

Harry's
STEAKHOUSE
and **SEAFOOD**
Bandon, Oregon



217 West Ocean Drive, Bandon, Oregon | 503-361-0927
Tuesday – Sunday, 5pm – 10:30pm



Steakhouse Menu

APPETIZERS & SIDES

Hot Artichoke, Spinach & Cheese Dip ... \$5.95
Peel & Eat Shrimp (1/3 lb.) ... \$5.95
Jumbo Onion Rings (basket) ... \$3.95
Boston Clam Chowder ... cup ... \$2.75 bowl ... \$3.95
Oysters on the 1/2 shell (1/2 dozen) ... \$6.95
Mushroom Sauté ... \$3.95
Steamed Clams ... \$8.95
Crab Cake ... \$5.95
BBQ Baby Back Rib ... \$5.95

CHARCOAL BROILED STEAKS

Served with our Colony Salad of mixed greens, red onion, green pepper and croutons, home baked Sourdough bread, and large Baked Potato. Served with seasoned au jus.

Grilled Asparagus ... \$2.95 - Blue Cheese ... \$.95

THE CULOTTE

Culotte has virtually no fat and is the most flavorful steak. There is only one Culotte to a side of beef. It is the first cut from the top sirloin and is served extra thick. We recommend not cooking it past medium. (14 oz.) ... \$22.95

FILET

From the tenderloin, the filet is the most tender steak.
9 oz. Filet ... \$24.95

TOP SIRLOIN

Ours are cut thick and charcoal broiled to assure a flavorful aged steak.
10 oz. "Top" ... \$16.95

KANSAS CITY STRIP

One of our most popular cuts, renowned across the country for its juiciness. Its special flavor "discovered" of course in the steak capitol of the world -- Kansas City.
10 oz. Strip ... \$19.95 - 14 oz. ... \$23.95

BBQ BABY BACK RIBS

Full slab of baby pork back ribs, hickory smoked in our Colony smoker, served with our homemade Sedona style raspberry plum BBQ sauce and choice of baked potato or French fries... . \$17.95

STEAK BEEF KABOB

Skewered steak (8-10 oz), onion, green pepper, mushroom and tomato, charcoal broiled, served with seasoned rice ... \$14.95

GROUND SIRLOIN

Ground sirloin of beef, 12 oz., topped with sauteed sliced mushrooms and an onion ring. Choice of baked potato or seasoned fries. . . 12.95

PRIME RIB

Our prime rib is slow roasted in our special ovens. For a special touch ask to have your prime rib "finished off" on our charcoal broiler for that great charcoal flavor.

Regular Cut (10 oz.) ... \$17.95 - Special Cut (14 oz.) ... \$20.95

HAWAIIAN CHICKEN

Boneless double breast of chicken, marinated in teriyaki sauce, charcoal broiled, served with seasoned rice, grilled asparagus, pineapple and sweet and sour sauce ... \$13.95

CENTER CUT PORK CHOPS

Two 8 oz. center cut pork chops broiled over charcoal, served with baked potato, walnut apple relish, and grilled asparagus, cooked medium ... \$14.95



Seafood Menu

All entrees are served with our Colony house salad of mixed greens, red onion, green pepper and croutons, and home baked Sourdough bread.

LIVE MAINE LOBSTER

One pound live Maine Lobster flown in weekly. Boiled and served with baked potato, and drawn butter ... \$21.95 (1 pound) ... \$28.95 (1 1/2 pound)

FRESH ATLANTIC SALMON

Broiled 8 oz. portion of fresh salmon, seasoned with rosemary butter and served with grilled asparagus, rice and side of tartar sauce ... \$16.95

FRIED SHRIMP

Large Gulf Shrimp, breaded with our mix of Japanese bread crumbs and cracker meal, served with baked potato and side of cocktail sauce ... \$16.95

SHRIMP AND SCALLOP VERMICELLI

Tender shrimp and scallops with fresh zucchini and tomatoes, sautéed with butter, garlic and herbs, tossed with vermicelli pasta and grated parmesan cheese. Served with side of garlic cheese toast ... \$16.95

ALASKAN CRAB LEGS

Three Opelio Alaskan Crab clusters (1 1/2 lb), boiled and served with large baked potato ... \$24.95

LOBSTER TAIL DINNER

One 6 oz. Lobster Tail, broiled and served with baked potato and side of drawn butter ... \$22.95

LOBSTER TAIL AND FILET

One Broiled 6 oz. Lobster Tail and One Charcoal Broiled 6 oz. Filet Steak, served with large Idaho baked potato & drawn butter ... \$29.95

FRESH FISH OF THE DAY

We fly our fresh fish in weekly from Boston. Your server will inform you of the fresh fish special which includes grilled asparagus and seasoned rice. \$16.85 - \$19.95

CRAB CAKES LOBSTER POT

Opelio Alaskan sweet crab, corn and a mixture of onions, peppers, celery, mayonnaise and spices skillet sautéed and served with grilled asparagus, seasoned rice and side of chipotle tartar sauce ... Three Crab cakes ... \$18.95



Desserts

NEW YORK STYLE CHEESECAKE

Rich macadamia nut and white chocolate cheesecake, a Colony favorite ... \$4.95

CRÈME BRULÉE

rich thick baked egg custard, topped with caramelized brown sugar.4.95

TIRAMISÙ

Lady fingers soaked in espresso and brandy with sweetened mascarpone cheese and semisweet chocolate ... \$4.95

