



# Harbor House Lunch Banquet Menu 2020

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## First Course Options ~ \$6 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

## LUNCH ENTREES

Please choose a maximum of three items from the choices listed below. Sourdough bread is available upon request.

### Entrée Salads

#### Chicken Caesar Salad ~ 21 / Grilled Salmon Caesar ~ 24

Fresh breast of chicken over crisp romaine lettuce, with Caesar dressing, parmesan, tomato, and herb baked croutons.

#### Summer Shrimp Salad ~ 25

Grilled Shrimp on mixed greens with seasonal berries, mandarin oranges, bleu cheese crumbles, toasted almonds and citrus vinaigrette.

### Sandwiches

All Sandwiches come with lettuce, tomato, onion, pickle and French fries. Substitute sweet fries or onion rings add \$2.

#### Blackened Mahi Club ~ 22

Lightly spiced Mahi set on a sesame seed bun with smoked gouda, lettuce, tomato, bacon and Creole remoulade.



### **Sandwich Selections Continued...**

#### **Salmon Burger 'Banh Mi' ~ 20**

Freshly ground salmon with soy and ginger, topped with carrot-cucumber slaw, cilantro and Sriracha aioli spread on a sesame seed bun.

#### **Chicken Club Sandwich ~ 19**

Tender grilled chicken on a toasted French baguette with lettuce tomato, crispy bacon, and Coronado Ale mustard sauce.

#### **The Harbor Burger ~ 17**

Freshly ground beef seared golden brown, topped with melted American cheese and served on a buttery brioche bun.

#### **Rib Eye Steak Sandwich ~ 21**

7 ounce Rib Eye steak on a toasted baguette with sautéed mushrooms, caramelized onions, emmental Swiss cheese, arugula, and garlic-horseradish aioli.

### **Entrée Selections**

#### **Shrimp Scampi ~ 28**

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

#### **Vegetable Risotto ~ 25**

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

#### **Hawaiian Fried Shrimp ~ 27**

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

#### **Fish & Chips ~ 22**

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



## Entrée Selections Continued...

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

### **Chicken Maui ~ 27**

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

### **Chicken Picatta ~ 27**

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

### **Mahi Mahi ~ 34**

Charbroiled and served with macadamia nut sauce and papaya salsa.

### **Fresh Salmon ~ 34**

Grilled and served with tomato-cucumber relish.

### **Grilled Shrimp Vera Cruz ~ 33**

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

### **Crab Crusted Salmon ~ 36**

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

### **Flat Iron Steak ~ 32**

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

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

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

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

Five-ounce petit beef tenderloin with roasted mushroom demi glaze accompanied by crab stuffed jumbo shrimp with lemon buerre blanc.

## **Dessert Course ~ \$6 per Guest**

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

**Ice Cream Sundae**

**Fresh Fruit Tart**

**Carrot Cake**

**Chocolate Cake**

**Key Lime Pie**

**New York Cheesecake**

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

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