



THE HARBOR RESTAURANT



Starter (Choice of)

Grilled and chilled asparagus...herb grilled asparagus, tobiko caviar, shaved egg yolk, citrus cured salmon, micro shiso, black truffle aioli, sherry vinaigrette

Strawberry and fennel salad...mixed greens, shaved strawberries, sweet pickled fennel, blue cheese, toasted pecans, citrus Dijon vinaigrette

Lobster deviled eggs...lobster and egg yolk puree, mayonnaise, capers, fresh dill, tobiko caviar

Split pea soup...peas, carrots, onions, leeks, black forest ham, crème fraiche, crispy peas, mint leaf

Main Course (Choice of)

Braised short rib...cabernet braised short rib, sweet carrot puree, herb grilled broccolini, gremolata

Herb crusted salmon...grilled Atlantic salmon, warm quinoa salad with peas, diced tomato, garden herbs, lemon zest, lemon vinaigrette and a mango, pineapple and pickled red onion relish

Stuffed French toast...maple mascarpone stuffed brioche toast, sunny side up egg, pecan and thyme infused maple syrup

Lobster stuffed puffed pastry...puffed pastry stuffed with lobster, spinach, caramelized fennel and lobster cream sauce

Shrimp and grits...tiger shrimp marinated in blackening seasoning, caramelized onion and bacon relish, green onions, soft cheddar polenta, soft poached egg, red pepper nage

2 Course Menu (Starter and Main course) \$65 per person - Sales tax & gratuity not included

Children's Menu

(Entrée and dessert) up to 10 years old

Main Course (Choice of)

Ham and egg sandwich...scrambled eggs, bacon, cheddar cheese, English muffin, fries

French toast...maple syrup, fresh berries, fresh berries, whipped cream

Chicken fingers with French fries

Dessert

Vanilla ice cream with chocolate sauce & whipped cream

(Entrée and dessert) \$23 per child - Sales tax & gratuity not included