

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

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 FRIES WITH
MANGO AIOLI

SMOKED SALMON PÂTÉ
ON A CUCUMBER SLICE

ROASTED RED PEPPER
OR PISTACHIO-KALAMATA
OLIVE TAPENADE

LOLLIPOP LAMB CHOPS

CHICKEN & CILANTRO
MEATBALLS

TENDERLOIN KABOBS

APPETIZERS

WITH CHIMICHURRI
LIVER PÂTÉ ON A CRACKER

ASIAN DUCK MEATBALLS

SESAME BEEF

MINI PIZZAS

BLACK BEAN
CHICKEN TORPEDOS

SOUTHWESTERN
CHICKEN STRIPS

CURRY CHICKEN STRIPS

ARTICHOKE MORNAY

PLATTER APPETIZERS

SMOKED SALMON OR TROUT

CRAB & ARTICHOKE DIP

LIVER PÂTÉ

HOMEMADE HUMMUS
WITH CORNICHONS,
NICOISE OLIVES
& ROASTED GARLIC

SMOKED SALMON PÂTÉ

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

GUACAMOLE & CHIPS

PISTACHIO CRUSTED
GOAT CHEESE

MAIN COURSE

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

CHICKEN

\$23.00

- *veneto (boneless breast sautéed with tomatoes, mushrooms, garlic and scallions with balsamic vinegar and olive oil)*
- *pecan crusted*
- *florentine with spinach, tomatoes, mushrooms, onions and white wine*
- *stuffed chicken breast filled with goat cheese, kalamata olives, sun-dried tomatoes and herbs*

SALMON

\$23.00

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

TENDERLOIN

\$30.00

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

SHRIMP

\$24.00

- *bordelaise (sautéed with tomatoes, mushrooms, garlic and scallions in a meuniere sauce)*
- *greek (with feta cheese, tomatoes and herbs)*
- *garlic and rosemary*
- *etouffee*
- *florentine with spinach, tomatoes, mushrooms, onions and white wine*

WHITEFISH

\$20.00

- *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)*
- *tomato rosemary*

VEAL

\$23.00

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

PRIME RIB OF PORK

\$22.00

- *apple walnut dressing and port-cherry sauce*

WILD MUSHROOM RAVIOLI

\$18.00

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

GRILLED VEGETABLE RAVIOLI

\$18.00

- *venetian tomato sauce*



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