

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 red onion. Choice of Homemade Dressing

APPETIZERS

*** Wild Onion Rose ***..... \$6.99

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

Loaded Potato Skins..... \$6.99

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

Classic Mozzarella Sticks..... \$6.99

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

Spinach Artichoke Dip..... \$6.99

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

Fried Calamari..... \$7.99

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

Harold's Appetizer Combo..... \$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 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

*** New Zealand Rack of Lamb *** \$17.99
Three Double Rib Chops, grilled to tender perfection. Served with Mint Jelly.

Add Additional Double Rib Chop(s) each: \$4.99

Half Rotisserie Chicken..... \$11.99
A Half Chicken roasted to perfection, served with our House Gravy

Grilled Chicken Breasts - Teriyaki Glazed or Marsala..... \$12.99
Two tender 5 oz. Chicken Breasts, lightly marinated, glazed and grilled to perfection

Chicken Kabob \$13.99
Tender Chicken Medallions skewered with Onions, Green & Red Peppers, and brushed with our Teriyaki Sauce

Baby Back Ribs \$15.99
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 \$15.99
Half Rotisserie Chicken or 6 Jumbo Wings & 1/2 Rack of Baby Back Ribs,
broiled and brushed with our unique BBQ Sauce, and served with a side
of our amazing House Gravy

Pork Chops..... \$13.99
Two 8 oz. Center Cut Pork Chops, grilled to tender perfection
& served with your choice of our unique BBQ Sauce or Apple 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 *** \$15.99

*** The One-Pound Cut *** \$19.99

*** The Two-Pound Cut *** \$28.99
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 Better Tenderness & Flavor, 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 such grilling - it will be drier, less tender & less flavorful.)

Harold's Top Sirloin Steak..... 6 oz. \$10.99.....9 oz. \$13.99
Juicy USDA Choice Center Cut Sirloin

Tender Filet Mignon Kabob \$15.99
Tender Cubes of Filet Mignon skewered with Onions, Green & Red Peppers, and brushed with our Teriyaki Sauce

Filet Mignon..... 6 oz. \$16.99.....9 oz. \$21.99
Perfectly aged, perfectly prepared & simply delicious, the *tenderest* cut of all!

New York Strip 10 oz. \$15.99.....14 oz. \$19.99
Perfectly aged, perfectly prepared & full of flavor

Rib Eye 10 oz \$16.99.....14 oz. \$20.99
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 *** \$21.99
Perfectly aged, exquisitely tender, juicy.

SELTZER'S WINE LIST

HOUSE WINES BY THE GLASS

Chardonnay	\$6.00
Cabernet Sauvignon.....	\$6.00
Merlot	\$6.00
White Zinfandel	\$6.00

CHARDONNAY

	Glass	Bottle
Jacobs Creek, <i>Australian</i>	\$6.00	\$23.00
William Hill, <i>Central Coast, California</i>	\$7.00	\$27.00

PINOT GRIGIO

Ecco Domani, <i>Delle Venezie, Italy</i>	\$6.50	\$25.00
Smoking Loon, <i>California</i>	\$7.50	\$29.00

RIESLING

Chateau Ste. Michelle, <i>Woodsville, Washington</i>	\$7.50	\$29.00
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SAUVIGNON BLANC

Infamous Goose, <i>New Zealand</i>	\$9.00	\$35.00
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WHITE ZINFANDEL

Beringer, <i>Napa Valley, California</i>	\$6.00	\$23.00
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MALBEC

Elsa Bianchi, <i>Argentina</i>	\$6.50	\$25.00
Dona Paulo, <i>Argentina</i>	\$8.00	\$31.00
Salentein, <i>Argentina</i>	N/A	\$44.00

CABERNET

Yellow Tail, <i>Yenda, Australia</i>	\$6.00	\$23.00
Ravenwood, <i>Napa Valley, California</i>	\$8.00	\$31.00
Louis Martini, <i>Sonoma Coast, California</i>	\$9.00	\$35.00
J. Lohr, <i>Paso Robles, California</i>	\$9.50	\$37.00
Benziger, <i>Sonoma County, California</i>	N/A	\$44.00

MERLOT

Castle Rock, <i>Napa Valley, California</i>	\$7.50	\$29.00
Robert Mondavi, <i>Napa Valley, California</i>	\$7.50	\$29.00
Blackstone, <i>Sonoma County, California</i>	\$9.00	\$35.00

CHIANTI

Ruffino, <i>Tuscany, Italy</i>	\$8.50	\$33.00
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PINOT NOIR

Smoking Loon, <i>California</i>	\$7.50	\$29.00
Robert Mondavi, <i>Napa Valley, California</i>	\$7.50	\$29.00
Bearboat, <i>Sonoma County, California</i>	N/A	\$44.00

INTERESTING REDS

Alamos Red Blend, <i>Mendoza, Argentina</i>	\$6.50	\$25.00
Rosemount Shiraz, <i>South Australia</i>	\$6.50	\$25.00
Menage a Trois, <i>A blend of Zinfandel, Merlot and Cabernet Sauvignon, California</i>	\$7.50	\$29.00
Concannon "Conservancy" Petite Sirah, <i>Livermore Valley, California</i> ...	\$9.00	\$35.00

CHAMPAGNE & SPARKLING WINES Split Bottle

Mumm Chef Du Cave, <i>Rutherford, California</i>	\$13.00	\$36.00
Mumm Cordon Rouge, <i>France</i>	\$59.99	
Veuve Clicquot Ponsardin Brut, Yellow Label, <i>Champagne, France</i>	\$99.00	

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 \$14.99
8 oz. filet of deliciously broiled or blackened North Atlantic Salmon

Broiled or Blackened Mahi Mahi..... \$15.99
8 oz. filet of deliciously broiled or blackened Mahi Mahi, topped with a Lemon Butter Sauce

NEW Ahi Tuna..... \$15.99
8 oz. Sushi Grade Ahi, Pan-Seared or Blackened, topped with our Lemon Butter Sauce and served with Wasabi & Pickled Ginger

Jumbo Shrimp..... \$15.99
Broiled, *or* Deep Fried *or* Deep Fried with Sweet Coconut, served over our Seasoned Yellow Rice 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) \$23.99
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

- 4 oz. Cold Water Lobster Tail \$9.99
- 6 oz. Filet Mignon \$9.99
- Half Rack BBQ Baby Back Ribs \$5.99
- Additional Double Rib Lamb Chop..... \$4.99
- Skewer of Grilled Shrimp or Grilled Scallops \$4.99
- 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

- * "The Half Pound Cut" Served with Dinner Salad & Choice of Side \$12.99 all day
- * "The One Pound Cut" Served with Dinner Salad & Choice of Side \$16.99 all day
- * "The Two Pound Cut" Served with Dinner Salad & Choice of Side \$25.99 all day

PATIO TUESDAYS

- * Receive 50% off all Appetizers, Wells, Draft Beer & House Wine in the Bar or on the Patio only.

WINE WEDNESDAYS

- * 50% OFF All Wine by the Glass or Bottle All Day with Food Purchase.

HAPPY HOUR

- * 50% OFF All Wells, Draft Beer & House Wine: Open to 6PM and 8PM to Close Daily.
- * Except Valentines' Day, Easter Sunday, Mother's Day, Father's Day, Thanksgiving Day, Christmas Eve or New Year's Eve.

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

SPECIALTY DRINKS

The 19th Hole	\$5.99
Sweet Tea Vodka and Pink Lemonade	
A Southern Fashion Old Fashioned	\$6.99
Muddle an Orange and a Cherry with Sugar, a Shot of Southern Comfort, and add a splash of Angostura Bitters and a Spritz of Club Soda	
The Cosmic Cosmopolitan	\$7.99
Absolut Citron, Cointreau and a splash of Cranberry Juice	
El Floridito Mojito	\$7.99
Bacardi Rum, Muddled Fresh Mint, a Squeeze of Lime and Club Soda	
The Absolutely Classic Martini	\$7.99
Absolut Vodka chilled to perfection, served with Jumbo Olives & stuffed with Blue Cheese	
Lemon Drop Martini	\$7.99
Absolut Citron, a Squeeze of Lemon Juice, a Splash of Sour Mix, served with a Sugar Dipped Rim	
The Golden Margarita	\$8.99
Jose Cuervo Gold with a splash of Orange Juice, Sour Mix and Gran Marnier	
Mr Belvedere's Bloody Mary	\$8.99
Belvedere Vodka, Tomato Juice, Raw Horseradish, a Splash of Worcestershire, a Drop of Tabasco and Garnished with a Stalk of Celery and Lemon Wedge	
The Toasted Almond	\$8.99
Kahlua, Amaretto Di Saronno, Smirnoff Vodka and Cream with a Sprinkle of Nutmeg	
The Florida Hurricane	\$9.99
Absolut Vodka, Malibu Coconut Rum, Meyers Dark Rum, Orange Juice, Pineapple Juice & Grenadine, topped with a Bacardi 151 Floater	

BEER

ICE COLD DRAFT BEER * BY THE PINT OR 20 OZ PILSNER

Bud	Pint: \$4.00 ... 20 oz \$5.00
Bud Light	Pint: \$4.00 ... 20 oz \$5.00
Miller Lite	Pint: \$4.00 ... 20 oz \$5.00
Amberbock	Pint: \$4.50 ... 20 oz \$5.50

DOMESTIC BOTTLED BEER

Budweiser	\$3.99
Bud Light	\$3.99
Coors Light	\$3.99
Miller Lite	\$3.99
Michelob Ultra	\$4.29
Yuengling	\$4.29

IMPORTED BOTTLED BEER

Amstel Light	\$4.79
Heineken	\$4.79
Corona	\$4.79
Stella Artois	\$4.79
Samuel Adams Seasonal	\$4.79

NON-ALCOHOLIC BOTTLED BEER

Beck's NA	\$3.99
O'Douls NA	\$3.99

AFTER DINNER DRINKS

AFTER DINNER COFFEE

Keoke Coffee	\$5.99
Brandy, Kahlua, and Dark Crème De Cacao & Coffee, garnished with Whipped Cream and a Cherry	
Jamaican Coffee	\$6.99
Tia Maria, Myers Rum & Coffee, garnished with Whipped Cream and a Cherry	
Irish Coffee	\$7.99
Jameson Irish Whiskey, Bailey's Irish Cream & Coffee, garnished with a Dark Crème De Menthe Drizzle, Whipped Cream and a Cherry	

AFTER DINNER CORDIALS

Frangelico	\$5.99
Tia Maria	\$5.99
Amaretto Disaronno	\$6.79
B&B	\$6.79
Grand Marnier	\$6.79
Sambuca	\$6.99

AFTER DINNER COGNACS

Courvosier	\$7.99
Remy Martin VSOP	\$8.99