

Harris'
CLASSIC AMERICAN STEAKHOUSE

HARRIS'
2100 Van Ness Avenue (at Pacific Avenue)
San Francisco, California 94109
Telephone (415) 673-1888
Fax (415) 673-8817
Email: kokeefe@harrisrestaurant.com
www.harrisrestaurant.com (on-line reservations available)

PROPRIETORS: Goetz Boje and Michael Buhagiar

MANAGER: Elise Mitchell

CHEF: Michael Buhagiar

PRIVATE DINING: Kimberley O'Keefe

WINE DIRECTOR: Jonathan Tennenbaum

CUISINE: 21 day dry-aged steak and fresh seafood.

BEVERAGES: Full bar. 750+ selection wine list with a focus on California red varietals.

AMBIANCE: High ceilings, comfortable booth seating, mahogany paneled walls, brass fixtures, Victorian details. A 35-foot mural by San Francisco artist and writer Barnaby Conrad compliments the Van Ness Room.

HOURS: Monday through Friday: from 5:30 PM
Saturday and Sunday: from 5:00 PM
Seating until 10:00 PM Friday and Saturday, 9:30 PM Sunday through Thursday
Holiday hours may vary. Available for private lunches.

RESERVATIONS: Recommended. (415) 673-1888

SEATING CAPACITY: 110 in the Van Ness Room (main dining room, available for lunch or as a buyout)
20 in the Library Room (private dining)
12 in the Board Room (private dining)
72 Skylight Room (meeting and banquet facility)

VALET PARKING: Available to dining guests. \$13.00

DRESS: Business Attire. No shorts, tennis shoes or athletic attire, please.

PRIVATE ROOMS: The Skylight Room is our primary meetings and banquet facility. This is a warm and luxurious room with burgundy carpet, mahogany wood, tall ceilings and a built in private bar. This room can accommodate up to 70 guests for a sit-down dinner or lunch and to 120 for a cocktail reception.

The Library is a smaller room appropriate for more intimate groups and meetings. This room has a maximum capacity of 16 for a single rectangular table or as many as 20 on three separate tables.

The Boardroom features a single large round table for discrete meetings and private dining. The Boardroom can seat from 8-12 guests.

“The elegant Harris’ is one of the city’s finest restaurants.” – *Gourmet Magazine*

“There’s more to Harris’ than steak.” – *Wine Spectator*

HARRIS’ RESTAURANT: THE SAN FRANCISCO STEAK HOUSE

For nearly a century, the landmark address of 2100 Van Ness Avenue has hosted some of the finest meals on the West Coast. When Harris’ Restaurant opened in 1984, in the old location of Grisons, it continued the rich tradition of luxurious dining in a comfortable sophisticated environment. In fact, Harris’ was ranked as one of the nation’s Top 10 Steak houses by the *Wine Spectator*.

CUISINE

Here’s why: accompanying the world-renowned beef, chicken and seafood dishes are an array of imaginative and tasty appetizers, side dishes, salads, and desserts, and the top wines of the West Coast. And if that weren’t enough, Harris’ martini is as meaty as the beef that hangs in the famous display window out front. Following the meal, our pastry chef dishes up a variety of attractive and original desserts, including a Baked Alaska, a classic Crème Brûlée and Cheesecake.

It’s the main courses, though, that are the centerpiece of the restaurant. Harris’ uses a 21 day dry-aging process for its beef that creates tender and succulent cuts of meat that are sliced on the premises. In today’s market of vacuum sealed steaks our aging process is unique and guarantees a memorable and rare experience. We hand pick large primal cuts of beef that are aged in specially built aging boxes. After 21 days the loins are trimmed and cut into the finest steaks to be offered. And just as tasty as the meat are some of the restaurant’s other specialties, including Whole Maine Lobster, American Lamb Chops, and grilled Salmon.

WINE

Harris’ wine list reflects the combination of elegance and hometown charm of the restaurant itself, focusing mainly on California wines, but also offering a few selections from other wine-growing regions of the world, many choices of wines by the glass, and an array of late harvest dessert wines. Harris’ also offers a full bar with an extensive list of single malt scotch whisky, small batch bourbon whiskey, cognac, brandy, grappa, and vintage port.

AMBIANCE

To a passerby, Harris’ Restaurant is a handsome restaurant on a busily traveled corner of the city. It is famous for a display window in which large primal cuts of beef age, an attraction that has been known to stop traffic. Inside, like its menu, the atmosphere at Harris’ is as diverse as the city it serves. Harris’ offers four different dining rooms and a bar, easily accommodating intimate dinners to large banquets. The main dining room, The Van Ness Room, offers curving, plush booths, high ceilings, brass chandeliers and skylights, softened even more by a lush mural by local artist Barnaby Conrad depicting a bucolic scene along the Kings River in Central California. In the Pacific Lounge, a rich mahogany bar from the turn of the century provides a backdrop of elegance, as does another mural, a montage of San Francisco scenes based on an original painting by artist Antonio Sotomeyer.

It’s no wonder that when San Franciscans want a special meal, they come back to Harris’.

PRIVATE DINING: ELEGANCE AND CHARM

The Boardroom



A small intimate dining room with mahogany wainscoting and brass fixtures.

- Accommodates 8 to 12 guests
- We offer two seating times nightly at 5:30PM & 8:30PM
- To reserve the room for the entire evening a minimum food and beverage requirement will apply.
- Parties of up to 12 can choose to order off the regular dinner menu or a private dining menu.

The Library



A Cozy, book-lined room, accented by brass fixtures and a fireplace.

- Seats: 14– 16 guests at one large table or up to 20 at three tables with limited space to mingle before dinner
- Parties of 14 or less may order from the full dinner menu, larger groups must order from a more limited menu..
- There is a food and beverage minimum requirement to use the room.

The Skylight Room



This is a warm, luxurious room with burgundy carpet, mahogany wood, tall ceilings and a private bar.

- We can seat up to 28 at one large table, up to 36 at crescent rounds or up to 72 at full rounds.
- This room is perfect for speaker programs of 50 or less.
- There is a food and beverage minimum requirement to use the room.
- For a private bar or for any group over 25, a \$100 bar set-up fee applies.

The restaurant is available for fully private functions

Deposits, Cancellations, Guarantees, Gratuities and Taxes

- A \$500.00 deposit via credit card or check is required to confirm your reservation.
- Event is guaranteed only upon receipt of signed contract and deposit. Signed contract and deposit must be received two weeks prior to the date of your event.
- Deposit returned in full for cancellations made 1 month or more prior to event date
- Half of deposit returned for cancellations made up to two weeks prior to event date
- Any cancellation made less than two weeks prior to event date is forfeited in its entirety

A 20% service charge will be added to all food and beverage charges. The service charge is subject to California Sales Tax.

AMENITIES PROVIDED BY HARRIS'

- Personalized printed Menus for Special Events
- Coffee and Tea are included in the price of the dinner when ordering from a banquet menu.
- Valet Parking is available for \$13.00 per car
- Full bar and a comprehensive selection of wine is available.
- Customized Cakes are available through our Pastry Department for any special occasion. Please ask for our cake menu.
- There is a \$5.00 per person cake cutting charge for cakes brought in to the restaurant.
- No corkage available. All wine must be purchased from Harris' Restaurant.

AMENITIES THAT HARRIS' SPECIAL EVENT DEPARTMENT CAN HELP ARRANGE

- Audio/visual Equipment Needs. We can provide a screen, a/v cart and podium at no charge. We can suggest vendors for all other audio/visual needs.
- Flowers We can suggest a florist for your floral needs.

We are committed to provide professional staff, excellent service and cuisine for your event to make it a success. Please feel free to ask our Private Dining Director for any additional requests you may need for your event.

HOW TO RESERVE: FOR A GROUP EVENT OR PRIVATE DINING

For further information or to book an event please contact::

Kimberley O'Keefe
Director of Private Dining
telephone (415) 673-1888 ext. 12
facsimile (415) 673-8817
email kokeefe@harrisrestaurant.com

Visit our website at www.harrisrestaurant.com for pictures of our private dining rooms.

Harris'
APPETIZERS & HORS D'OEUVRES

Cold Passed Hors D'oeuvres

	Per piece
Belgian Endive with Cambozola, Caramelized Onions and a Balsamic Reduction	\$ 3.50
House-cured Smoked Salmon Canapés	\$ 3.75
Harris' Famous Steak Tartare	\$ 3.50
Dungeness Crab with Apple Cider Vinaigrette on Endive Spear	\$ 4.25
Oysters on the half shell with Champagne Mignonette Sauce	\$ 3.75
Tuna Tartare with Pickled Ginger on Cucumber Rounds	\$ 4.00
Chilled Prawns with Cocktail Sauce	\$ 4.50

Hot Passed Hors D'oeuvres

	Per piece
Grilled Vegetable Kebobs	\$ 2.50
Anaheim Chile and Sonoma Jack Quesadillas	\$ 2.75
Grilled Chicken Skewers with Peanut Sauce	\$ 3.50
Filet Mignon Brochette with Ginger Scallion Sauce	\$ 3.75
Warm Crisp New Potato Skins with Sour Cream & Bacon/or Caviar	\$ 3.50/5.00
Miniature Crab Cakes with Beurre Blanc	\$ 4.25
Miniature Yorkshire Pudding with Filet Mignon & Horseradish Cream	\$ 4.00
Grilled Prawn with Pesto	\$ 4.50

There is a minimum order of 15 pieces of most of the passed hors d'oeuvres. The potato skins with caviar require a minimum order of 25 pieces.

Reception Tables

	Per person
Assorted Cheese and Fruit Display	
A selection of Imported and Domestic Cheeses with Crackers & Breads	\$ 8.00
Vegetable Crudités with Herb Aioli	\$ 4.75
Side of Smoked Salmon	\$12.50
With toast points and traditional garniture	
Minimum order for 25 guests	
Roast Tenderloin of Beef (4 ounces per person)	\$28.00
With miniature rolls and horseradish cream	
Steamship of Beef	\$18.00
With miniature rolls, mustards and horseradish accompaniments	
Minimum order 75 guests	

OUR CLASSIC MENU

\$70

plus tax and gratuity

(\$91.35 inclusive of 20% gratuity and 8.75% sales tax)

SALAD

Seasonal mixed baby greens and a balsamic vinaigrette

ENTRÉE CHOICES

All three entrée choices are available to your guests

Entrées include potato and seasonal vegetables

Roast prime rib of beef with
fresh creamed horseradish*

Poached salmon filet with
sauce buerre blanc

Pan-roasted breast of chicken
with a sherry glaze

DESSERT

Chocolate Pot de Crème

COFFEE OR TEA

STEAKHOUSE FAVORITES

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach

\$2.00 per person , per dish

**Prime Rib is prepared medium rare*

OUR CLASSIC UPGRADE

\$74

plus tax and gratuity

(\$96.58 inclusive of 20% gratuity and 8.75% sales tax)

SALAD

Iceberg Wedge Salad
with creamy cucumber dill dressing

ENTRÉE CHOICES*

All three entrée choices are available to your guests

Entrées include potato and seasonal vegetables

Grilled Petite Filet Mignon

Grilled Boneless New York Steak

Poached salmon filet with
sauce buerre blanc

DESSERT

Lemon Tart
with Chantilly Cream

COFFEE OR TEA

**STEAKS WILL BE PREPARED MEDIUM RARE-MEDIUM, WELL DONE AVAILABLE UPON REQUEST*

STEAKHOUSE FAVORITES

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person , per dish

M E N U O N E

\$80

plus tax and gratuity

(\$104.40 inclusive of 20% gratuity and 8.75% sales tax)

A P P E T I Z E R

House-cured smoked salmon, red onion brunoise,
capers, dill cream cheese and crisp toast points

S A L A D

Harris' Caesar salad
with cured anchovy

E N T R É E C H O I C E S *

*All three entrée choices are available to your guests
Entrées include potato and seasonal vegetables*

Roast sliced filet mignon (8oz)
with wild mushrooms and pinot noir sauce

Boneless New York Steak (12oz)

Poached Atlantic salmon
with beurre blanc

D E S S E R T

Warm apple tart with vanilla bean ice cream

C O F F E E O R T E A

*ROAST FILET MIGNON AND STEAKS ARE PREPARED MEDIUM RARE, WELL DONE AVAILABLE UPON REQUEST

S T E A K H O U S E F A V O R I T E S

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person , per dish

M E N U T W O

\$87

plus tax and gratuity

(\$113.54 inclusive of 20% gratuity and 8.75% sales tax)

APPETIZER

Prawn Cocktail

SALAD

Baby Spinach Salad with apple wood smoked bacon,
Pine nuts, mushrooms and soy vinaigrette

ENTRÉE CHOICES*

*All three entrée choices are available to your guests
Entrées include potato and seasonal vegetables*

Pepper Petite Filet Mignon with brandy sauce (8oz)

Grilled Boneless New York steak (16oz)

Poached Atlantic salmon with beurre blanc

DESSERT

Cheesecake with mixed berry coulis

COFFEE OR TEA

**STEAKS WILL BE PREPARED MEDIUM RARE-MEDIUM, WELL DONE AVAILABLE UPON REQUEST*

STEAKHOUSE FAVORITES

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person , per dish

MENU THREE

\$110
plus tax and gratuity
(\$143.55 inclusive of 20% gratuity and 8.75% sales tax)

APPETIZER

Mushroom Ragout in Puff Pastry

SALAD

Endive and Mixed Greens Salad
with candied pecans, apples, Roquefort and balsamic vinaigrette

ENTRÉE CHOICES*

All entrée choices are available to your guests
Entrées include potato and seasonal vegetables

Filet Mignon Rossini
with foie gras and truffle Madeira sauce

Poached Salmon
with beurre blanc

DESSERT

Opera Cake

COFFEE OR TEA

**STEAKS WILL BE PREPARED MEDIUM RARE-MEDIUM, WELL DONE AVAILABLE UPON REQUEST*

STEAKHOUSE FAVORITES

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach
\$2.00 per person, per dish

DESSERTS

TARTS

Chocolate Cream Tart with Raspberry Coulis

Warm Apple Tart and Vanilla Bean Ice Cream

Pecan Tart with Bourbon Whipped Cream

Lemon Tart with Chantilly Cream

And more...

Dark Chocolate Mousse Layer Cake

Carrot Cake with Cream Cheese Frosting

Chocolate Mousse with Coffee Crème Anglaise

New York Style Cheesecake with a Fresh Berry Coulis

Banana Cake with Lemon Cream Cheese Frosting

Strawberry Layer Cake (based on seasonal availability)

Opera Cake with Almond Sponge Cake, Espresso Syrup, Butter Cream and Chocolate Ganache

Tiramisu

Chocolate Truffle Cake

Celebration cakes may be substituted for individually plated desserts.

Harris'
SAMPLE WINE SELECTIONS

SPARKLING

Hubert Meyer, Rosé, Cremant D'Alsace	55.
Roederer Estate, Brut, Anderson Valley	45.
Schramsberg, Blanc de Blanc, North Coast	99.
Perrier-Jouët, <i>Grand Brut</i> , Champagne	105.

SAUVIGNON BLANC

Honig Winery, Napa	35.
Cakebread Cellars, Napa	55.
Duckhorn Vineyards, Napa	59.

PINOT GRIGIO

Villa Locatelli, Friuli, Italy	40.
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CHARDONNAY

Ferrari-Carano, Sonoma	53.
Jordan Vineyards, Russian River Valley	60.
Grgich Hills Cellars, Napa	75.
Hanzell, Sonoma	105.

PINOT NOIR

Maison L'Envoye, "Two Messengers", Oregon	49.
Etude Wines, Grace Benoist Ranch, Carneros	70.
Patz & Hall, Sonoma Coast	82.

SYRAH

L'Ecole No. 41, Columbia Valley, Washington	49.
Qupe, Santa Barbara County	55.

ZINFANDEL

Neal Family, Rutherford Dust, Napa Valley	55.
Marcucci Farms, Russian River Valley	56.
Storybook Mountains, Mayacamas Range, Napa	62.

MALBEC

Cuarto Dominio, <i>Chento</i> , Mendoza	55.
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MERLOT

Burgess Cellars, Napa	48.
Shafer Vineyards, Napa	111.
Duckhorn, Napa	93.

CABERNET SAUVIGNON

Benziger, Sonoma	36.
Kenwood, Jack London, Sonoma	48.
Clos du Val, Napa	58.
Robert Mondavi, Napa Valley	60.
Freemark Abbey, Napa	67.
Whitehall Lane, Napa	70.
Rafanelli, Dry Creek Valley, Sonoma	76.
Neal, Napa	80.
Jordan, Alexander Valley	98.
Joseph Phelps, Napa Valley	114.

We do not allow guests to bring in wine for private parties. All wine must be purchased from Harris' Restaurant.

We serve the current vintage of all wines listed. Prices and vintages may change.

House Chardonnay 36.00 and House Cabernet are 36.00 per bottle