

# Sandwiches & Such

All sandwiches are served with your choice of seasoned fries or Blue Cheese Slaw. 1.00 charge for substitutions. Warm Portuguese corn bread is an extra charge with sandwiches.

**Grilled Chicken Sandwich** 6.99  
A chicken breast seasoned and charbroiled, topped with Zesty Ranch, Provolone cheese, lettuce, tomato and red onion on an egg roll.

**Tuna Filet\*** 10.79  
Tuna filet, seasoned, edged with sesame seeds, and charbroiled. Topped with Wasabi Aioli, Swiss cheese, lettuce, tomato and red onion on an egg roll.

**Monte Cristo** 7.99  
Shaved ham, sliced turkey and Swiss cheese stacked between thick slices of bread, dipped in an egg batter and then grilled golden. Served with maple syrup.

**Black & Blue Crab Cake Sandwich** 10.79  
A blackened jumbo lump crab cake, topped with house made Blue Cheese Slaw and a slice of tomato on an egg roll.

**The H&J Burger\*** 7.99  
Ground beef, dredged in our seasonings, and grilled, topped with American and Swiss cheeses, Applewood smoked bacon, lettuce, tomato and red onion on an egg roll.  
\* Try without the bun for a great low carb option.

**Open Faced Club** 8.49  
Sliced charbroiled chicken, shaved ham and Applewood smoked bacon, topped with stone ground honey mustard dressing, Provolone cheese, lettuce and tomato served over grilled panini bread.

**Carolina Reuben** 7.99  
Thinly sliced corned beef, topped with sauerkraut and Swiss cheese, served open face over Russian wheat bread with our House sauce.

**Harry's Roast Beef\*** 10.99  
Thinly shaved prime rib, topped with melted Provolone cheese and served on a hoagie roll with a side of our au jus.  
\* Add sauteed mushrooms and caramelized onions. 1.49

## Meal Complements

- Fresh Vegetables
- Potato Pancakes
- Lite Fresh Vegetables ♥
- Side Garden Salad
- Cheesy Mashed Potatoes
- Cheesy Broccoli
- Green Beans
- Daily Chef's Soup
- Rice Almondine
- Creamy Romano Grits
- Cauliflower Au Gratin



# Sunday Brunch

From 11:00 AM to 3:00 PM on Sundays, items from both our Sunday Brunch Menu and our regular Dinner Menu are available. You may substitute meal complements for breakfast potatoes or Romano Grits for \$1.00.

**Stuffed French Toast** 7.99  
Thick slices of bread, stuffed with shaved ham, sliced turkey and Swiss cheese, dipped in an egg batter, then grilled golden. Served with maple syrup and our breakfast potatoes or Romano Grits.

**Dad's Egg Scramble\*** 6.79  
Three eggs scrambled with diced tomatoes, onions and Provolone cheese. Served with our breakfast potatoes or Romano Grits. Add marinara sauce .99

**Harry's Omelet** 9.99  
Fluffy three egg omelet filled with mixed cheeses, topped with grilled shrimp, sweet jumbo lump crab and our champagne sauce. Served with our breakfast potatoes or Romano Grits.

**Eggs Chesapeake\*** 12.99  
Petite, jumbo lump crab cakes, seasoned and sautéed golden brown, topped with poached eggs and our champagne sauce. Served with our breakfast potatoes or Romano Grits.

**Home-style Eggs & Bacon\*** 6.99  
Three eggs cooked any style, served with Applewood smoked bacon, our breakfast potatoes or Romano Grits and toast.

**Brunch Pancakes** 4.99  
Four of Grandma's pancakes grilled golden and served with whipped butter and maple syrup. You may add:  
Chocolate Chips 1.29 Cinnamon Apples 1.99  
Oatmeal Crunch 1.99 Caramel and Pecans 2.99

**Waffle** 4.99  
Cooked fresh to order and served with maple syrup and whipped butter.

**Peaches & Cream French Toast** 5.99  
A blend of caramelized peaches and cream cheese between thick slices of bread, dipped in an egg batter, then grilled golden. Served with our breakfast potatoes or Romano Grits.

**The Cinnamon Roll** 3.79  
Jumbo house made cinnamon roll, drizzled with icing and served warm. Quantities limited.

**Brunch Punch** 1.99  
A blend of lemonade, fruit punch and orange juice.



**10% off your meal for age 60 and older.**

Not valid on alcoholic beverages.

\*Consuming undercooked beef, fish, pork or eggs may greatly increase your risk of a foodborne illness, especially if you have certain medical conditions.



**18% Service Charge on all parties of 7 or more.**



**Harry & Jean's®**

Passionate American Food®

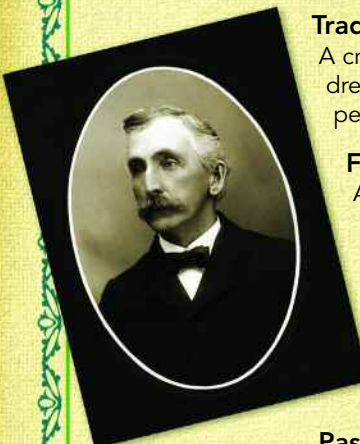
# Appetizers

- Chef's Choice Soup** 3<sup>99</sup>  
 Chef uses fresh ingredients and seasonings for a robust flavor.
- Artichoke Dip** 7<sup>49</sup>  
 A creamy blend of artichoke hearts, Romano and cream cheeses, red onion and sun dried tomatoes, served in our Portuguese corn bread bowl. **LC** Low carb version available.
- Crispy Calamari** 7<sup>79</sup>  
 Calamari rings fried golden in a light mustard beer batter. Served with a side of cranberry and peach marmalade.
- Stuffed Mushrooms** 8<sup>29</sup>  
 Large mushroom caps filled with an herb stuffing with shrimp and crab, broiled and served over our champagne sauce.
- Portabella Bruschette** 6<sup>99</sup>  
 Portabella mushrooms, dusted in our pecan cornmeal flour, fried lightly, then topped with ricotta and Provolone cheeses, shaved ham and tomato sauce.
- Seared Tuna** 9<sup>49</sup>  
 Tuna filet seasoned and charbroiled over hickory, sliced thin and served with Wasabi Aioli and Soy Sauce.

# Salads

Salads include warm Portuguese corn bread and whipped butter.

- Traditional Lettuce Wedge** **LC** 5<sup>89</sup>  
 A crisp lettuce wedge with Blue Cheese dressing, crumbled Blue Cheese, black peppered bacon pieces and red onion rings.
- Fresh Garden Salad** 6<sup>49</sup>  
 A blend of baby greens, Romaine lettuce with mixed cheeses, diced egg, grape tomatoes, red onion rings and choice of dressing.
- Caesar Salad** 6<sup>49</sup>  
 Whole Hearts of Romaine lettuce, tossed with our house made Caesar dressing and croutons, shaved Asiago cheese and capers.
- Pasta Salad** 6<sup>29</sup>  
 Bowtie pasta, broccoli, cauliflower, hot peppers, seasonings and our Balsamic Vinaigrette tossed together, then garnished with chopped tomatoes, black peppered bacon, toasted pinenuts and Asiago cheese.
- H&J Cobb Salad** 9<sup>49</sup>  
 A blend of baby greens and Romaine lettuces topped with sliced charbroiled chicken, shaved ham, artichoke hearts, grape tomatoes, Blue Cheese crumbles, black peppered bacon pieces, diced eggs and your choice of dressing served on the side.



These entrées include your choice of a meal complement and warm Portuguese corn bread with whipped butter.

- Signature Smothered Chicken** **LC** 11<sup>99</sup>  
 Chicken breast smothered with onions, mushrooms and grape tomatoes in a mild Blue Cheese sauce with Blue Cheese crumbles.
- Charbroiled Chicken** **LC** 9<sup>79</sup>  
 Chicken breast seasoned and charbroiled over hickory. Topped with your choice of Fresh Herb, Roasted Tomato or Sweet Tea Ginger Butter sauce. ♥™ Light version available.
- Coconut Chicken** 9<sup>99</sup>  
 Chicken breast medallion seasoned and coated with sweet coconut, then fried golden. Served with our marmalade.
- Chicken Marsala** 11<sup>99</sup>  
 Chicken breasts seasoned and charbroiled over hickory, then topped with sliced mushrooms in a sweet marsala butter sauce.
- ♥™ **Lemon Chicken & Artichokes** 12<sup>99</sup>  
 A chicken breast seasoned with lemon pepper and charbroiled, topped with artichoke hearts and sundried tomatoes, with a tart lemon glaze. Garnished with dried berries.
- Crusted Catfish** 9<sup>29</sup>  
 Catfish filet crusted with a pecan cornmeal flour, fried golden and served with our dill tartar sauce.
- Fresh Salmon\*** **LC** Market  
 Fresh salmon seasoned and charbroiled over hickory. Includes your choice of Lemon Pepper, Fresh Herb, Bourbon Blaze, Sweet Tea Ginger or Roasted Tomato Butter Sauce.

- Jean's Spinach Salad** 5<sup>99</sup>  
 Baby spinach, topped with our version of Hot Bacon dressing, diced egg, black peppered bacon pieces, then garnished with carrots and toasted almonds.
- Charbroiled Salmon Salad** 13<sup>99</sup>  
 Fresh salmon seasoned and charbroiled over hickory. Served over an entrée garden salad with your choice of dressing.
- Charbroiled or Coconut Chicken Salad** 9<sup>29</sup>  
 A chicken breast, seasoned and charbroiled over hickory or coated with sweet coconut and fried golden, then served over our Garden style salad with your choice of dressing.

## Dressings

Our dressings are made in house from fresh ingredients.

- **Signature House** a duo of Blue Cheese & Creamy Red French
- **Signature Dressing Twist** a duo of Zesty Ranch & Balsamic Vinaigrette
- **Balsamic Vinaigrette with Fresh Herbs**
- **Blue Cheese** **LC**
- **Zesty Ranch** **LC**
- **Stone Ground Honey Mustard**
- **Creamy Red French**
- **No Fat Raspberry Balsamic Vinaigrette** ♥™



# Entrées

- ♥™ **Grilled Tuna with Tomato Salsa\*** 14<sup>29</sup>  
 A tuna filet, charbroiled and seasoned, then topped with a house made tomato salsa.
- Eggplant Marinara** 13<sup>99</sup>  
 Slices of eggplant, lightly breaded and fried golden, then topped with marinara sauce and Asiago cheese.
- William Warren's Baked Tenderloin\*** **LC** 13<sup>99</sup>  
 Lean pork tenderloin, seasoned, seared and roasted. Sliced into medallions and served over our Roasted Red Pepper Cream Sauce.
- ♥™ **Cranberry & Apple Pork\*** 14<sup>89</sup>  
 Lean pork tenderloin, seasoned, seared and roasted. Sliced into medallions, then topped with cooked apple slices with a hint of rosemary and our cranberry peach marmalade. Garnished with dried berries.
- HB's Marinated Sirloin\*** **LC** 18<sup>49</sup>  
 A steak with plenty of texture and flavor, marinated overnight, then seasoned and charbroiled over hickory.

These entrées include warm Portuguese corn bread with whipped butter. Meal complements are an extra charge.

- Signature Shrimp & Grits** 9<sup>99</sup>  
 Romano Grits topped with tender shrimp, seasoned and sautéed with fresh garlic in our Grand Marnier butter sauce.
- Chicken & Penné** 10<sup>99</sup>  
 A charbroiled chicken breast sliced and tossed with penné pasta and our marinara sauce. Add broccoli and mushrooms. 2.79
- Chicken and Shrimp Sauté** 16<sup>99</sup>  
 Chicken and shrimp, seasoned and sautéed, then tossed with penne pasta, broccoli and mushrooms in a roasted garlic cream sauce with a hint of lobster.
- House Made Lasagna** 10<sup>99</sup>  
 Tender pasta layered with ricotta and Romano cheeses, ground beef, ham, pepperoni and tomato sauce.
- Ravioli** 9<sup>99</sup>  
 Egg pasta filled with four cheeses, then topped with our fresh marinara sauce.
- Seafood Pasta** 17<sup>99</sup>  
 Seasoned shrimp, scallops and calamari sautéed with fresh garlic, red wine and marinara sauce, then tossed with penné pasta.
- Vegetable Manicotti** 11<sup>99</sup>  
 Ricotta cheese blended with cauliflower, broccoli and squash, wrapped with thin pasta and topped with our marinara sauce.
- Vegetable Pasta** 11<sup>99</sup>  
 Broccoli, cauliflower, snow peas, sundried tomatoes and penné pasta tossed with our marinara sauce.

Enjoy our rich Alfredo sauce or a blend of Alfredo and marinara on any pasta for an additional 1.00

## Low Fat & Low Carb Options

- **Low Fat Options**  
 Look for this symbol ♥™ throughout our menu for low fat options.
- **LC Low Carb Options**  
 Look for this symbol **LC** throughout our menu for low carb options. Order one of our low carb entrées and choose a low carb meal complement.  
 Ask your server for assistance.

