

HARRY BROWNE'S
RESTAURANT WEEK 2026 LUNCH

PEAR SALAD
BABY SPINACH, ARUGULA, WATERCRESS, CANDIED WALNUTS,
FETA CHEESE, WHITE BALSAMIC REDUCTION

SOUP DU JOUR

STRAWBERRY SALAD
SPINACH, SHAVED BRUSSEL SPROUTS, DRIED CRANBERRIES

SHRIMP IMPERIAL
JUMBO LUMP CRAB

ENTREES

FLAT BREAD PIZZA
CARMELIZED ONIONS, PANCETTA, CRÈME FRESH, GRUYERE CHEESE,
BALSAMIC GLAZE

CHICKEN QUESADILLA
SPICED CHICKEN, PEPPERONCINI PEPPERS, ONION, CHEDDAR CHEESE

SHRIMP SALAD ON CROISSANT

BUFFALO CHICKEN WRAP

\$22

CHOOSE FROM ONE OF OUR WINES FOR AN ADDED \$8 ON BACK OF MENU

RESTAURANT WEEK LUNCH SPECIALS

Selected Wines with Lunch

Whale Tale New Zealand Sauvignon Blanc

Caymus Conundrum Red Blend

\$8.00 A Glass or a Glass and 1/2 for \$10

Zonin Cranberry & Orange Prosecco Spritz

\$12

Cipriani Bellini with Peach Nectar

\$12