

**HARRY BROWNE'S**  
**RESTAURANT WEEK 2026 DINNER**

WARM SPINACH, STRAWBERRY SALAD  
BABY SPINACH, GOAT CHEESE, CANDIED WALNUTS, LEMON  
MUSTARD DRESSING

SOUP DU JOUR

STEAMED MUSSELS  
WHITE WINE BUTTER SAUCE

BAKED BRIE  
SLICED APPLE, PEAR, HONEY, ALMONDS

**ENTREES**

BLACKENED SWORDFISH  
SAFRON RISOTTO LOBSTER GARLIC CREAM SAUCE

CHICKEN MARSALA  
MARSALA WINE, MUSHROOMS, MASHED POTATOES

PASTA BOLOGNESE  
PAPPARDELLE PASTA, BEEF, PORK, VEAL

STUFFED PORK CHOP  
PINENUTS, APPLES, RASINS, PEACH PRESERVE

**DESSERT**  
PROFITEROLES

CRÈME BRULE

HOUSE MADE ICE CREAM

\$44

ENHANCE YOUR DINNER WITH ONE OF OUR WINE SPECIALS

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RESTAURANT WEEK WINE SPECIALS

*Valpolicella Superiore*

*\$45*

*Vittano Rosso Italy Red*

*\$38*

*Chateau Des Trois Bordeaux*

*\$38*

*Caymus Conundrum Red Blend*

*\$40*

*Lambrusco Sparkling Rosso Lini*

*\$38*

*Ramos Reserva Rioja*

*\$38*

*Whale Route Sauvignon Blanc*

*\$38*

*River Walk Chardonnay California*

*\$38*