

HARRY BROWNE'S  
RESTAURANT WEEK 2025 DINNER

WARM SPINACH, ORANGE STRAWBERRY SALAD  
BABY SPINACH, GOAT CHEESE, CANDIED WALNUTS, WHITE BALSAMIC  
DRESSING

SOUP DU JOUR

STEAMED MUSSELS  
WHITE WINE BUTTER SAUCE

SAUTEED SHRIMP  
GARLIC BUTTER, WHITE WINE, PANCETTA BACON

**ENTREES**

STUFFED LOCAL FLOUNDER WITH CRAB IMPERIAL  
SAFRON RISOTTO GARLIC CREAM SAUCE

STUFFED LOBSTER TAIL  
4OZ LOBSTER TAIL WITH CRAB IMPERIAL  
YUKON GOLD POTATO, ASPARAGUS

DUCK PASTA  
SHITAKE MUSHROOMS, GREEN PEAS  
ASIAGO PARMESAN CREAM SAUCE

PASTA BOLOGNESE  
PAPPARDELLE PASTA, BEEF, PORK, VEAL

**DESSERT**

WARM CHOCOLATE BROWNIE  
BRANDY CARAMEL SPANISH FLAN  
HOUSE MADE ICE CREAM

\$44

ENHANCE YOUR DINNER WITH ONE OF OUR WINE SPECIALS