



HARRIGAN'S

DINNER SPECIALS

SOUP

SPLIT PEA SOUP WITH ROASTED HAM & HOMEMADE CROUTONS

SHAREABLE APPETIZERS

CALAMARI DELAROSA 19.95

Tender Fried Calamari rings topped with diced fresh mozzarella, tomato bruschetta and balsamic vinegar glaze

SESAME, HONEY & GARLIC, WING DINGS 19.95

Crispy lightly breaded, chicken Wing Dings coated with a honey & garlic sauce and topped with sesame seeds and diced scallions

DINNER SALAD

CAJUN DUSTED SALMON DINNER SALAD 24.95

Cajun dusted, salmon served over arugula, strawberries, mango, apples, carrots, tomatoes, diced fresh mozzarella, and a side of homemade balsamic dressing

ENTRÉES

HARRIGAN'S GRILLED JUMBO SHRIMP SPECIAL 29.95

Served with Broccoli Rabe, carrots, dried cranberries, chickpeas, red beans, hot- sliced cherry peppers, tossed in a garlic and oil

BABY BACK RIBS 29.95

Topped with barbecue sauce and an side of Coleslaw, veggies and steak fries

CHICKEN GIAMBOTTA 26.95

Topped with sliced sausage, bell peppers, mushrooms, onions, fried potatoes and a zesty balsamic reduction served with veggies

RIGATONI BOLOGNESE 21.95

Served with hearty homemade meat and tomato sauce, mixed with carrots and peas, served over Rigatoni pasta

DESSERT LIST

**STEAKHOUSE STYLE CHEESE CAKE- KEY LIME PIE - 3 LAYER CARROT CAKE
CHOCOLATE MOUSSE PIE - -LAVA CAKE**

 **ICECREAM FROM LAKEHIAWATHA DAIRY:**

MINT OREO CRUNCH, CHOCOLATE & VANILLA BEAN, 

Classic Tartufo, Lemon Sorbet Root Beer Float (with Saranac Root Beer)