fresh tomato and mozzarella cheese tossed with chiffanade of basil and balsamic glaze.  
Finished with fresh cracked peppercorns and sea salt.*

\$3.99

### **P. J. Harrigan's Famous Potato Soup**

\$7.99

### **Soup and Salad Buffet**

*Prepared fresh daily, enjoy our soup and salad buffet with two soups, a variety of  
garden greens and vegetables with an assortment of salads and accompaniments.*

\$2.99 with entrée

## Entrees

\$18.99

### **Honey-maple glazed Pork Chop**

*Honey glazed pork chop with maple bread pudding and braised kale greens.*

\$15.99

### **Shrimp, Scallop, and Crab Scampi**

*Sauteed shrimp and scallops with lump crab meat tossed with fresh fettuccini pasta in a white wine, garlic, herb, and tomato sauce.*

\$23.99

### **Grilled Strip Steak**

*12-ounce strip steak accompanied with haricot verts, a medley of roasted tomato and beets, and zinfandel demi sauce.*

\$26.99

### **Grilled Filet Mignon**

*Topped with fried shallots, served with saffron scallop potatoes, grilled asparagus and zinfandel demi sauce.*

\$17.99

### **Potato Crusted King Salmon**

*Served with our fresh made ratatouille and lemon beurre blanc.*

\$13.99

### **Gnocchi**

*Made fresh, served in a tomato basil sauce and topped with parmesan reggiano cheese.*

\$15.99

### **Maryland Crabcake**

*Seared crabcake with grilled asparagus and apple butter sauce topped with micro greens.*

\$20.99

### **Blackened Ahi Tuna**

*Seared rare, blackened tuna with an Asian-style soy soba noodle salad in a citrus ponzu sauce.*

\$15.99

### **Grilled Free Range Chicken**

*Grilled chicken breast served with vegetable risotto and a thyme chicken jus.*

## Al A Carte Accompaniments

\$1.99

**French Fried Potatoes**

**Baked Potato**

**Hericot Verts or Broccoli**

**Grilled Asparagus**