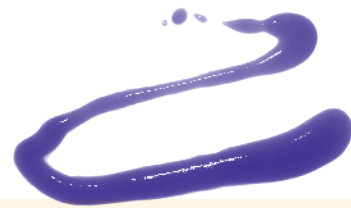


Lunch Combos



Choose any two 9.99
Choose any three 12.99

Salads

Bleu Cheese and Apple Salad
Wedge Salad
Caprese Salad
Harry's Chopped Salad
Caesar Salad

Soups

Chili
Fresh Daily Soup

Pastas and Risotto

Baked Rigatoni
Fettuccini Alfredo
Roasted Chicken and Mushroom Risotto

Sandwiches

Mini Crab Cake Sandwiches
Mini Chicken Cordon
Bluegrass Sandwiches
Mini Hamburgers
Mini Buffalo-Style Chicken Sandwiches
Mini Fried Fish Sandwiches

Salads

Grilled Chicken Caesar Salad
Crisp hearts of romaine tossed in our creamy Caesar dressing, served with homemade seasoned croutons and shaved parmesan reggiano cheese. 10.99

Harry's Chopped Salad

Freshly chopped iceberg lettuce, tomatoes, cucumbers, radishes, ham, cheddar cheese and corn chips tossed in a garlic ranch dressing. 8.99

Side Salads Available

Harry's Chopped Salad, Caprese Salad, Bleu Cheese and Apple Salad, Caesar Salad, Wedge Salad. 4.99

Dressings: Herb Garlic Ranch, Bleu Cheese, Thousand Island, Balsamic Vinaigrette, Golden Italian, Basil Parmesan Vinaigrette, Poppy Seed, Raspberry Vinaigrette, Caesar, Honey Mustard

Grilled Salmon Salad

Fresh baby spinach, provolone cheese, tomatoes, candied walnuts and hard boiled egg tossed with a sweet raspberry vinaigrette. Topped with fresh grilled Atlantic salmon. 12.99

Bleu Cheese and Apple Salad

Spring mix with Granny Smith apples, crisp bagel chips, walnuts and crumbled Maytag bleu cheese tossed in a poppy seed dressing. 10.99
with grilled chicken 13.99

Blackened Bleu Caesar Salad

Crisp hearts of romaine, tomatoes and Maytag bleu cheese tossed in our creamy Caesar dressing, served with homemade seasoned croutons and shaved parmesan reggiano cheese. Topped with blackened filet mignon. 13.99

Buffalo Chicken Salad

Shredded iceberg, red cabbage, carrots and celery, along with scallions and Maytag bleu cheese crumbles all tossed with our creamy ranch and topped with slices of our buffalo-style chicken. 11.99

fresh

Pizzas & Flatbreads

Add a Wedge, Caesar, or Caprese salad for 3.99.

Pepperoni and Sausage Pizza
Thin pizza crust sauced with Sal's marinara, topped with pepperoni, Italian sausage and covered with our four-cheese blend. 9.99
Available with only pepperoni or sausage upon request.

Pizza Margherita
Roma tomatoes, basil and fresh mozzarella brushed with garlic oil, atop our hand-rolled pizza dough. 8.99

Barbequed Chicken Pizza
Our thin crust pie topped with herb roasted chicken, BBQ sauce and red onions, covered with a four-cheese blend. 9.99

Buffalo Shrimp Flatbread
Crisp flatbread topped with buffalo rock shrimp, smoky bacon and creamy bleu cheese topped with fresh green onions. 10.99

Chicken Pesto Flatbread
Herbed chicken on a crisp flatbread, spread with a basil pesto and topped with blended Italian cheeses and roasted red bell peppers. 9.99

Hot Brown Flatbread
Crisp flatbread with a monterey jack mornay and topped with smoked ham, crisp bacon, oven roasted turkey, fresh roma tomatoes, fresh scallions and shredded cheddar cheese. 9.99

Pastas and Risotto

Add a Wedge, Caesar, or Caprese salad to any entree for 3.99.

Shrimp Portofino
A light dish of sautéed spinach and rock shrimp, tossed with mushrooms and pine nuts in a tangy lemon butter sauce served on a bed of fettuccine and sprinkled with freshly shredded parmesan reggiano. 13.99

Chicken Parmesan
Breaded chicken breast, pan-fried and finished with our four-cheese blend and Sal's marinara sauce; served atop angel hair pasta. 10.99

Roasted Chicken and Mushroom Risotto
Arborio rice simmered with wild mushrooms, caramelized onions, roasted chicken and tomatoes in a chicken velouté, topped with our four-cheese blend. 11.99

Baked Rigatoni
Rigatoni pasta tossed in Sal's marinara, topped with a four-cheese blend and baked to a golden brown. 9.99
with herb roasted chicken 11.99

Chicken and Broccoli Pasta
Fettuccine tossed with red fresno peppers, sautéed chicken and broccoli in a tangy white wine and lemon butter sauce. 11.99

Fettuccine Alfredo
Tossed with traditional alfredo sauce. 8.99
with herb roasted chicken 11.99
with rock shrimp 13.99

Risotto with Rock Shrimp
Arborio rice simmered with rock shrimp in a rich lobster broth with tomatoes, asparagus and parmesan cheese. 13.99

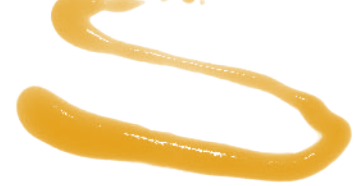
Sides 3.99

Whipped Potatoes
Mushrooms
Broccoli
Asparagus

Sautéed Spinach
Fried Green Tomatoes
Baked Potato
Seasoned Fries

Potato Cakes
Macaroni and Cheese
Vegetable of the Day

Smother



Seafood

Served with one side item. Add a Wedge, Caesar, or Caprese salad to any entree for 3.99

Crab Cake

Fresh Southern-style lump crab cake with fried green tomatoes and a zesty orange marmalade sauce. 11.99

Lemon Peppered Salmon

Atlantic salmon with freshly squeezed lemon and cracked black pepper atop spinach risotto and a light lemon butter sauce. 12.99

Cedar Wrapped Salmon Filet

Fresh Atlantic salmon wrapped in a smoky cedar wrap and topped with garlic herb butter. 11.99

Macadamia Nut Crusted Halibut

A halibut filet breaded in a macadamia breadcrumb crust, pan-seared and served atop asparagus and a tangy lemon butter sauce. 14.99

Southwest Mahi-Mahi

Lightly blackened mahi mahi, atop crisp corn chips and topped with a tomatillo salsa, sour cream and fresh green onions. 11.99

Oven Roasted Salmon

A salmon filet, served with a hearty pesto and topped with a roasted yellow pepper butter sauce. Served atop whipped potatoes. 12.99

Sal's Selections

Served with choice of a Wedge, Caesar, or Caprese salad and one side item.

McCarty's Medallions

Two 4 oz. filet medallions grilled to order, served on a bed of whipped potatoes with a robust sauce of roasted red peppers, pepperoncinis, mushrooms, garlic, white wine and butter. 24.99

Filet Medallions with

King Crab Stuffed Portobello

Two 4 oz. filet medallions atop an Alaskan king crab stuffed Portobello mushroom and drizzled with a lemon butter sauce. 25.99

8 oz. Filet Mignon

A thick center cut of the most tender, corn-fed, Midwestern beef you've ever had. 28.99

Sal's Filet

A broiled 8 oz. filet mignon in a parmesan crisp, finished with a chianti demi-glacé and topped with oven-dried tomatoes. Served over whipped potatoes. 29.99

10 oz. Sirloin

Perfectly aged USDA Prime center cut sirloin broiled to perfection. 21.99

Twin Filets with Shrimp

Two 4 oz. filet mignon medallions topped with rock shrimp and sautéed in a lemon butter and garlic cream sauce. Served over whipped potatoes. 24.99

Cowboy Ribeye

This 18 oz. highly marbled ribeye, with bone-in, is one of the most flavorful cuts available. 32.99

Twin Filets Oscar Style

Two 4 oz. filet mignon medallions grilled to order, topped with fresh lump crab meat, asparagus and a homemade Béarnaise sauce. Served over whipped potatoes. 25.99

Baby Back Pork Ribs

A half rack of fall-off-the-bone baby back ribs seasoned and steamed, then finished on the grill and slathered with a peppered raspberry barbeque sauce. Placed on a bed of fried potato peels. 13.99

Porterhouse Pork Chop

Flame-grilled and topped with an apple-bourbon glaze, then placed on a bed of sweet potato fries. 19.99

grill