



HARRISON'S
Wine Grill & Catering

1221 E. College Ave., State College | HarrisonsMenu.com

HARRISON'S WINE GRILL

HAPPY VALLEY CULINARY WEEK SPECIAL MENU: JUNE 12-18, 2017

lunch

\$13 (tax not included)

Course 1: (choose one)

Cup of Soup

Six homemade soups daily, including vegetarian, dairy-free and gluten-free options

Suzie Wong Eggroll

Locally made for over 40 years - this one belongs in the egg roll hall of fame! (vegetarian)

Marinated Mushrooms Sampler

Our secret recipe - full of rich umami flavor. A must try for mushroom lovers! (vegetarian, trace gluten, dairy-free)

-and-

Course 2: (choose one)

Veggies & Garlic Cheese Ciabatta

Fresh grilled veggies are layered with our own herb & garlic cheese, red pepper pesto and fresh greens on whole grain Ciabatta bread. Served with PA potato chips (vegetarian)

Caprese Panini

Half of our summer sandwich of fresh mozzarella, sliced tomatoes, fresh spinach, basil pesto, and a drizzle of balsamic reduction on baguette, grilled on our sandwich press. Served with PA potato chips (vegetarian)

Rosemary Chicken Salad

Served on a bed of mesclun greens with balsamic vinaigrette (gluten-free)

Fresh Bar (offered until 2 p.m. daily)

All you care to eat - six homemade soups, two selections of greens, six freshly prepared salads & fresh rolls. Vegetarian, gluten-free and dairy-free options available

dinner

\$30 (tax not included)

Course 1: (choose one)

Cup of Soup

Six homemade soups daily, including vegetarian, dairy-free and gluten-free options

Small Salad

Your choice of a small mixed greens salad with balsamic vinaigrette (vegetarian, gluten-free, dairy-free) or a small Caesar salad (gluten-free). Served with croutons by request

Course 2: (choose one)

Pretzel-Crusted Chicken

Boneless chicken breast is coated with PA-made hard pretzels, sauteed and topped with Goot Essa mustard butter. Served with sweet potato fries

Lime-Battered Fish & Chips

Lightly battered mild cod with a refreshing zing & a horseradish dipping sauce. Served with sweet potato fries

Wild Mushroom & Chevre Pappardelle

Wide ribbons of Local Fasta pasta with a saute of PA-grown mushrooms, fresh herbs & Byler's Dairy chevre (vegetarian)

Crab Cake Caesar Salad

A seasoned & sauteed lump crab cake, deliciously layered on top of our house-made Caesar salad

-and-

Course 3: (choose one)

Local, Seasonal Fruit Crisp

Penn State Creamery Ice Cream