

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**

Gold Nuggets

Creamy smoked Gouda macaroni and cheese bites lightly battered and fried. Served with flame roasted jalapeno ranch for dipping. **9.99**

Double-Dipped Onion Rrings

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 & SOUP

Strawberry Chicken

Grilled chicken breast, mixed greens, strawberries, caramelized pecans, bleu cheese crumbles and honey vinaigrette 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, croutons and cheddar cheese. **5.99**

Loaded Potato Soup

Cup **5.99** Bowl **6.99**

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. **16.99**

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**

Fish & Chips

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

BBQ Ribs

Hickory smoked pork ribs served with tangy BBQ sauce, fries and cole slaw. **HALF RACK 18.99 FULL RACK 27.99**

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

With your choice of two side items.

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. **19.99**

Grilled Atlantic Salmon*

Grilled Atlantic salmon crowned with our special mustard dill sauce. **21.99**

Citrus Grilled Shrimp

Eight juicy grilled, citrus marinated jumbo Gulf shrimp. **19.99**

Sirloin*

8 oz. premium USDA choice sirloin, aged to perfection and grilled to your liking. **19.99**

Ribeye*

12 oz. richly marbled, Certified Angus ribeye grilled to your liking. **33.99**

PASTA

Roasted Chicken

Marinated chicken breast, mushrooms, spinach, sundried tomatoes and broccoli florets, sautéed with penne pasta in a sherry cream sauce. **15.99**

Chicken Alfredo

Tender grilled chicken and fresh broccoli sauteed with penne pasta in a creamy alfredo sauce. Topped with Parmesan cheese. **15.99**

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**

SANDWICHES

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. **14.99**

American Smash Burger*

Super smashed burger patties with two slices of American Cheese, sauteed onions, lettuce, pickles, and our smash burger sauce. **14.99**

Steakhouse Burger*

8oz. hamburger patty topped with Monterey Jack cheese, Applewood bacon, A1 sauce, and fried onion straws. **15.99**

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**

Fried Fish Sandwich

Golden-fried fresh fish fillet on a toasted Brioche bun with homemade tartar sauce, American cheese, lettuce, and sliced tomatoes. **13.99**

COMBOS

Cheeseburger & Wings*

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. **18.99**

Cilantro-Lime Chicken & BBQ Ribs

Juicy cilantro-lime marinated chicken breast, paired with a half rack of BBQ ribs. Served with your choice of a side. **22.99**

BBQ Ribs & Shrimp

Half rack of BBQ ribs paired with four jumbo grilled shrimp. Served with a choice of a side. **23.99**

Grilled Sirloin & Shrimp*

8 oz. USDA choice top sirloin grilled to perfection and paired with four jumbo grilled shrimp. Served with a choice of a side. **25.99**

SIDES

Country Style Green Beans

Cheddar Mashed Potatoes

Bourbon Baked Beans

Baked Sweet Potato

Asparagus

(Add 1.99)

Baked Potato

(after 4 pm, add 1.99)

French Fries

Fried Okra

Rice Pilaf

Mac'n Cheese

Steamed Broccoli

HARRISON'S

GRILL AND BAR

DRAFTS

Hazy Little Thing - IPA
Sierra Nevada Brewing Co - CA
ABV 6.7% **16 oz** 6 **34 oz** 10.50

Busch Light - Lager
Anheuser-Busch - St. Louis, MO
ABV 4.1% **16 oz** 5.25 **34 oz** 9.75

Blue Moon - Belgian White Ale
Blue Moon Brewing Co. - Golden, Colorado
ABV 5.4% **16 oz** 5.75 **34 oz** 10.50

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

Highland Gaelic Ale - American Ale
Highland Brewing - Asheville, NC
ABV 5.5% **16 oz** 5.75 **34 oz** 10.50

Dos Equis Ambar - Lager
Monterrey, Mexico
ABV 4.7% **16 oz** 5.75 **34 oz** 10.50

Michelob Ultra - American Light Lager
Anheuser-Busch - St. Louis, MO
ABV 4.2% **16 oz** 5.25 **34 oz** 9.75

Modelo Especial
Mexico City, Mexico
ABV 4.4% **16 oz** 5.75 **34 oz** 10.50

Sweetwater 420 - American IPA
SweetWater Brewing Co. - Atlanta, GA
ABV 6.3% **16 oz** 6.75 **34 oz** 10.50

Bud Light - Lager
Anheuser-Busch - St. Louis, MO
ABV 4.2% **16 oz** 5.25 **34 oz** 9.75

Miller Lite - Lager
Miller Brewing Co - Milwaukee, WI
ABV 4.2% **16 oz** 5.25 **34 oz** 9.75

Ask About Our Rotating Local Drafts!

BOTTLES & CANS

Budweiser	Yuengling Lager	Michelob Ultra	NÜTRL Seltzers
Bud Light	Dos Equis Lager	Miller Lite	Coors Edge (non alc)
Corona Light	Coors Light	Bold Rock Hard Cider	

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! **8.99**

Jack & Coke Slushie
Old No. 7, Coca-Cola Classic, deep freeze. **9.49**

The Blue Biker
A Clinton original! Bacardi light, vodka, gin, tequila, Blue Curacao, sweet and sour and Sprite. **8.99**

Red Sangria
Merlot, brandy, orange juice, cinnamon and fresh fruit. **8.99**

Honey Dew
It doesn't get much sweeter than honeydew! Honey and melon liquors, coconut rum, pineapple juice to make this sunny day favorite. **8.99**

Betty's Ice Pick
Sweet tea with Jack Daniel's muddled with lemon and orange slices for a southern twist. **9.49**

Norris Peach
Smirnoff, peach schnapps, cranberry, and orange juice. **8.99**

1 2 3 4 5 6 7 8 9 10 11 12 13 14 15 16

WINE LIST

	Glass	Bottle
Pinot Grigio		
House, California	7	—
Placido, Italy	7.50	25
Ecco Domani, Italy	8.25	28
Chardonnay		
House, California	7	—
Columbia Crest Grand Estates, Washington State	8	28
Kendall Jackson, California	10.50	36
Other Whites		
Beringer White Zinfandel, California	7	19
Chateau Ste. Michelle Riesling, Washington State	8	28
Cavit Moscato, Italy	8.25	28
Ferrari-Carano Sauvignon Blanc, California	8.25	28

	Glass	Bottle
Merlot		
House, California	7	—
Red Diamond Merlot, Argentina	8.25	28

Cabernet Sauvignon		
House, California	7	—
Drumheller, Washington	8.50	29
Fransiscan, California	11.25	39

Pinot Noir		
The Seeker, France	8.25	28
Smoking Loon, California	8.50	29

Other Reds		
Barossa Valley Shiraz, Australia	8.75	30
Apothic Red, California	8.75	30
Art of Earth Malbec, Argentina	8.50	29

DESSERTS

Cheesecake 6.99
New York-style cheesecake topped with your choice of strawberry, chocolate, or caramel sauce.

Carrot Cake 7.99
Moist layers of our home-made carrot cake with sweet cream icing.

Coconut Pie 6.99
A delicious piece of coconut pie with whip cream and fresh toasted coconut.

Triple Chocolate Cake 6.99
Three decadent layers of rich, dark chocolate cake with a creamy chocolate mousse center, topped with a velvety chocolate sauce.