



HARRIGAN'S DINNER SPECIALS

SOUP CHICKEN VEGETABLE

SHAREABLE APPETIZERS

SESAME CRUSTED SCALLOPS 21.95

Topped with a champagne cream sauce served with fluffy mashed potatoes

FILET MIGNON ON GARLIC BREAD 23.95

Topped with melted gorgonzola cheese served with a dollop of mashed potatoes

DINNER SALAD

CAJUN DUSTED FAROE ISLAND SALMON COBB SALAD 23.95

Cajun dusted Faroe Islands Salmon served with mesclun, sliced avocado, strawberries, sliced hardboiled egg, chick peas and crumbled Gorgonzola cheese with a side of Balsamic Dressing

ENTRÉES

HARRIGAN'S FAMOUS CHICKEN CORDON BLEU 26.95

Chicken stuffed with imported Ham and Swiss cheese rolled up and breaded then sliced into rings topped with a mushroom Demi glaze served with a side of rice and veggies

BROILED RED SNAPPER 27.95

Served over broccoli rabe, chick peas, carrots, red beans, diced hot cherry peppers sautéed in garlic and oil

GRILLED JUMBO SHRIMP SPECIAL 28.95

Served with string beans, broccoli, tossed in garlic and oil and a side of mashed potatoes

HARRIGAN'S SHEPARD'S PIE 24.95

Ground beef and veggies topped with a mashed potato crust

DESSERTS

STEAKHOUSE STYLE CHEESECAKE
CHOCOLATE MOUSSE PIE

3 LAYER CARROT CAKE

ICE CREAM FROM LAKE HIAWATHA DAIRY: CHOCOLATE OR VANILLA BEAN, Classic Tartufo, Lemon Sorbet Root Beer Float (with Saranac Root Beer)

