



The Harp Restaurant

Dinner Menu

Appetizers

Stop Light Prawns

Tender fresh prawns dusted with seasoned flour and pan fried, served with house remoulade and cusabi

9

Scotch Eggs

Hardboiled egg encased in sage sausage, lightly breaded and oven roasted to golden brown

Served with brown bread

4

Hickory Smoked Salmon Platter for Two

Hickory Smoked Salmon, capers, cream cheese, cusabi, tomatoes, hard boiled egg and onion with warm brown bread

16

Connemara Crab Cake

Golden crab cake made with jumbo lump crab sautéed and served with remoulade

10

Soup & Salads

Shrimp and Crab Chowder

Fresh shrimp and lump crab simmered in cream stock and served with homemade croutons

Cup 4 Bowl 5

Cream of Potato Leek Soup

Cup 3 Bowl 4

Caesar Salad

Crispy romaine, fresh grated Parmesan cheese, classic Caesar dressing and our homemade croutons

7

Add Chicken 4 Add Shrimp 6 Add Salmon 7 Add Crab Cake 7

Harp House Salad

Warm fried brie, fresh tomato and onions, with our homemade croutons on a bed of crisp mixed greens

House balsamic vinaigrette

5

Add Chicken 4 Add Shrimp 6 Add Salmon 7 Add Crab Cake 7

Celt Marinated Ribeye Salad

Grilled ribeye steak sliced and placed on a bed of crisp mixed greens with sautéed mushrooms and roasted red peppers then topped with crispy onions julienne

Peppercorn ranch dressing

10

Entrees

Paddy's Lambshank Redemption

Classic braised lamb shank with root vegetables over Colcannon, finished with a savory burgundy demiglaze

23

Filet Mignon

8 oz. Angus beef filet grilled or blackened to your taste
Served with Colcannon and chef's vegetable

22

Stuffed with crab or shrimp

26

Ribeye

10 oz. Angus beef ribeye grilled or blackened to your taste
Served with Colcannon and chef's vegetable

18

Salmon of Knowledge

Pistachio encrusted salmon with a hint of Dijon finished with Irish cream sauce
Served with Colcannon and chef's vegetable

20

Tully Trout

Lightly breaded Rainbow trout, oven baked and finished with tequila lime butter
Saffron risotto and chef's vegetable

20

Shrimp Scampi

Large shrimp sautéed in butter, garlic and white wine sauce, served over angel hair pasta

18

Farmhouse Chicken Marsala

Tender filets of chicken breast simmered in a rich Marsala sauce with harvest mushrooms
Served with Colcannon and chef's vegetable

18

Harp Evening Special

Please ask your server for today's Chef's Selection

- Add an additional side to any entrée -

Sautéed lump crabmeat 4 Sautéed onions and/or mushrooms 2 Five grilled shrimp 8
Chef's vegetable 3 Colcannon 4

ROOM AVAILABLE FOR PRIVATE PARTIES CALL 407-481-2928



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Lunch Menu

25 S. MAGNOLIA AVENUE
DOWNTOWN, ORLANDO
407-481-2928

Appetizers

Stop Light Prawns

Tender fresh prawns dusted with seasoned flour and pan fried, served with house remoulade and cusabi

9

Connemara Crab Cake

Golden crab cake made with jumbo lump crab, served with remoulade

10

Scotch Eggs

Hardboiled egg encased in sage sausage, lightly breaded and oven roasted to golden brown

Served with brown bread

4

Soup & Salads

Shrimp and Crab Chowder

Fresh shrimp and lump crab simmered in cream stock and served with homemade croutons

Cup 4 Bowl 5

Cream of Potato Leek Soup

Cup 3 Bowl 4

Caesar Salad

Crispy romaine, fresh grated Parmesan cheese, classic Caesar dressing and our homemade croutons

7

Add Chicken 4 Add Shrimp 6 Add Salmon 7 Add Crab Cake 7

Harp House Salad

Warm fried brie, fresh tomato and onions with our homemade croutons on a bed of crisp mixed greens

House balsamic vinaigrette

5

Add Chicken 4 Add Shrimp 6 Add Salmon 7 Add Crab Cake 7

Celt Marinated Ribeye Salad

Grilled ribeye, sautéed mushrooms, roasted red pepper on a bed of crisp mixed greens topped with crispy onions julienne

Peppercorn ranch dressing

10

Hickory Honey Smoked Salmon of Knowledge

Hickory Honey Smoked Salmon, hard boiled egg, onion, capers and tomato on a bed of mixed greens

House fresh cusabi dressing

11

Sandwiches

All sandwiches are served with Cajun pub chips and dill spear

Harp Reuben

Lean corned beef, sautéed sauerkraut, Swiss cheese and Thousand Island dressing grilled on rye bread

9

Sliced Angus Ribeye

6 oz. hand sliced grilled ribeye topped with melted cheddar cheese on a kaiser roll and served with au jus

10

Magnolia Melt

Ham, turkey and Swiss cheese melted on French bread, served with lettuce, tomato, onion and mayo

8

Farmhouse Chicken Sandwich

Grilled chicken breast smothered with caramelized onions, sautéed mushrooms, melted Swiss cheese on a toasted kaiser roll

9

Corned Beef on Rye

Lean corned beef thinly sliced on fresh rye bread

8

Daily Lunch Specials

Please ask your server for today's Chef Selection

Pub Favorites

Cottage Pie

Lean minced beef, chopped carrots, peas and onions cooked in brown gravy topped with fluffy mashed potatoes and lightly browned served with

a fresh roll and butter

Regular 8

Hearty 11

Dubliner

A combination of thin sliced hot roast beef, sautéed onions and melted Swiss cheese on

French bread with mayo

served with chips

8

Fish & Chips

Fresh Pollock hand battered and fried till crispy golden brown served with fries

11

Belfast Burger

An 8oz. Angus burger

grilled served with lettuce,

tomato and onion served on a Kaiser roll with chips

8

Substitute fries or Cajun pub chips 2

Add Swiss or cheddar cheese, bacon sautéed onions and/or mushrooms add 1 each

Irish Stew

Choice pieces of beef, baby carrots, onions and potatoes

stewed together in a beefy broth with herbs and seasonings served with bread and butter

8



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