

APPETIZERS

TUNA CARPACCIO

DUCK WON TONS WITH
A CABERNET REDUCTION

SHRIMP & GUACAMOLE
MINI TOSTADAS

CAPRESE SALAD ON A STICK

BACON WRAPPED
SEA SCALLOPS

BRUSCHETTA
WITH ARTICHOKE,
GOAT CHEESE & BASIL

TRADITIONAL BRUSCHETTA

CAVIAR SERVED ON
MINI POTATO SKINS

BLUE CHEESE STUFFED MINI
PORTABELLA MUSHROOMS

ROASTED RED PEPPER
& FETA CHEESE SPREAD
ON HERBED CROUTONS

RUMAKI

COCONUT SHRIMP

BOILED SHRIMP

CAJUN GRILLED SHRIMP

MINI CRAB CAKES

TEMPURA CHICKEN WITH
GINGER DIPPING SAUCE

CRAB STUFFED
MUSHROOMS

SPANAKOPITA

CRAB WON TONS WITH
GINGER DIPPING SAUCE

JERK SEASONED SWEET
POTATO CHIPS WITH
MANGO AIOLI

SMOKED SALMON PÂTÉ
ON A CUCUMBER SLICE

ROASTED RED PEPPER
OR PISTACHIO-KALAMATA
OLIVE TAPENADE

LOLLIPOP LAMB CHOPS

CHICKEN & CILANTRO
MEATBALLS

APPETIZERS

TENDERLOIN KABOBS
WITH CHIMICHURRI

OYSTERS
(RAW OR ROCKEFELLER)

LIVER PÂTÉ ON A CRACKER

SESAME BEEF

MINI PIZZAS

SOUTHWESTERN
CHICKEN STRIPS

BLACK BEAN
CHICKEN TORPEDOS

ARTICHOKE MORNAY

PLATTER APPETIZERS

SMOKED SALMON OR TROUT

CHEESE & FRUIT PLATTER

LIVER PÂTÉ

SMOKED SALMON PÂTÉ

GOAT CHEESE BAKED
IN A GARLIC MARINARA
SAUCE SERVED WITH
TOASTED BREAD

CRAB & ARTICHOKE DIP

HOMEMADE HUMMUS
WITH CORNICHONS,
NICOISE OLIVES
& ROASTED GARLIC

VEGETABLES & DILL DIP

GUACAMOLE & CHIPS

MAIN COURSE

PLEASE CHOOSE ONE PREPARATION PER COURSE SELECTION.
ALL OF THE MAIN COURSE ITEMS ARE SERVED WITH A HOUSE SALAD.

CHICKEN

\$22.00

- *veneto (boneless breast sautéed with tomatoes, mushrooms, garlic and scallions with balsamic vinegar and olive oil)*
- *pecan crusted*
- *yellow curry stir fry*
- *stuffed chicken breast filled with goat cheese, kalamata olives, sun-dried tomatoes and herbs*

SALMON

\$22.00

- *sesame plum sauce*
- *dill yogurt sauce*
- *vera cruz (olive and caper relish)*
- *mediterranean (grape tomato, feta cheese and kalamata olive relish)*

TENDERLOIN

\$29.00

- *au poivre*
- *black and blue*
- *madeira mushroom sauce*
- *syrach sauce*

SHRIMP

\$23.00

- *bordelaise (sautéed with tomatoes, mushrooms, garlic and scallions in a meuniere sauce)*
- *greek (with feta cheese, tomatoes and herbs)*
- *garlic and rosemary*
- *orange mango sauce*
- *sriracha (spicy!)*

WHITEFISH

\$19.00

- *lemon dill caper*
- *pecan crusted (piquant pecan crust topped with meuniere and capers)*
- *sun-dried tomato with a basil butter*

MAIN COURSE

SCALLOPS

\$26.00

- *sweet vermouth reduction with shitakes*
- *meuniere*
- *champagne dijon*
- *napa (sun-dried tomatoes and basil in a light cream sauce)*
- *cornmeal crusted with lime and cilantro butter*

VEAL

\$22.00

- *piccata*
- *marsala*
- *parmesan*

PRIME RIB OF PORK

\$21.00

- *apple walnut dressing and port-cherry sauce*
- *apricot riesling sauce*

WILD MUSHROOM RAVIOLI

\$18.00

- *crimini and portabella stuffed ravioli served with a venetian tomato sauce*

LINGUINE WITH PESTO

\$16.00



1340 W TOWNE SQUARE RD
MEQUON, WI
262.241.9589
WWW.HARVEYSCENTRALGRILLE.COM