

Most available from 4:00 til 11:00pm give or take a few

BIG THINGS

Please ask about more entree items, deserts, and whatnot.

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

Macaroni and Cheese Available at Lunch & Dinner

Done right with a cheddary sauce Mornay, it's not from a box, and it's big. Really big. 14,453 calories, but no fat, carbs, or protein. \$12.31 Need more? Add grilled chicken tenders or shrimp if you dare. *More adventurous? Read on, dear gourmand:*

Macaronis et Fromage de Langoustine Available at Lunch & Dinner

It just didn't seem quite right to name this decadent gastroconcoction in English. Here's our already world-famous Macaroni and Cheese prepared with Atlantic lobster and lump crab meat. \$18.13

Jamaican Tacos Tonight?

Yes. Yes we are. Three really spicy pulled jerk chicken tacos, Jamaican-style with some calming cilantro cream and pineapple-black bean salsa to bring the temperature down to a manageable level. \$14.99. With quinoa and some veggies on da side, mon!

Upstate Chicken Riggies

A favorite in all of New York (save for The City), this casserole is the stuff that brings grandmothers to fisticuffs in local contests. If you break it down you'll decipher that there's chicken and rigatoni pasta, plus what goes with that? Vodka sauce, cheese, peppers, mushrooms, and black olives, silly. \$14.42

Downstate Chicken Riggies

A favorite here in the Muppet Labs test kitchen, some 400 miles southwest of Utica. They're just like Upstate Chicken Riggies but made with local Parma Hot Italian Sausage instead of chicken. \$14.42 *Oinkus non cluck.*

Four-Cheese Bolognese

Local hand-made four-cheese ravioli from our friends at Fede Pasta, paired with a spicy sausage Bolognese sauce. \$14.46 Not feelin' the meat? We'll be happy to make a vegetarian version a la marinara - just ask.



Join our Mailing List at HarrisGrill.com or else...



Your Local Neighborhood Pub Steak

Here's the best steak you're gonna find in your local neighborhood pub - a USDA choice bistro chuck steak from Buckhead beef from volunteer cattle, thrown to the flame and served with a bit of cumin-lime butter; smashers and veggies on the side. \$16.66

Rita Hayworth and the Pork Shank Redemption

Our famous towering monstrosity of meat: fall-off-the-bone-tender braised pork finished with our Bourbon Glaze, set amidst a silky bed of horseradish smashers. \$18.71 Caution: contains two bones.

Paradise by the Dashboard Light

Certified Angus beef meatloaf cobbled up on a toast raft, with horseradish smashers and a rich and chunky mushroom gravy. \$15.27 We would do anything for love, but we wouldn't do that.

Fish Tacos!

Freshly folded and ready for lovin' come two soft tortillas filled with fish either grilled or fried (your choice - one or 'tuther) with some slaw, some quinoa, and the veggie du jour. \$15.99

GRASSY THINGS

Dress your nutritious salad with your choice of *Homemade Balsamic*, *Fromage Bleu*, *Greek Lemon Herb*, or our plucky house *Tarragon Vinaigrette*. Sure, you *can* get Ranch on a Greek, but that's just so wrong and we will make fun of you.

Greece is the Word

Failing economy, great salad! Chopped iceberg lettuce, feta, and Greek olives, tossed with lemon-herb vinaigrette. \$9.33 Available lettuceless, or "country-style" if you're in the mood for a less lettucey salad.

Salad de la Burgh

The Pittsburgh staple with fries, shredded provolone and mozzarella cheeses, and grilled, marinated chicken tenders. \$11.87 You might almost forget you're eating a healthy salad. Doesn't this just cry out for Ranch? This is the way Little Donnie likes it dahn in Blawnox.

Arugula Steak Salad

The rich, peppery green made famous by Vincent "Vinnie" Antonelli in My Blue Heaven is the perfect underlayment for this hearty salad with grilled, marinated steak and bleu cheese. \$11.98

SOUPS

hot and a lot

Labor-Inducing Vegetarian Chili

Served with sour cream and fried pita chips, but not recommended late in the 3rd trimester. \$3.97. Contains no meat, unlike vegetarian chili in the suburbs.

White Chicken Chili

Why's it gotta be a white thing? We don't go huntin' with Rick Perry or nothin' - we just like a mild winter warmer that sticks to the ribs. A lighter, brothy chili, but with depth, and just a bit of heat on the back end. \$3.97

Cream o' Tomato

Remember walking with your partner to the primary school lunchroom then going single file through the cafeteria line and the smell of the grilled cheese and the nice older ladies in the hair nets filling melamine bowls on the trays with the little round indentation to keep the bowl from slipping that would be steaming with the hot creamy tomato soup that by all means you should hate because it has tomatoes in it and you're spoda to still hate tomatoes and you secretly love but won't admit? This is like that, only better. \$3.47

Quickie Salad Chop Chop

Iceberg lettuce and baby mesclun greens, cucumbers, tomatoes, bacon, and many, many more veggies all carved up with grilled chicken, bacon, and a balsamic vinaigrette so all you have to do is fork it in. \$11.87

Did You Know...

The Shiloh Grill on majestic Mount Washington has several party rooms and catering capabilities? We love to party!

[Email PartyGirl@theShilohGrill.com](mailto:EmailPartyGirl@theShilohGrill.com)

STUFF TO GO

What you can take away in your little red wagon and eat somewhere else at your earliest possible convenience.



HARRIS GRILL

5747 ELLSWORTH AVENUE

FABULOUS SHADYSIDE

PITTSBURGH, PA 15232

412.362.5273

HARRISGRILL.COM

Ask us about our lunch specials!



Fall '11 - Winter '12

Listen up, Tammy: This menu should be considered reasonably accurate as of winter, 2012, and should last throughout the fall through early spring, but we might change it before that. So there. You've been warned.

Visit website for more items and up-to-date menus.

FUN THINGS

to put in your mouth

Sweet Sweetback's Baadass Bean Cakes

The appetizer that THE MAN doesn't want you to order! Spicy black bean muthas served up with sour cream, lettuce and tomato salsa fresca. \$6.18 Dedicated to our dear 2009 G-20 Summit protesters.

Fresh Fried Cheesy Balls

We found this dude, Jon, who wanted to make fresh cheddar cheese balls. So he does. In his (officially licensed and inspected) basement. In hip Lawrenceville, of all places. We batter his curds and gently fry them 'til even deliciouser, then serve with some of our sweet & spicy Gold Sauce. \$7.87 Jon started this whole thing himself, but had he inherited the business, we could say that where there's a will, there's a whey.

Black & Gold Medallions

Black and yellow, black and yellow, black and yellow, black and yellow... No, not the repetitive ramblings of the pop flava of the day. Spicy Blackened medallions of tender beef served with our new piquant Gold Sauce. \$9.81 Does not require season tickets.

Calamari Mata Hari

Our favorite cephalopod all dressed up in a seasoned breading and quickly flash-fried, then tossed in a sweet and spicy chile drizzle of Dutch and Indian influence, \$8.92

Polish Church Basement Pierogies

High-density dumplings from Poland that our Pirates made famous – carefully assembled by nimble immigrant hands, slathered in butter 'n onions. \$7.85

Buffalo Chicken Dip

A favorite of every Stillers party south of Penn Ave. Oven baked, gooey, and full o' spicy bird, served with celery sticks and pita wedges for dippin'. \$9.85

Spinach Dip

Hot, creamy dip with artichoke hearts and cheese, served with pita for keeping your fingers clean. \$7.79

Chicken Quesadilla

Más grande que el procuedio, el pollo se asa parrilla y se sirve con todos los compleuertos, Gringo. \$9.99 Official translation: "We are in school, the room is large and bright."

Harris' Hummus

With tahini and a touch of lime, served with warm pita bread triangles, crispy fried pita chips. \$7.37

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. \$8.88 We recommend actually eating these versus lip synching.

WINGS

in your choice of sauce

Colombian Gum Nummers, Just Damn Hot Buffalo, Jamaican Jerk, Big Gay Al's Chipotle Barbeque, or Dry-Rub Bacon Wings

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. 6.82 for six joints sounds about fair in this economy - even less at happy hour. No splittin' the flavors, no spittin' on the floor, and don't clean yourself up 'til you're finished.

Tuesday is Bacon Night

ACCESSORIES

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

Starchy Sides

French Fried Pertaters
Elmer's School Paste
'Tots. Just 'Tots.
A Little Mac & Chee
+2.59

Fibrous Friends

Cole Slaw
Mini Greek Salad +2.19
Quinoa
Chili +1.00
Veg o' the Day

BURGHERS & SANDWICHES

m m m m m meat. or n n n n o t.

Sandwiches and Burghers come with a little side of something you can choose from the extensive list. Some sides cost a little more than others. 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 burgers in your presence could mess with your convictions. "Simple, bloody perfection" say the critics.

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. \$12.39 Worthy of employing knife and fork, but you can use yer hands.

The Baby Burghers Platter *

Quadruplets, doled out with a convenient garnishing kit PLUS, ya get a side dish of your choice, PLUS you can choose your cheese for just \$9.97. You can pick your cheese, but not your relatives.

The Four Little Pigs

Four lithe sliders of BBQ Pork, prodded, poked, and pulled professionally on premises by our pork-pulling prep punks, presented with pickles and offered with onions, slaw on the side just along for the ride. \$9.84

I Can Has Bacon Cheezburger? *

Rich, smokehouse bacon and sharp, bitey cheddar atop a manhole cover of grilled beef that's more than able to satisfy even the most demanding carnivore. \$9.97 Put your feet up, kick back with a PBR, and cancel your gym membership.

Turkey Burgher

Just like Thanksgiving at Granma's in Blawnox. Half a pound of ground turkey (not leftovers) with dried cranberries, sage stuffing, and a little rosemary aioli instead of gibleet gravy. We recommend 7 hours of televised sports and a nap after this. \$9.68

The Garden Weasel

Grilled zucchini *and* a portobello cap paired with roasted red peppers, tomatoes, onion, fresh mozzarella cheese, and basil pesto mayonnaise. Served on a grilled ciabatta roll. \$9.66 Fits nicely in the cup holder of your Prius.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. So sayeth the County of Allegheny. Be ye warned.*

Aw, You're Pullin' My Pork

No foolin', this is the kinda sandwich pappy used to tell before tottering off to tend to his begonias. 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 roll. \$9.84 for pure pork indulgence.

Tuesday is Bacon Night

Turkey Lurkey

Lunch Only

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

Open Faced Meatloaf

Lunch Only

Here's your blue plate special: almost half a pound of our famous Angus meatloaf over toast with mushroom gravy and fries. \$7.49

Lunch Only

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. 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-bark, 4-stone bread

The Wrap: gently tucked and rolled into a tortilla

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

Take your out-of-town friends to **SHILOH GRILL** on their next visit.

Pittsburgh's Highest Bar & Grill. 123 Shiloh Street, Mt. Washington 15211