

HARRISON'S

GRILL AND BAR

STARTERS

Fried Pickles

A seriously Southern treat, our dill pickle rounds are battered, breaded, and fried to golden perfection. Served with a creamy ranch dip. **8.99**

Fried Okra

Okra, breaded and fried to golden brown. Served with chili aioli for dipping. **9.99**

Double-Dipped Onion Rings

Tender fresh onions, sliced thin, hand-breaded, seasoned and fried crispy. Served with housemade sauce. **9.99**

Fried Mushrooms

Hand-breaded mushroom halves, deep fried to a golden brown. Served with honey mustard sauce for dipping. **10.99**

Spinach Queso Dip

Our homemade spinach queso, corn tortilla chips. **10.99**

Potato Skins

Stuffed with melted cheddar cheese and Applewood smoked bacon. Served with sour cream. **10.99**

Chicken Quesadilla

Grilled tortilla, sliced chicken, pico de gallo, mozzarella cheese, shredded lettuce, salsa and sour cream. **10.99**

The Pretzel

Giant salted soft pretzel served with spicy mustard and our house-made beer cheese dip. **10.99**

WINGS

Choice of Traditional or Boneless Wings

Served with ranch dressing
and your choice of wing sauce:

**MILD OR SPICY BUFFALO
HONEY BBQ
SRIRACHA RANCH**

**8 Boneless Wings 11.99
8 Traditional Wings 12.99**

Additional sauces 50¢ each

SALADS

Strawberry Chicken

Grilled chicken breast, mixed greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette dressing. **14.99**

Club

Crispy chicken tenders, mixed greens, smoked ham, tomatoes, chopped eggs, cheddar cheese, red onions, Applewood smoked bacon and sweet honey mustard dressing. **14.99**

Grilled Chicken

Grilled chicken, mixed greens, eggs, tomatoes, Applewood smoked bacon, shredded cheddar and homemade honey mustard dressing. **14.99**

Salmon Avocado*

Grilled salmon, mixed greens, vinaigrette dressing, avocados, tomatoes, cilantro, jalapeños, sautéed mushrooms and feta cheese. **17.99**

House

Mixed greens, tomato, cucumber, bacon and cheddar cheese. **5.99**

**Honey Vinaigrette – Honey Mustard
Classic Vinaigrette – Buttermilk Ranch
Bleu Cheese – Thousand Island
Italian Vinaigrette**

Signatures

Homemade Chicken Pot Pie

Tender breast of chicken with fresh peas, onions, corn, carrots and celery in a rich, cream sauce. Baked with a puff-pastry crust. **15.99**

Kickin’ Chicken

Boneless chicken breast, breaded and deep-fried, topped with creamy bacon gravy. Served with mashed potatoes and steamed broccoli. **17.99**

Beef Pot Roast

Fork tender, seasoned beef pot roast, slow roasted and topped with brown gravy. Served with mashed potatoes and green beans. **16.99**

Southern Fried Chicken Tenders

Fresh hand-breaded chicken tenders fried crisp and golden. Served with fries, cole slaw and your choice of sauce. **16.99**

Chopped Steak

Fresh ground beef topped with sautéed mushrooms and onions, then smothered in brown gravy. Served with mashed potatoes and green beans. **16.99**

Cilantro Lime Chicken

Juicy cilantro-lime marinated chicken breast, grilled to perfection. Paired with rice pilaf and Country style green beans. **17.99**

Baby Back Ribs

Hickory smoked baby back ribs served with tangy BBQ sauce, fries and cole slaw. **HALF RACK 17.99**

Sante Fe Chicken

Juicy, grilled barbecue-basted chicken breast topped with Applewood smoked bacon, melted Pepper Jack cheese, shredded cheddar cheese, and freshly diced tomatoes. Served with your choice of two sides. **17.99**

Hawaiian Chicken

Juicy, chicken breast marinated in our house-made teriyaki sauce topped with pineapple salsa. Served with rice pilaf and steamed broccoli. **17.99**

STEAKS & SEAFOOD

Served with your choice of two side items.

Fish & Chips

Lightly breaded, fried golden brown and served with fries, cole slaw and homemade tartar sauce. **16.99**

Fried Catfish

Deep fried, farm raised catfish, served with hushpuppies and homemade tartar sauce. **16.99**

Fisherman’s Platter

A generous portion of fried white fish, fried shrimp and hushpuppies. Served with tartar and cocktail sauces. **18.99**

Grilled Atlantic Salmon*

8 oz. fresh cold-water salmon served with our special mustard dill sauce. **21.99**

Sirloin*

8 oz. USDA Choice center-cut and seasoned. **18.99**

Ribeye*

12 oz. USDA Choice ribeye steak. **33.99**

DESSERTS

Coconut Pie 6.99

A delicious piece of coconut pie with whip cream and fresh toasted coconut.

Carrot Cake 7.99

Moist layers of our home-made carrot cake with sweet cream icing.

PASTA

Roasted Chicken

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce. **14.99**

Spicy Shrimp and Chicken

Penne pasta tossed in a spicy cream sauce with sautéed chicken, shrimp, sun-dried tomatoes, green onions and mushrooms. **16.99**

Blackened Steak*

Sautéed sun-dried tomatoes, mushrooms and green onions tossed with bowtie pasta in a spicy sherry cream sauce. Topped with blackened sirloin steak and parmesan cheese. **17.99**

Served with French fries.

Cheeseburger*

8oz. fresh choice ground beef grilled to order and topped with American cheese, lettuce, tomato, and red onion on a toasted bun. **13.99**

Pepper Jack Burger*

8oz. choice ground beef grilled and topped with jalapeños, pepper jack cheese, Applewood bacon, and Cajun onions. **14.99**

Steakhouse Burger*

8oz. hamburger patty topped with Monterey Jack cheese, Applewood bacon, A1 sauce, and fried onion straws. **14.99**

Cheeseburger & Wings Platter*

Harrison’s 1/2 lb cheeseburger paired with your choice of four traditional or boneless wings with your choice of sauce. Served with French fries and ranch for dipping. **17.99**

Grilled Chicken Sandwich

Grilled chicken breast, basted with BBQ sauce and topped with melted Monterey Jack cheese, Applewood smoked bacon, lettuce, and tomato on a toasted bun. **13.99**

Buffalo Chicken Sandwich

Chicken breast fried crispy, then tossed in our spicy buffalo sauce topped with Monterey Jack cheese, lettuce, and tomatoes. **13.99**

SIDES

Country Style Green Beans

Mac’n Cheese

French Fries

Steamed Broccoli

Cheddar Mashed Potatoes

Fried Okra

Rice Pilaf

Asparagus (Add 1.99)

Baked Sweet Potato

Baked Potato (after 4 pm, add 1.99)

HARRISON'S

GRILL AND BAR

DRAFTS

Hazy Little Thing - IPA
Sierra Nevada Brewing Co - CA
Unfiltered, unprocessed and raw - to let all the fruit-forward hop flavors shine. Modest bitterness and intense hop character.
ABV 6.7% **16 oz 5.75 34 oz 10.50**

Schultz Brau - Dunkel
Schulz Bräu Brewing Co. - Knoxville, TN
High quality ingredients make up this dark, mahogany beer. Its malty backbone with hints of caramel, nuts, and candied fruit will have you saying, “YodelayHeeHoo!”
ABV 5.4% **16 oz 5.75 34 oz 10.50**

Blue Moon - Belgian White Ale
MillerCoors Brewing - Montreal, Quebec
A wheat beer brewed with Valencia orange peel for a subtle sweetness and bright, citrus aroma.
ABV 5.4% **16 oz 5.75 34 oz 10.50**

Sam Adams Seasonal - Lager
Boston Beer Co - Boston, MA
A seasonal selection.
ABV % varies **16 oz 5.75 34 oz 10.50**

Highland Gaelic Ale - American Ale
Highland Brewing - Asheville, NC
Deep amber colored American ale. A rich, malty body.
ABV 5.5% **16 oz 5.75 34 oz 10.50**

Dos Equis Ambar - Lager
Monterrey, Mexico
Rich amber colored Vienna-style lager with subtle hints of roasted malts, caramel and burnt sugar.
ABV 4.7% **16 oz 5.75 34 oz 10.50**

Michelob Ultra - American Light Lager
Anheuser-Busch - St. Louis, MO
With just 2.6 carbs and 95 calories, you can enjoy the crisp, clean taste of Michelob ULTRA without compromising your active lifestyle.
ABV 4.2% **16 oz 4.75 34 oz 9**

Modelo Especial
Cerveceria Modelo S.A. De C.V.
Well-balanced taste and light hop character with a crisp, clean finish. Modelo Especial is characterized by an orange blossom honey aroma with a hint of herb.
ABV 4.4% **16 oz 5.75 34 oz 10.50**

Sweetwater 420 - American IPA
SweetWater Brewing Co. - Atlanta, GA
This mammoth IPA is dry-hopped to the gills, delivering a kick-you-in-the-teeth hop chop. This beer is unfiltered, as with all SweetWater’s brews, to leave all the natural flavors intact.
ABV 6.3% **16 oz 6.75 34 oz 10.50**

Bud Light - Lager
Anheuser-Busch - St. Louis, MO
It’s superior drinkability and refreshing flavor makes it the world’s favorite light beer.
ABV 4.2% **16 oz 4.75 34 oz 9**

Miller Lite - Lager
Miller Brewing Co - Milwaukee, WI
It’s Miller time. The original light beer!
ABV 4.2% **16 oz 4.75 34 oz 9**

Handcrafted COCKTAILS

Mason Jar Margarita
This one is a classic from south of the border. Tequila along with Cointreau, fresh lemon and lime juices. Served on the ROCKS! **8**

Jack & Coke Slushie
Old No. 7, Coca-Cola Classic, deep freeze. **8.50**

The Blue Biker
A Clinton original! Bacardi light, vodka, gin, tequila, Blue Curacao, sweet and sour and Sprite. **8**

Red Sangria
Merlot, brandy, orange juice, cinnamon and fresh fruit. **7.75**

Honey Dew
It doesn’t get much sweeter than honeydew! Honey and melon liquors, coconut rum, pineapple juice to make this sunny day favorite. **8**

Betty’s Ice Pick
Sweet tea with Jack Daniel’s muddled with lemon and orange slices for a southern twist. **8.50**

Norris Peach
Smirnoff, peach schnapps, cranberry, and orange juice. **8**

Ask About Our Rotating Local Drafts!

BOTTLES & CANS

Budweiser
Bud Light
Corona Light

Yuengling Lager
Dos Equis Lager
Coors Light

Michelob Ultra
Miller Lite

WINE LIST

Pinot Grigio	Glass	Bottle
House, California	6.99	—
Placido, Italy	7.25	25
Ecco Domani, Italy	8	28

Chardonnay		
House, California	6.99	—
Columbia Crest Grand Estates, Washington State	7.75	28
Kendall Jackson, California	10.25	36

Other Whites		
Beringer White Zinfandel, California	6.99	19
Chateau Ste. Michelle Riesling, Washington State	7.75	28
Cavit Moscato, Italy	8	28
Ferrari-Carano Sauvignon Blanc, California	8	28

Merlot	Glass	Bottle
House, California	6.99	—
Red Diamond Merlot, Argentina	8	28

Cabernet Sauvignon		
House, California	6.99	—
Drumheller, Washington	8.25	29
Fransiscan, California	11	39

Pinot Noir		
The Seeker, France	8	28
Smoking Loon, California	8.25	29

Other Reds		
Barrossa Valley Shiraz, Australia	8.50	30
Apothic Red, California	8.50	30
Art of Earth Malbec, Argentina	8.25	29

*All applicable sales taxes will be included on final bill.