

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

CHEF OWNER: Michael Buhagiar

MANAGER: Marc Buhagiar

PRIVATE DINING: Kimberley O'Keefe

BEVERAGE DIRECTOR: Scott Taylor

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. Live jazz nightly.

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 for 30 or more.

RESERVATIONS: Recommended. (415) 673-1888

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

VALET PARKING: Available to dining guests. \$18.00

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

PRIVATE ROOMS: The Skylight Room is our largest private dining room with 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 100 for a cocktail reception with limited seating. The Skylight room is perfect for small weddings, meetings and social dinners for all occasions.

The Library is an intimate space with a fireplace well suited for small dinners. The Library can be set with one table for 12 to 16 guests or seated with 3 tables for parties of 17 to 20 guests.

The Boardroom features a single large round table in a cozy room. The Boardroom can seat from 8-12 guests and is a great spot for an intimate dinner or celebration.

“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 16 or fewer 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 24 at one large table, up to 36 at crescent rounds or up to 70 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.
- A/V can be arranged for use in the Skylight Room.

Harris' may be reserved for a full restaurant buyout for larger parties.

Deposits, Cancellations, Guarantees, Gratuities and Taxes

- A \$1000.00 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 22% 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 \$18.00 per car
- Full bar and a comprehensive selection of wine is available.
- Celebration Cakes are available through our Pastry Department for any special occasion. Please ask for our cake menu.
- There is a \$6.00 per person cake cutting charge for cakes brought in to the restaurant.
- All wine must be purchased from Harris' Restaurant.

AMENITIES THAT HARRIS' SPECIAL EVENT DEPARTMENT CAN HELP ARRANGE

- Audio/visual Equipment: We can arrange for a/v if needed.
- Flowers: We can recommend a local florist or you may bring in your own.

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 DINNER 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	\$ 3.75
Tomato, Mozzarella and Basil Skewers	\$ 3.75
Smoked Salmon Canapés	\$ 4.25
Harris' Famous Steak Tartare	\$ 3.75
Dungeness Crab with Apple Cider Vinaigrette on Endive Spear	\$ 4.50
Oysters on the half shell with Champagne Mignonette Sauce	\$ 4.00
Tuna Tartare with Pickled Ginger on Cucumber Rounds	\$ 4.25
Chilled Prawns with Cocktail Sauce	\$ 4.75

Hot Passed Hors D'oeuvres

	Per piece
Grilled Vegetable Kebobs	\$ 2.75
Anaheim Chile and Sonoma Jack Quesadillas	\$ 2.75
Grilled Chicken Skewers with Peanut Sauce	\$ 3.75
Vegan Stuffed Mushrooms	\$ 3.75
Filet Mignon Brochette with Ginger Scallion Sauce	\$ 3.75
Warm Crisp New Potato Skins with Sour Cream & Bacon	\$ 3.75
Crab Cakes with Beurre Blanc	\$ 4.50
Yorkshire Pudding with Filet Mignon & Horseradish Cream	\$ 4.25
Grilled Prawn with Pesto	\$ 4.75
Mini French Dip Sliders	\$ 5.00
Grilled Miniature Lamp Chops with Mint Sauce	\$12.00

There is a minimum order of 15 pieces of each for hors d'oeuvres.

Reception Tables

	Per person
Assorted Cheese and Fruit Display (minimum order for 20 guests)	
A selection of Imported and Domestic Cheeses with Crackers & Breads	\$ 10.00
Vegetable Crudités with Herb Aioli (minimum order for 20 guests)	\$ 4.75
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 for 70 guests	



OUR CLASSIC MENU

\$78

plus tax and gratuity

(\$103.25 inclusive of 22% gratuity and 8.50% sales tax)

SALAD

Seasonal Mixed Baby Greens
with 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 creamed horseradish

Poached Salmon Filet
with buerre blanc

Pan-Roasted Breast of Chicken
with a sherry glaze

*Vegan, Vegetarian, Dairy Free or Gluten Free Meals
available on request*

DESSERT

Cheesecake
with seasonal fruit

COFFEE OR TEA

STEAKHOUSE SIDEDISHES CAN BE ADDED TO YOUR MENU FOR AN ADDITIONAL CHARGE

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach

\$3.00 per person, per dish



OUR CLASSIC UPGRADE

\$83

plus tax and gratuity

(\$109.87 inclusive of 22% gratuity and 8.50% 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 8 oz.

Grilled Boneless New York Steak 12 oz.

Poached Salmon Filet with buerre blanc

*Vegan, Vegetarian, Dairy Free or Gluten Free Meals
available on request*

DESSERT

Mint Chocolate Mousse Cake

COFFEE OR TEA

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

STEAKHOUSE SIDEDISHES CAN BE ADDED TO YOUR MENU FOR AN ADDITIONAL CHARGE

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach

\$3.00 per person , per dish



M E N U O N E

\$90.

plus tax and gratuity

(\$119.14 inclusive of 22% gratuity and 8.5% sales tax)

A P P E T I Z E R

Smoked Salmon, Capers, Dill Cream Cheese,
Diced Red Onion and Toast Points

S A L A D

Harris' Caesar Salad

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

*Vegan, Vegetarian, Dairy Free or Gluten Free Meals
available on request*

D E S S E R T

Mint Chocolate Mousse Cake

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

STEAKHOUSE SIDEDISHES CAN BE ADDED TO YOUR MENU FOR AN ADDITIONAL CHARGE

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach

\$3.00 per person , per dish



M E N U T W O

\$96

plus tax and gratuity

(\$127.08 inclusive of 22% gratuity and 8.50% sales tax)

A P P E T I Z E R

Prawn Cocktail

S A L A D

Baby Spinach Salad with apple wood smoked bacon,
candied pecans, apples and soy vinaigrette

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

Peppered Filet Mignon with brandy sauce 8oz

Grilled Boneless New York steak 12oz

Poached Salmon with Beurre Blanc

*Vegan, Vegetarian, Dairy Free or Gluten Free Meals
available on request*

D E S S E R T

Cheesecake

with seasonal fruit

C O F F E E O R T E A

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

STEAKHOUSE SIDEDISHES CAN BE ADDED TO YOUR MENU FOR AN ADDITIONAL CHARGE

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach

\$3.00 per person , per dish



M E N U T H R E E

\$155.00

plus tax and gratuity

(\$205.18 inclusive of 22% gratuity and 8.5% sales tax)

A P P E T I Z E R

Chilled Seafood Sampler

Chilled Prawns, Smoked Salmon and Dungeness Crab on Endive

S A L A D

Mixed Greens and Butter Lettuce Salad
with toasted hazelnuts and citrus vinaigrette

E N T R É E C H O I C E S *

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

Grilled American Wagyu New York Steak 13 oz.

Grilled Salmon with Beurre Blanc

*Vegan, Vegetarian, Dairy Free or Gluten Free Meals
available on request*

D E S S E R T

Mint Chocolate Mousse Cake

C O F F E E O R T E A

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

STEAKHOUSE SIDEDISHES CAN BE ADDED TO YOUR MENU FOR AN ADDITIONAL CHARGE

Caramelized onion • Button mushrooms • Béarnaise sauce • Creamed spinach

\$3.00 per person , per dish



CAKE SELECTIONS

Red Velvet Cake

with cream cheese buttercream

Lemon Chiffon Cake

with lemon buttercream

Chocolate Chiffon Cake

with chocolate buttercream

Coconut Cake

with coconut Bavarian cream

Mint Chocolate Mousse Cake

*flourless chocolate cake with mint
and white chocolate mousse*

Celebration cakes may be substituted for individually plated desserts

Harris'
SAMPLE WINE SELECTIONS

SPARKLING

Roederer Estate, Brut, Anderson Valley	56.
Hubert Meyer, Rosé, Cremant D'Alsace	55.
Schramsberg, Blanc de Blanc, North Coast	77.

SAUVIGNON BLANC

Honig Winery, Napa	42.
Cakebread Cellars, Napa	55.
Duckhorn Vineyards, Napa	59.

PINOT GRIS

Eyrie Vineyards, Willamette Valley	48.
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CHARDONNAY

Ferrari-Carano, Sonoma	59.
Grgich Hills Cellars, Napa	70.
Jordan Vineyards, Russian River Valley	78.
Hanzell, Sonoma	105.

PINOT NOIR

Maison L'Envoye, "Two Messengers", Oregon	52.
Patz & Hall, Sonoma Coast	76.
Fort Ross, Fort Ross-Seaview, Sonoma	84.

SYRAH

Qupe, Santa Barbara County	60.
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ZINFANDEL

Bedrock Wine Company, <i>Old Vines</i> , California	52.
Storybook Mountains, Mayacamas Range, Napa	69.

MALBEC

Luca, <i>Paraje Altamire</i> , Uco Valley, Mendoza	60.
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MERLOT

Frog's Leap, Napa Valley	58.
Twomey, Napa Valley	95.
Duckhorn, Napa	105.

CABERNET SAUVIGNON

Benziger, Sonoma	40.
Kenwood, Jack London, Sonoma	52.
Robert Mondavi, Napa Valley	60.
Charles Krug, Napa Valley	68.
Newton, <i>Unfiltered</i> , Napa	75.
Freemark Abbey, Napa	90.
Keenan, Napa	113.
Jordan, Alexander Valley	129.
Joseph Phelps, Napa Valley	135.

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 40.00 and House Cabernet are 40.00 per bottle