

## Starters

### APPLEWOOD SMOKED WINGS

Six whole chicken wings, applewood smoked, flash fried, and tossed in a honey chipotle dipping sauce - 8.00

### SOUTHERN FRIED CHICKEN WINGS

Six whole, marinated and breaded chicken wings, fried to golden brown perfection and served with hot sauce - 8.00

### SHRIMP-N-GRITS

Cajun bronzed shrimp, housemade bacon, and oven dried tomatoes over Cheddar grits and scallions - 11.00

### SMOKED CHICKEN QUESADILLA

Shredded house smoked chicken with roasted green chilies, avocado, aged Cheddar cheese and caramelized onions, and topped with fresh pico de gallo and red chili sauce - 9.00  
*With Shrimp - 4.00 Grilled Chicken - no charge*

### HARRY'S LOADED NACHOS

Crisp, house-made corn chips, layered with aged Cheddar cheese, jalapeños, roasted Anaheim chilies, Bermuda red onions, vine ripe tomatoes, smoked chicken, nacho sauce, fresh shredded lettuce, and diced avocado - 11.00

### FRIED PICKLES 2.0

They are back and improved delicious fried pickled chips our local topor pickle chips breaded and deep fried with a roasted jalapeño buttermilk dressing - 7.00

### BAVARIAN PRETZEL STICKS

Four soft Bavarian style pretzel sticks. Served with roasted jalapeño mustard and cheese sauce - 8.00

### JALAPEÑO POPPERS

Fresh jalapeños stuffed with aged Cheddar spiked cream cheese topped with our house smoked bacon - 8.00

### SPINACH ARTICHOKE DIP 2.0

An extra cheesy version of our famous spinach dip with tortilla chips - 8.00 Try it with naan bread for 4.00

### CHICKEN FRITTERS

Six breaded and fried southern style chicken fritters, served with buttermilk ranch dressing - 8.00

## Sandwiches

All sandwiches served with fries

### HOUSE SMOKED TURKEY SANDWICH

House smoked sliced turkey breast with grilled apples, avocado, arugula, aged Cheddar cheese, and chipotle mayo, served on grilled organic Challah bread - 9.00

### GRILLED HAM AND CHEESE

Grilled black forest ham with Swiss cheese, aged Cheddar cheese, fried pickles, and roasted jalapeño mustard on organic beer bread - 11.00

### BLACKENED CHICKEN ROLL UP

Sliced blackened chicken with aged Cheddar cheese, avocado house, smoked bacon, lettuce, and tomato rolled in a flour tortilla - 9.00

### SMOKED SALMON BLT

House smoked salmon with oven dried tomatoes, arugula, house smoked bacon, lettuce, and a whole grain mustard mayo. Served on organic wheat bread - 9.00



DETROIT

## Salads

### LAMB FATTOUSH SALAD

Mixed greens with Bermuda red onion, vine ripe chopped tomatoes, cucumbers and goat cheese. Mixed in a Fattoush vinaigrette and topped with two lamb kabobs. Served with grilled Naan bread - 12.00

### MAURICE SALAD

Chopped black forest ham, smoked turkey, hardboiled eggs, Swiss cheese, Bermuda red onion, vine ripe tomato, cucumbers, iceberg lettuce, and our housemade Maurice dressing - 12.00

### MICHIGAN CHICKEN SALAD

House smoked shredded chicken tossed with mixed greens, dried cherries, Bermuda red onions, vine ripe tomatoes, cucumbers, toasted walnuts and bleu cheese, tossed in a dry mustard maple vinaigrette - 11.00

### HOUSE CHOPPED SALAD

Iceberg and Romaine lettuces, chopped with vine ripe tomatoes, Bermuda red onions, cucumbers, house smoked bacon, and shredded Cheddar cheese. Mixed in a lemon-oregano vinaigrette dressing - 6.00

### CAESAR SALAD

Romaine hearts, chopped and tossed in our house-made Caesar dressing with a Challah bread crouton and Romano cheese  
Small - 6.00 Large - 8.00

### SALAD ADD ONS

Grilled Chicken 4.00 • Blackened Chicken 5.00  
Smoked Chicken 5.00 • Cajun Bronzed Shrimp 7.00  
Smoked Salmon 7.00

### CHILI AND SOUP DU JOUR

Cup - 3.95 OR Bowl - 4.95  
Add the "works" to your chili - 1.50

### REUBEN

Wigley's famous Eastern market corned beef, stacked high with Amalander cheese, beer braised cabbage OR coleslaw and Russian dressing. Served on your choice of a Kaiser onion roll or beer bread - 9.00

### THE CAMPUS MARTIUS

Roasted portabella mushroom, roasted red peppers, wilted arugula, smoked onion jam and Gruyere cheese. Served on organic whole wheat bread - 8.00

### CHIPOTLE CHICKEN SANDWICH

Grilled chicken breast, topped with our honey chipotle BBQ glaze, mixed greens, avocado, house-made bacon and vine ripe tomatoes on organic Challah bread. - 9.00



# Harry's 313 Burgers

Fries not included

## 313 GRILLED BURGER

Grilled with onions, mustard, pickle, and ketchup - 1.95

## 313 TURKEY GRILLED

Turkey burger with lettuce, pickle, and chipotle mayo - 2.25

## 313 FISH

2oz piece of lager battered cod with Russian dressing, lettuce, and pickle - 3.25

## 313 LAMB KAFTA

Slider with cucumber, carrot relish, and tzatziki sauce - 3.25

# Legendary Burgers

All burgers served with fries

## HARRY'S BUILD A BURGER

The possibilities are endless! Grilled Angus steak burger, grilled to your specifications, served on a brioche bun - 8.00

## SANDWICH AND BURGER ADD ONS

### CHEESES - 1.25

Amalander  
American  
Goat Cheese  
Havarti Pepper Cheese  
Cheddar

### MEATS & STUFF - 1.50

House Smoked Bacon  
Wigley's Corned Beef

### VEGGIES & EXTRAS - 1.00

Arugula  
Fried Egg  
Grilled Portabello  
Jalapeños  
Roasted Chilies  
Avocado

### SAUCES - .50

Chipotle Mayo  
Burger Sauce  
Smoked Onion Jam  
Peanut Butter

## THE BACONATER

Two Angus steak burgers, topped with house smoked bacon, American cheese, shredded lettuce, vine ripe tomato, pickle chips and burger sauce on a Brioche bun - 13.00

## THE CLASSIC AMERICAN

Grilled Angus steak burger with shredded lettuce, vine ripe tomato, sliced Bermuda red onion, pickles, house smoked bacon, American cheese, and burger sauce on a Brioche bun - 9.00

## GET YOUR GOAT BURGER

Grilled Angus steak burger with caramelized portabella mushrooms, goat cheese, arugula, and oven dried tomatoes on a Brioche bun - 11.00

## "THE" PATTY MELT

Grilled Angus steak burger, with smoked onion jam and Gruyere cheese on organic red ale beer bread - 10.00

## OUR FAMOUS TURKEY BURGER

Grilled seasoned lean turkey with sliced avocado, Havarti pepper cheese, shredded lettuce, and a vine ripe tomato on a Brioche bun - 10.00

## MOTOR CITY BURGER

Grilled Angus steak burger topped with sautéed mushrooms, melted Swiss, house smoked bacon, lettuce, and tomatoes on a Brioche bun. - 10.00

## THE CORRIDORIAN

Grilled Angus burger with Bermuda red onions, blue cheese, our house smoked bacon, lettuce, tomato, and pickle on a brioche bun - 11.00

# Entrées

## RED CHILI COFFEE BRAISED BEEF

**SHORT RIBS** Slow cooked, braised short ribs over Cheddar grits, served with steamed broccoli - 17.00

## HARRY'S DETROIT FAMOUS MAC N CHEESE

Aged Cheddar cheese sauce, tossed with Orecchiette pasta and topped with more aged Cheddar cheese - 9.00

### ADD-ONS

House-made Bacon - 3.00 Grilled Chicken - 4.00  
Smoked Chicken - 4.00 Blackened Chicken - 5.00  
Bronzed Cajun Shrimp - 7.00

## DELICIOUS MEATLOAF

House-made meatloaf with herb roasted red skin potatoes, steamed broccoli, rich brown gravy, and smoked onion jam - 11.00

## AUTUMN CHICKEN

Three sautéed chicken scallopine with sweet onions and apples in a white wine sauce herb roasted red skins and steamed broccoli - 13.00

# Sides

Aged Cheddar Grits - 3.00  
Fries - 2.25  
House Breaded Onion Rings - 4.00  
Mac n Cheese - 4.00  
Naan Bread - 3.00  
Oven Roasted Red Skins - 3.00  
Steamed Broccoli - 3.00

# Desserts

Apple cobbler with caramel sauce and housemade cinnamon rum ice cream - 7.00

Chocolate Truffle cake - 6.00

Parties of 6 or more will have an 18% auto gratuity added and no separate checks.

Happy Hour specials and/or discounted items are **NOT** available for home sports games, concerts and special events.

\*Ask your server about menu items that are cooked to order or served raw.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

[WWW.HARRYSDETROIT.COM](http://WWW.HARRYSDETROIT.COM)