



HARRIGAN'S

DINNER SPECIALS

SOUP

SPLIT PEA SOUP WITH ROASTED HAM & HOMEMADE CROUTONS

SHAREABLE APPETIZERS

CHOPPED SHORT RIB APPETIZER 20.95

Boneless Beef Short Ribs slow cooked in a vegetable Ragu with a hint of Marinara served over rice

CAJUN DUSTED SCALLOPS 21.95

Served over rice garnished with lemon Wedges

DINNER SALAD

CAJUN DUSTED COD DINNER SALAD 24.95

Cajun dusted Cod Filet served over Mesculin, strawberries, mango, kiwi, walnuts, tomatoes, crumbled Feta cheese, and a side of homemade Italian dressing

ENTRÉES

HARRIGAN'S GRILLED RIB EYE STEAK 40.95

Topped with caramelized onions and mushrooms served with a side of veggies tossed in Garlic and Oil and a baked potato as well

JUMBO SHRIMP & LOBSTER TAIL FRA DIAVOLO 35.95

Jumbo shrimp an Cold water Lobster tail tossed with a spicy tomato sauce over Capellini pasta

GRILLED CENTER CUT PORK CHOPS 25.95

Smothered with sautéed bell peppers, caramelized onions, hot sliced cherry peppers, served with a veggies and a side of rice

CHICKEN & EGGPLANT PARMIGIANO COMBO 26.95

Layered with marinara and melted mozzarella served with a side of Broccoli and asparagus, tossed in garlic & oil

DESSERT LIST

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



ICE CREAM FROM LAKEHIAWATHA DAIRY: CHOCOLATE & VANILLA BEAN,

NEW FLAVOR: LUCKY LEPRECHAUN: MINTOREO CRUNCH FIND AN M&M IF YOUR LUCKY 🍀

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

