

The
Original

Harold Seltzer's STEAKHOUSE

The Best Prime Rib in Town

Welcome

Outstanding Quality & Incomparable Value: The Seltzer Family Tradition Continues

Three generations of Seltzers have provided a discerning clientele with outstanding value, impeccable service, and an unwavering commitment to excellence for over 100 years.

Harold Seltzer co-founded Sam Seltzer's Steakhouse in 1995, named in honor of his grandfather. After growing the chain to 7 locations on the Gulf Coast, Harold sold his interest in the business in 2004. When the company ceased operations in 2010, Harold reacquired 2 of the locations, hired back many of his former employees and reopened in St. Petersburg and Port Richey in October 2010.

Here at Harold Seltzer's Steakhouse, our focus is on quality and on making your dining experience memorable and unique by doing things a bit differently than other restaurants.

We start off by making our own dough, in-house, from scratch and then baking our delicious dinner rolls and garlic croutons throughout the day, every day, which we serve with each and every meal.

Who Does That?

Our fresh garden salad is offered with your choice of our 6 signature homemade salad dressings. All are made from scratch daily to deliver freshness and full flavor you can taste.

And that's not all...every single sauce from our Creamy Horseradish Sauce to our Shrimp Cocktail Sauce with a "kick" are specially crafted from the finest ingredients and made fresh each day on premises.

Who Does That?

Our signature sides accompanying your main course, made with tender loving care, again from scratch daily on premises, include our famous homemade garlic mashed potatoes, creamed spinach and french fries, cut daily from fresh potatoes and fried twice.

Who Does That?

We offer children 10 and under meals that include a beverage and ice cream for dessert, and more importantly, real "grown-up food" including steak and prime rib!

Who Does That?

Last but certainly not least, we buy our beef in bulk from mid-western producers, age our beef in our on-premises coolers for at least 35 days for enhanced flavor and tenderness and then hand-cut each steak in-house for your pleasure.

Who Does That?

Harold Seltzer's Steakhouse does all of that and more with great pride and joy!

You're Going to Love it - We Guarantee it.

SOUPS & SALADS

Chef's Soup of the Day..... \$3.99

A hearty & satisfying blend of the tastiest ingredients prepared & simmered fresh daily

French Onion Soup..... \$4.99

Made the traditional way & topped with melted provolone cheese

*** Lobster Bisque ***..... Cup \$3.99 Bowl \$5.99

Creamy & decadent - *Harold's Personal Favorite!*

Chicken Caesar Salad..... \$8.99

5 oz. Chicken Breast, Grilled, Fried or Blackened, over Crispy Romaine Lettuce, Homemade Croutons and Parmesan Cheese & tossed with our Tangy Caesar Dressing

Ahi Tuna Salad \$9.99

Sliced Sushi-Grade Ahi, Pan-Seared or Blackened, served over Fresh Mixed Greens with our House Vinaigrette, Wasabi & Pickled Ginger

Shrimp Caesar Salad \$9.99

Jumbo Shrimp, Grilled, Fried or Blackened, over Crispy Romaine Lettuce, Homemade Croutons and Parmesan Cheese & tossed with our Tangy Caesar Dressing

Black and Blue Salad..... \$9.99

Sliced Blue Cheese Crusted Steak served over our Traditional House Salad, & garnished with sliced onion. Choice of Homemade Dressing

APPETIZERS

*** Wild Onion Rose *** \$7.99

Full Blossom Onion, lightly breaded, perfectly seasoned, fried & served with our Signature Homemade Sauce

Loaded Potato Skins \$7.99

Stuffed with Cheddar, Bacon, and Chives, served with Sour Cream

Classic Mozzarella Sticks..... \$7.99

Lightly seasoned, breaded & fried, served with our Classic Marinara Sauce

Spinach Artichoke Dip \$7.99

Creamy Blend of Spinach, Artichokes, Parmesan and Cream Cheese, topped with Melted Provolone, served with Homemade Crostinis

*** Ahi Tuna *** \$8.99

Sliced Sushi-Grade Ahi, Seared Rare, served with Wasabi & Pickled Ginger

Fried Calamari \$8.99

Breaded, fried golden brown & served with our Classic Marinara Sauce

*** Jumbo Shrimp Cocktail *** \$8.99

Chilled Jumbo Shrimp served with our Spicy Homemade Cocktail Sauce

Fried Coconut Shrimp..... \$8.99

Jumbo Shrimp dipped in our Secret Beer Batter, rolled in Sweet Coconut, fried & served with our Gourmet Marmalade Sauce

Firecracker Shrimp..... \$8.99

Hand-Breaded and Deep Fried, tossed with Spicy Buffalo Sauce

Wings \$9.99

A Dozen Jumbo Chicken Wings served with your choice of Teriyaki, Buffalo or BBQ Sauce

Wings & Ribs..... \$9.99

Jumbo Chicken Wings & our delicious "fall off the bone" BBQ Baby Back Ribs, served with a side of Blue Cheese

NEW Baked Brie \$9.99

Creamy French Baked Brie, topped with toasted almonds, drizzled with honey & served with Homemade Crostinis

Harold's Appetizer Combo (not available on Tuesdays) \$12.99

3 Coconut Shrimp, 3 Jumbo Chicken Wings, 3 Breaded Mozzarella Sticks & 2 Loaded Potato Skins (no substitutions)

Sharing Charge on All Entrées, Steaks, Prime Rib & Seafood..... \$4.99

Includes your own Salad, Side & Separate Plate

ENTRÉES

All Dinners served with our Homemade Garlic Croutons, Bakery Fresh Rolls, choice of Traditional or Caesar Salad & your choice of Baked Potato, Harold's Homemade French Fries, Homemade Garlic Mashed, Sweet Potato Puff, Seasoned Black Beans & Yellow Rice, Creamed Spinach, Broccoli, or Vegetable Medley.

Choose From One Of Harold's Six Signature Homemade Salad Dressings

- Blue Cheese
- Classic Vinaigrette
- French
- Garlic Ranch
- Honey Mustard
- Thousand Island

*** New Zealand Rack of Lamb *** \$18.99

Three Double Rib Chops, broiled to tender perfection. Served with Mint Jelly

Add Additional Double Rib Chop(s) each: \$5.99

Half Rotisserie Chicken..... \$12.99

A Half Chicken roasted to perfection

Grilled Chicken Breasts - Piccata, BBQ or Teriyaki Glazed \$14.99

Two tender 5 oz. Chicken Breasts, lightly marinated, glazed and grilled to perfection

Chicken Kabob \$14.99

Tender Chicken Medallions skewered with Onions, Green & Red Peppers, and brushed with our Teriyaki Sauce

Pork Chops..... \$15.99

Two 8 oz. Center Cut Pork Chops, grilled to tender perfection

& served with your choice of our unique BBQ Sauce or Apple Sauce

Baby Back Ribs \$17.99

Full rack of perfectly prepared, melt in your mouth "fall off the bone"

Baby Back Ribs, broiled & brushed with our unique BBQ Sauce

Chicken & Ribs Combo \$17.99

Half Rotisserie Chicken or 6 Jumbo Wings & 1/2 Rack of Baby Back Ribs, broiled and brushed with our unique BBQ Sauce

THE BEST PRIME RIB IN TOWN

Our Superb Roast Prime Rib of Beef, perfectly aged 35 days or more, perfectly prepared, rubbed on the outside with Harold's Secret Steak Spices & simply delicious! Served with choice of "Au Jus", Creamy Horseradish Sauce or Regular Horseradish. • "The Star Of The Show"!

*** The Half-Pound Cut *** \$17.99

*** The One-Pound Cut *** \$21.99

*** The Two-Pound Cut *** \$32.99

Harold's Mega Cut of Roast Prime Rib of Beef for the hearty appetite

All Prime Rib offerings are served 'until we run out'

HAROLD'S HAND-CUT STEAKS

All Our Steaks are Aged 35 Days or More for Enhanced Flavor & Tenderness, Hand Cut on Premises, Flame Broiled and Lightly Spiced. Harold's Secret Steak Spices & Chopped Garlic Available Upon Request.

Our Chef's Grill Suggestions

Rare Cool, red center • **Medium-Rare** Warm, red center • **Medium** Hot, pink center • **Medium-Well** Hot, slightly pink center • **Well-Done** Broiled throughout (*We do not recommend Well-Done - it will be drier, less tender & less flavorful.*)

Harold's Top Sirloin Steak..... 6 oz. \$11.99.....9 oz. \$14.99

Juicy USDA Choice Center Cut Sirloin

Tender Filet Kabob..... \$15.99

Tender Cubes of Filet skewered with Onions, Green & Red Peppers, and brushed with our Teriyaki Sauce

*** Filet Mignon**..... 6 oz. \$17.99.....9 oz. \$22.99

Perfectly aged, perfectly prepared & simply delicious, the *tenderest* cut of all!

New York Strip 10 oz. \$17.99.....14 oz. \$21.99

Perfectly aged, perfectly prepared & full of flavor

Rib Eye 10 oz \$17.99.....14 oz. \$21.99

Perfectly aged, exquisitely tender, juicy & deservedly famous. More marbled & more fat than Filet or Strip

*** 18 oz. Bone-In Rib Eye - Harold's Favorite Steak *** \$23.99

Perfectly aged, exquisitely tender, juicy

FABULOUS SEAFOOD

All Dinners served with our Homemade Garlic Croutons, Bakery Fresh Rolls, choice of Traditional or Caesar Salad & your choice of Baked Potato, Harold's Homemade French Fries, Homemade Garlic Mashed, Sweet Potato Puffs, Seasoned Black Beans & Yellow Rice, Creamed Spinach, Broccoli, or Vegetable Medley.

Choose From One Of Harold's Six Signature Homemade Salad Dressings

- Blue Cheese
- Classic Vinaigrette
- French
- Garlic Ranch
- Honey Mustard
- Thousand Island

Broiled or Blackened Salmon \$16.99
8 oz. filet of deliciously broiled or blackened Atlantic Salmon

Broiled or Blackened Mahi Mahi..... \$16.99
8 oz. filet of deliciously broiled or blackened Mahi Mahi, topped with our Lemon Butter Sauce

Ahi Tuna..... \$16.99
8 oz. Sushi Grade Ahi, Pan-Seared or Blackened, topped with our Lemon Butter Sauce and served with Wasabi & Pickled Ginger

Jumbo Shrimp..... \$16.99
Broiled, *or* Deep Fried *or* Deep Fried with Sweet Coconut, served over our Seasoned Yellow Rice (Broiled only) with your Choice of Garlic Butter, Spicy Cocktail Sauce or Gourmet Marmalade Sauce

*** Parmesan Crusted Crab Stuffed Tilapia *** \$16.99
Harold's Favorite Seafood Dish! A succulent filet of Tilapia, stuffed with Lump Blue Crab Meat and encrusted with our seasoned Parmesan and Panko Bread Crumb Topping, topped with a Lemon Butter Sauce

Jumbo Scallops \$18.99
Broiled in butter & garlic, topped with a finely seasoned crumb topping, served over our Seasoned Yellow Rice with your choice of side.

Twin Cold Water Lobster Tails (4 oz each) \$24.99
Two mouth-watering, sweet & tender Cold Water Lobster Tails served over our Seasoned Yellow Rice, with drawn butter & your choice of side

ADD-ONS TO ANY DINNER

- 6 oz. Filet Mignon..... \$12.99
- 4 oz. Cold Water Lobster Tail..... \$10.99
- 4 Jumbo Scallops \$9.99
- 5 Grilled Shrimp \$8.99
- Half Rack BBQ Baby Back Ribs \$6.99
- Additional Double Rib Lamb Chop..... \$5.99
- Crab Meat and Bernaise Sauce \$4.99
- Crumbled Blue Cheese or Bacon Wrapped \$2.99
- Brandy Peppercorn or Béarnaise Sauce \$2.99

HOMEMADE SIDES

- Baked Potato, Sweet Potato Puffs or Garlic Mashed..... \$2.99
- Creamed Spinach, Vegetable Medley or Broccoli..... \$2.99
- Homemade Black Beans & Seasoned Yellow Rice..... \$2.99
- Harold's Homemade Fries..... \$3.99
- Sautéed Onions or Sautéed Mushrooms..... \$3.99
- Add Bacon Bits and Shredded Cheddar Cheese to any Side or Salad..... \$0.50
- Add House or Caesar Salad \$3.99

PRIME RIB MONDAYS & THURSDAYS

- "The Half Pound Cut" Served with Dinner Salad & Choice of Side \$14.99 all day
- "The One Pound Cut" Served with Dinner Salad & Choice of Side \$18.99 all day
- "The Two Pound Cut" Served with Dinner Salad & Choice of Side \$29.99 all day

(No Sharing at These Prices)

2 FOR TUESDAYS Not available for take out

Purchase any Appetizer(excluding Combo) & receive 2nd Appetizer of equal or lower price **FREE** with each Entrée purchased.

50% OFF All Wells, Draft Beer & House Wine Open to Close

WINE WEDNESDAYS & SUNDAYS

50% OFF All Wine by the Bottle All Day with Entrée Purchase.

HAPPY HOUR

50% OFF All Wells, Draft Beer & House Wine: Open to 6PM and 8PM to Close Daily.
From Open to Close on Tuesday only.

Above Specials Not Available on Valentines' Day, Easter Sunday, Mother's Day, Father's Day, Thanksgiving Day, Christmas Eve & New Year's Eve.

NOTE: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Prices/Specials/Promotions subject to change without notice

December 2016

SANDWICHES & LIGHTER FARE

SOUPS & SALADS

- Chef's Soup of the Day**.....\$3.99
A hearty & satisfying blend of the tastiest ingredients prepared & simmered fresh daily
- French Onion Soup**.....\$4.99
Made the traditional way & topped with melted provolone cheese
- * Lobster Bisque ***..... **Cup \$3.99** **Bowl \$5.99**
Creamy & decadent - *Harold's Personal Favorite!*
- Chicken Caesar Salad**.....\$8.99
5 oz. Chicken Breast, Grilled, Fried or Blackened, over Crispy Romaine Lettuce, Homemade Croutons and Parmesan Cheese & tossed with our Tangy Caesar Dressing
- Shrimp or Salmon Caesar Salad**.....\$9.99
Jumbo Shrimp, Grilled, Fried or Blackened or Grilled or Blackened Atlantic Salmon, over Crispy Romaine Lettuce, Homemade Croutons and Parmesan Cheese & tossed with our Tangy Caesar Dressing
- Black and Blue Salad**.....\$9.99
Sliced Blue Cheese Crusted Steak served over our Traditional House Salad, & garnished with sliced onion. Choice of Homemade Dressing
- Ahi Tuna Salad**.....\$9.99
Sliced Sushi-Grade Ahi, Pan -Seared or Blackened, served over Fresh Mixed Greens with our House Vinaigrette, Wasabi & Pickled Ginger

SANDWICHES & BURGERS

*All Sandwiches & Burgers served with Harold's Homemade French Fries
Add House or Caesar Salad to any Sandwich ONLY \$2.99*

- * Harold's Prime Rib Sandwich ***.....\$11.99
Grilled or Blackened, served on our Cuban Bread, with our Creamy Horseradish Sauce
- Traditional French Dip Sandwich**.....\$11.99
Our Shaved Prime Rib with Melted Swiss Cheese on our Cuban Bread. Served with our Homemade Au Jus
- * Prime Rib Sliders ***.....\$11.99
Three of our Homemade Bakery Fresh Rolls, each filled with our famous Prime Rib. Served with our Creamy Horseradish Sauce
- Chicken Breast Sandwich**.....\$9.99
Boneless Chicken Breast, Grilled, Fried or Blackened to Perfection, served on our Homemade Bun with Cheese, Lettuce, Tomato & Onion
- Fish Sandwich**.....\$9.99
Grilled, Fried or Blackened to Perfection Filet of Tilapia, served on our Cuban Bread with Lettuce, Onion, and Tartar Sauce
- * Best Cheese Burger in Town ***.....\$9.99
Grilled to perfection, topped with American or Swiss Cheese, Lettuce, Tomato & Onion on our Homemade Bun

ADD-ONS TO ANY OF THE ABOVE - 50¢ each

- Fried Onion Petals
- Sautéed Onions
- Sautéed Mushrooms
- Bacon Strips
- Blue Cheese Crumbles

LIGHTER FARE

\$3 OFF ANY LIGHTER FARE MENU ITEM From Open to 5:00 PM Daily,
After 8:00 PM Sunday ~ Thursday, & After 8:30 PM Friday & Saturday

*Served with our Homemade Garlic Croutons, Bakery Fresh Rolls, choice of Traditional or Caesar Salad & your choice of Baked Potato, Harold's Homemade French Fries, Homemade Garlic Mashed, Sweet Potato Puffs, Seasoned Black Beans & Yellow Rice, Creamed Spinach, Broccoli, or Vegetable Medley
~ No side with Fettucine Alfredo*

Choose From One Of Harold's Six Signature Homemade Salad Dressings

- Blue Cheese
 - Classic Vinaigrette
 - French
 - Garlic Ranch
 - Honey Mustard
 - Thousand Island
- Fettucine Alfredo**.....\$10.99
Fettucine Noodles in a delicious Alfredo Cream Sauce. Choice of Salad (No Side)
- With 5 oz. Grilled Chicken Breast**.....\$15.99
With 5 Grilled Jumbo Shrimp.....\$18.99

Grilled Chicken Breast - Piccata, BBQ or Teriyaki Glazed.....\$11.99
A tender 5 oz. Chicken Breast, lightly marinated, glazed and grilled to perfection

Broiled or Blackened Tilapia.....\$12.99
A succulent filet of deliciously broiled or blackened Tilapia served with Our Lemon Butter Sauce

Pork Chop.....\$12.99
One 8 oz. Center Cut Pork Chop, grilled to tender perfection & served with your choice of our unique BBQ Sauce or Apple Sauce

Baby Back Ribs.....\$14.99
1/2 rack of perfectly prepared, melt in your mouth "fall off the bone"
Baby Back Ribs, broiled & brushed with our unique BBQ sauce

Sandwiches and Lighter Fare Menu Items Not Available on Valentines' Day, Easter Sunday, Mother's Day, Father's Day, Thanksgiving Day, Christmas Eve & New Year's Eve.

Prices/Specials/Promotions subject to change without notice

DESSERTS



**Seltzer's Famous
Napoleon \$3.99**

Light graham cracker crust on the bottom and beneath the icing, a rich whipped custard and whipped cream center & sugar icing make this Harold's House Specialty.

**Mrs. Seltzer's
Scrumptious
Hot Apple Pie \$4.99
ala Mode \$5.99**

Old-fashioned flavors satisfy the most discriminating yearnings. Lots & lots of fresh baked apple, a hint of cinnamon, and a touch of nutmeg. A fine & delicious way to complete a meal.



**Chocolate Explosion
\$5.99**

Layers of the most moist & delicious chocolate cake, chocolate mousse & chocolate brownie with a perfect dark chocolate icing & refreshing vanilla ice cream - all topped with hot fudge sauce.

**Harold's Famous
Key Lime Pie \$4.99**

A refreshing finale for key lime lovers everywhere who appreciate the real thing. Just the right tartness, topped with whipped cream, of course.



**Carrot Cake
\$3.99**

Moist and flavorful carrot cake topped with old fashioned cream cheese icing.