

FUN THINGS

to put in your mouth

Britney Spears

Chicken tenders that are marinated, poked with a sharp stick and grilled. We serve them with some greens and some dippable dips for dipping, like a chipotle sauce and a basil pesto. \$8.58 We recommend actually eating these rather than lip synching.

Spinach Dip

Hot, creamy dip with artichoke hearts and cheese, served with croutons in a tear-it-apart-and-eat-it sourdough bread bolle. \$7.79

Chicken Quesadilla

Más grande que el procuedio, el pollo se asa parrilla y se sirve con todos los compleuertos. \$9.92

Harris' Hummus

With tahini and a touch of lime, served with your choice of warm pita bread triangles or crispy fried pita chips. \$7.27

A HARRIS GRILL FAVORITE!

Goat in a Boat


The famous cold feta and roasted red pepper dip from the erstwhile establishment served with warm pita wedges for dipping. Salty and briny, you've gotta love feta to like this! \$8.83


Dippo Queso con Carne *new at the grill*


What's better than chiles and cheddar cheese with spicy sausage in a steaming slurry of scoopable satisfaction? \$8.92 Well, Maybe Ricky Martin.


Bubba Ghannouj *new at the grill*

The dippable smoky eggplant that's as fun to eat as it's fun to mispronounce. \$7.27 With pita bread to keep your fingers clean.

 Indicates Chicken. Or it might be chicken. At the very least it will taste like chicken. And who don't love chicken?

 Indicates Beef. It's what's for dinner. Or lunch. Snacks?

 Indicates that a local sports icon who makes about \$12,750,000 a year and serves as a role model to kids everywhere still might not be equipped to make good decisions and treat young ladies nicely when partying with the boys out-of-town.

 Mmm. Bacon. The sweetest of all the meats.

WINGS

in your choice of sauce

Just Damn Hot Buffalo

Jamaican Jerk

Big Gay Al's Strawberry Chipotle Barbeque Honey-Pepper Glazed

Colombian Gum Nummers

On the bone as God intended, they're served with celery sticks and ranch or fromage bleu – also as God intended. All are spicy – particularly the 'Nummers – but you just have to ask if you want them hotter than hell. 6.42 for six joints. No splittin' the flavors, no spittin' on the floor, and don't clean yourself up 'til you're finished.

Bacon Wings

Oh yes, yes we did. Wings of chicken, gently fried until crispy, then dry rubbed with a special seasoning blend that's as kosher as it is vegan. \$6.42 we recommend ranch, of course, and unlike Healthcare Reform, this contains no pork at all.

SOUPS

please, no slurping

Labor-Inducing Vegetarian Chili

Served with sour cream and fried pita chips, but not recommended late in the 3rd trimester. \$3.97


Hot Ham Water


Remember: there's money in the banana stand.


World Famous Patio Gazpacho

We think this is the real reason summer returns every year - for our gazpacho. Tomatoes and vegetables served at a temperature designed to refresh. \$3.44

INFORMATION

 Indicates items that are or can easily be made vegetarian. We ain't claiming to make anything vegan 'cept water.

 Indicates "Heart-Unhealthy" items high in protein and fat, which makes them suitable for those on low carb diets, big tough manly men, and anyone with really, really good health insurance.

 Indicates items suitable for those on a dairy- and gluten-free raw foods diet who will only eat locally grown, organic, non-GMO food produced by worker-owned cooperatives that pay a living wage, drive hybrid tractors and don't test their products on animals. Also, NPR listeners.

SALADS

not just for bunnies any more

Homemade croutons (our home, not yours) made from artisan loaves. Dress your salad with your choice of *Ranch*, *Homemade Balsamic*, *Fromage Bleu*, *Greek Lemon Herb*, or our plucky house *Tarragon Vinaigrette*. Sure, you can get Ranch on a Greek salad, but that's just so completely wrong and we will make fun of you srslyOMG!

Quickie Salad Chop Chop

Iceberg lettuce and baby mesclun greens, cucumbers, tomatoes, bacon, and many, many more veggies all chopped up together with grilled chicken and a balsamic vinaigrette so all you have to do is shovel it in. \$10.47

Salad de la Burgh

A Pittsburgh staple with fries, shredded cheese, and grilled, marinated chicken tenders. \$10.47 You might almost forget you're eating a healthy salad!

Popeye's Revenge

Baby spinach leaves, candied pecans, crumbled goat cheese, and strawberries tossed in balsamic vinaigrette. \$9.03 "I don't gets it. Alls I said to her was 'pass me the Olive Oil'."

Lettuce Not Forget

Forget weeks of fasting on lemon juice and golden seal to cleanse the system, here's every garnish you've ever known: carrot, red and green bell peppers, roasted corn, cucumber, ceci beans, edamame, jicama, plus much more but no lettuce. \$9.17 You'll remember this. Oh yes, you'll remember this...

A HARRIS GRILL FAVORITE!

Greece is the Word

Chopped iceberg lettuce, tomatoes, red onion, cucumber, feta cheese, peppers red and green, and Greek olives, tossed with lemon-herb vinaigrette. \$9.33

Hail, Caesar!

Roman around Shadyside looking for a good classic Caesar? You found it. Caesar dressed his appropriately in the kitchen; Caligula just tossed it. \$10.47 And hey, this is Pixburgh so choose grilled or blackened chicken breast 'cause all salads need meated up.

Tuesday is Bacon Night

BURGHERS*

m m m m m meat

The Baby Burghers Platter *

Quadruplets, doled out with a convenient garnishing kit PLUS, ya get a side dish of your choice PLUS you can pick your cheese for just \$9.76. What a deal! Collect and redeem for valuable prizes!

I Can Has Bacon Cheezburger? *

Rich smoky bacon and cheddar atop a manhole cover of grilled beef perfectly able to satisfy even the most demanding carnivore. \$9.97

Turkey Burgher

Just like Thanksgiving at Granma's in Blawnox. Half a pound of ground turkey (not leftovers) with dried cranberries, sage stuffing, and rosemary mayonnaise. We recommend a long nap after this. \$9.28 Granny said you were her favorite. She told everyone they were her favorite.

A HARRIS GRILL FAVORITE!

If You Triglycerides, You'll Love Glycerides! *

Go Schwarzenegger and double the meat in any of our burgers for \$5. Please let us expound: it's a one-plus pound mound of juicy Angus ground round.



Join our e-mailing list on them Interwebs.

If you don't, you lose.

HarrisGrill.com

ACCESSORIES

the boon companions of burghers and sandwiches
Some might cost a little more +

Starchy Sides

Onion Rings+
French Fried Pertaters
Elmer's School Paste
'Tots. Just 'Tots.
Tater Salad
Cleveland Brown Rice Pilaf

Fibrous Friends

Cole Slaw
Green Beans
Mini Greek Salad+
Mini Caesar Salad+
Hay Silage
Steamed Veggies

SANDWICHES

a fistful of flavor

Sandwiches and Burghers come with a little side salad or fries, or any other starch or veggie we felt like making. Substitute your little side salad here for a petite version of our Classic Caesar or Greek salads for a minimal increase. Burghers are half a pound of black Angus beef from happy, well adjusted cattle who came from good looking Lutheran families, grilled to your liking*. Vegetarians beware: one of these at your table could mess with your convictions. "Simple, bloody perfection" say the critics.

A Crow Full of Falafel

It's more than just something to sabich about! Crunchy falafel with cucumbers, roasted red peppers, red onions, and several healthy squirts of house-made tarator b'tahini, kindly piled atop a gyro wrap. \$7.83

The Garden Weasel

Grilled zucchini and a portobello cap paired with roasted red peppers, tomatoes, onion, fresh mozzarella cheese, and pesto mayonnaise on a grilled ciabatta roll. \$9.46

Turkey Lurkey

Freshly roasted smoked turkey breast with lettuce, tomato, onion, cheddar cheese, bacon, and just the right amount of chipotle aioli, rolled carefully in a flour tortilla. Licked, sealed, and delivered, it's yours. \$8.78

The Classic Reuben

Pittsburghers sure like cabbage on their sandwiches, don't they? Lean corned beef, sauerkraut, Swiss cheese, and that dressing from back in the U.S.S.R. on grilled marble rye bread. \$9.21

The Not-Yet-Classic Rachel

Oh, she's a saucy trollop! Smoky turkey on toasted multigrain bread, a special slaw, and a dressing from upstate New York. \$8.43

Delmonico a Go Go

This is the steak sandwich that just might heal a thousand vegetarians. It's so much more than its diluted ancestor from Philly who's now served at gas stations. We expertly grill a USDA Choice Delmonico steak, slice it, and place atop sturdy ciabatta roll with grilled onions, peppers, mushrooms, and Swiss cheese. \$9.99 Worthy of employing knife and fork, but you can use yer hands.

Henny Penny

Blackened chicken breast grilled with melted cheddar, lettuce, tomato, onion, and a smoky, spicy mayonnaise. \$9.55 Don't be afraid to order her by name!

Midnight in the Garden of Good Veg Eatin'

At the recent National Restaurant Association meeting in Chicago it was determined that some people don't eat meat. Who knew? For these folks we've created a wrap of grilled veggies with tomatoes, cucumbers, and slathered with hummus to bind it all together. \$7.67 No meat, no cheese, no guilt.

new at the grill

Old Skool Soup & Sammich

This should take you back a minute. Here's a classic combo grilled American cheeze sammich on locally baked hearty white bread griddled to golden goodness with a couple of fresh tomato slices inside – they're the harbingers of that stick-to-your-ribs classic: Cream of Tomato Soup. \$7.49

Have a coupla slurps of soup first. Too hot? Dip the corner – just the corner – of Mr. Cheese in there and let him soak a second. Yea. Just like that. Now into your mouth with it. Chomp. That bite takes ya back to the time of the Trapper-Keeper and doodling that name all over the notebook cover.

Fish Tacos!

new at the grill

Freshly folded and ready for lovin' come two soft tortillas filled with fish either grilled or fried with some slaw and your choice of side dish. \$9.77 Doesn't "side dish" sound a little like you're cheating?

Aw, You're Pullin' My Pork

No foolin', this is the kinda sandwich your grandfather used to tell you about just before he tottered off to tend to his begonias. Rich, slow-cooked pork shoulder (not the other end) so tender it just falls apart paired with our Big Gay Al's Strawberry Chipotle Barbecue Sauce (pronounced with a noticeable lisp) on a hearty Allegro Hearth Bakery roll. \$9.29 for pure pork indulgence.

* A note from the Allegheny County Health Department: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

An Extra Special Note from Chef Rodney: Beer may increase charm, wit, strength, moxie, date-ability, chutzpah, character, and ultimately, your resistance to foodborne illnesses.

FREE LUNCH

who says there's no such thing?

(Actually, there is no such thing as a free lunch. Just don't ask that old bag who threatened to call the attorney general's office over this phrase)

Harris Grill Classic Lunch™

Two undisputed classics, served as a sandwich, wrap, or melt with your choice of side dish; or as a salad (atop leafy greens and veggies). \$6.91

The Tuna Salad

Developed by Harris Grill R&D Chef Al B. Core, it's rich with Omega-3 fatty acids to de-plaque even the most occluded artery.

The Chicken Salad

Made fresh daily from the tenderest, tastiest chicken we could find (and yes, we searched at Pegasus on all-ages night.) This is NOT Mom's.

The Salad: atop a bed of leafy greens and appropriate garnish vegetables

The Sandwich: on artisan-baked, toasted, 34-grain, 16-seed, 11-stone, 4-bark bread

The Wrap: gently tucked and rolled into a tortilla

The Melt: mounded and broiled with velvety smooov cheddar cheese on top

Harris Grill Businessman's Lunch™

Tailored to a discerning set, the Harris Businessman's Lunch sets the mood for a productive afternoon of schmoozing on the greens, a return to the office for indiscriminate ladder-climbing, or a disheartened shuffle back to the mail room.

The Hedge Fund Manager



Three Grey Goose martinis served in rapid succession, up, olive garnish. \$23.25

The Career Builder



House salad and an import draft beer of your choice. \$9.91, includes free wireless Internet. Don't tell us you're "just doing this until you get your big break," and we won't mention you're still wearing tube socks.

The Intern

Fuel-On is conveniently located at the corner of Ellsworth Avenue and Summerlea Street, free parking available.

BIG THINGS

if you can't wait til dinnertime

Lasagne Aubergine



Also known as Eggplant Lasagne, it's noodleless nonetheless. Wafer-thin eggplant gets the Colonel's treatment, then it's stacked and slathered with house made marinara, pesto, and silky, sexy cheese. \$14.92

Scrimps & Skettys

new at the grill

Oxymoronic-sounding jumbo shrimp sautéed scampi-style with spinach, and feta cheese over a bed of foot-long mafalda noodles. \$16.33

Sun-Dried Pesto Pasta

new at the grill

Sun-dried tomato pesto rounds out the summery goodness of marinated, grilled chicken and Asiago cheese. \$14.86 Caution: wait, there's no bones here!

Macaronis et Fromage de Langoustine

new at the grill

It just didn't seem quite right to name our newest gastroconcoction in English. Here's our already world-famous Macaroni and Cheese prepared with Atlantic lobster tail and lump crab meat. \$16.43

Elective Breast Reduction

If your chief executive has ordered you to slim down, here's the succulent script: marinated, grilled chicken breast with steamed veggies and collard greens. \$15.71 deductible; most insurance plans accepted.

But Wait, There's More!

These are just a few of the big ol' entrees available at dinner time here at the Hizzle Grizzle. Stop in after 4:00 when the menu broadens wider than our ever-expanding thighs!

More Big Things and special features are available on our dinner menu, beginning service at 4pm daily.



Tuesday is Bacon Night