



## Harbor House Dinner Banquet Menu 2020

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### First Course Options ~ \$7 per Guest

Please choose a maximum of two items from the choices listed below.

#### House Salad

Mixed greens, julienne carrots, red onion, cucumber, cherry tomatoes and house vinaigrette

#### Caesar

Crisp romaine lettuce, croutons, cherry tomato, lemon, parmesan cheese and classic Caesar dressing

#### Wedge Salad ~add \$3

Iceberg lettuce, bleu cheese dressing, bacon, tomatoes, red onion and bleu cheese crumbles

#### Clam Chowder

A rich, creamy New England-style clam chowder with corn and bacon

#### Lobster Bisque ~add \$3

A delicate balance of lobster, shrimp, cream, cognac and a touch of sherry

### Entrée Course Options

Please choose a maximum of three items from the choices listed below.

All entrees are served with freshly baked sourdough bread.

#### Shrimp Scampi ~ 32

Tender sautéed shrimp with garlic, white wine, tomatoes, fresh basil and lemon tossed with linguine pasta.

#### Vegetable Risotto ~ 28

Italian style risotto made with cream, garlic and parmesan cheese tossed with fresh baby spinach, cherry tomatoes, roasted wild mushrooms, asparagus and summer squash.

#### Fish & Chips ~ 24

The classic combination of batter fried fish and French fries with tartar sauce.

The following are served with garlic mashed potatoes and vegetable du jour

#### Hawaiian Fried Shrimp ~ 29

Large golden brown fried shrimp in a coconut batter, garnished with fresh papaya salsa and plum sauce.

#### Chicken Maui ~ 30

Fresh breast of chicken in a ginger, honey, teriyaki marinade with fresh pineapple and papaya.

#### Chicken Picatta ~ 30

Tender breast of chicken sautéed with a sauce of artichokes, cherry tomatoes, mushrooms, capers and butter.



## Entrée Course Options Continued

### **Mahi Mahi ~ 36**

Charbroiled and served with macadamia nut sauce and papaya salsa.

### **Fresh Salmon ~ 36**

Grilled over an open flame and served with tomato-cucumber relish.

### **Grilled Shrimp Vera Cruz ~ 34**

Grilled jumbo shrimp in a sauce of peppers, garlic, shallots, kalamata olives and lobster broth.

### **Crab Crusted Salmon~ 37**

Blue crab crusted salmon roasted golden brown and topped with chive beurre blanc.

### **Rib Eye Steak ~ 41**

Twelve-ounce center cut Rib Eye with gorgonzola cream sauce.

### **Flat Iron Steak ~ 33**

A full flavored and juicy choice cut topped with bleu cheese butter.

### **Filet Mignon ~ 41**

Delicately flavored beef tenderloin with roasted mushroom demi glaze

### **Petit Filet and Stuffed Shrimp ~ 45**

Petit beef tenderloin with roasted mushroom demi glaze accompanied by crab stuffed jumbo shrimp with lemon butter buerre blanc.

### **Lobster Tail~ Market Price**

8 ounce broiled cold water lobster tail served with vegetable du jour, garlic mashed potatoes, and drawn butter.

## **Dessert Course ~ \$7 per Guest**

Please choose a maximum of two items from the options below.

**Ice Cream Sundae**

**Carrot Cake**

**Key Lime Pie**

**Fresh Fruit Tart**

**New York Cheesecake**

**Chocolate Cake**

All food and beverage is subject to 7.75% sales tax and 20% service charge.