# Harry’s Poolside Bar and Grill-Gluten Free Menu

## STARTERS

Barbados Wings-Reef Style Caribbean Wings baked and tossed with Jamaican Pick-a-Peppa® Garlic and Lime Sauce $13.00

BBQ Potato Chips-Baked Tangy BBQ Russet Potatoes Served with Chili Aioli $8.00

Oh My “Gorgonzola” Dip-with Caramelized Onions, Garlic, Roasted Tomatoes and Artichokes, Served with Gluten Free Bread $9.00

Shrimp Pinchos-Chipotle Spiced Grilled Shrimp Skewers Glazed with a Dark Rum Mango BBQ Sauce with Avocado, Mango, Tomato, Onion and Cilantro $12.00

Little Havana Sliders-Roasted Pork Sliders topped with Grilled Onions and Garlic Served on Gluten Free Bread with baked Mojo Yucca Fries $13.00

## SALAD ENTREES

Harry’s Dinner Salad-Baby Greens with Mixed Fresh Berries Drizzled with Olive Oil and Balsamic, served with baked Mojo Tostones $10.00

With BBQ Glazed Shrimp Pinchos $14.00

With Jerk Chicken $14.00

Jerk Chicken and Mango-Chopped Iceberg and Romaine with Jerk Marinated Chicken, Mango, Strawberries, Dried Cranberries and Toasted Macadamia Nuts Drizzled with Orange Cranberry Vinaigrette Served with baked Mojo Tostones $16.00

Island Ahi-Seared Ahi Tuna and Baby Field Greens, Papayas and Grilled Pineapple, Drizzled with Tamarind Mango Vinaigrette Served with baked Mojo Tostones $18.00

Chimichurri Steak and Avocado-Chopped Iceberg and Romaine with Grilled Sliced NY Sirloin, Avocado, Manchego Cheese, Onion and Cilantro Drizzled with Avocado Lime Vinaigrette Served with baked Mojo Tostones $18.00

## SOUPS

Cuban Black Bean Soup-With Smoked Pork topped with Onion , Served with baked Mojo Tostones $6.00

Chef’s Soup of the Day-Prepared Daily with Chef’s Choice of the Freshest Ingredients Available for the Day $6.00

## BURGERS-Served with Baked Mojo Yucca Fries

Jamaican Jerk Turkey Burger-Jerk Turkey topped with Grilled Pineapple, Tomato, Sweet Red Onion and Orange Chipotle Mayonnaise Served on Gluten Free Bread $13.00

Harry’s Burger-Fresh Angus Burger topped with Pick-a-Peppa® Slaw with Grilled Onions and Yellow Beefsteak Tomatoes Served on Gluten Free Bread $14.00

Vegetarian Stack Burger-Grilled Portobello Mushroom with Bell Peppers, Yellow Beefsteak Tomato and Manchego Cheese topped with Baby Field Greens and drizzled with Balsamic Vinaigrette, Served on Gluten Free Bread $13.00

## SANDWICHES-Served with Baked Mojo Yucca Fries

Mojo Chicken-Mojo Marinated Chicken, Yellow Beefsteak tomatoes, Avocado and Sweet Pepper Relish Served on Gluten Free Bread $13.00

Grilled NY Sirloin Sandwich-Feta Cheese, Grilled Onions and Peppercorn Horseradish served on Gluten Free Bread $17.00

Tripleta-Roasted Pork, Smoked Ham, Shaved Steak, Cheese and Shoestring Potatoes on Gluten Free Bread $14.00

Bubba’s Mango Crab Cake-Crab Cake topped with Lettuce, Yellow Beefsteak Tomato and Mango Chutney Drizzled with Spicy Cayman Aioli served on a Gluten Free Bread $15.00

## HARRY’S FAVORITES

Jamaican Jambalaya-Chicken, Shrimp and Chorizo Sauteed with Onions, Peppers and Tomatoes with Zesty Creole Sauce served over Rice and Beans and baked Mojo Tostones $20.00

Sriracha Mango Smoked Ribs-Smoked Bermuda Style Ribs Spiced with Sriracha and Glazed with a Dark Rum Mango BBQ Sauce Served with Baked Mojo Yucca Fries $21.00

Cayman Island Tropical Pollo-Marinated Chicken with Island Spices Topped with Avocado, Mango, Tomato, Onion and Cilantro Served with Toasted Coconut Rice and Baked Plantains $20.00

## ENTREES

Island Mahi Mahi Wrapped in Banana Leaf-Island All-Spiced Mahi wrapped in Banana Leaf Served with Jasmine Rice, Coconut Curry and Baked Mojo Tostones $17.00

Gambas al Ajillo-Sauteed Garlic Jumbo Shrimp Served and Tri-Color Peppers served over Jasmine Rice with Baked Mojo Tostones $18.00

Guava Caribbean Pork Chop-Seared Pork Chop served with Coriander Coconut Glaze topped with Caramelized Mangos and Guava Served with Cajun Mashed Potatoes and Baked Tostones $18.00

Caribbean Style Pollo Guisado-Braised Chicken simmered with Tomato, Olives, and baked Yucca Served with White Rice and Baked Mojo Tostones $16.00

Mojito Salmon-Mojito Glazed Salmon topped with Tropical Mint Salsa Served with Black Beans, Rice and Baked Sweet Plantains $18.00

Grapefruit and Habanero NY Sirloin-Grilled marinated NY Sirloin topped with warm Grapefruit and Habanero Pepper Relish served with Cajun Mashed Potatoes and Baked Mojo Tostones $19.00

## DESSERTS

Trio of Tropical Sorbets-Coconut, Pineapple and Mango sorbets $6.00

Consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Brailled by the National Federation of the Blind

(410)-659-9314

www.nfb.org