

Harbor House Restaurant

2011 Dinner Banquet Menu

FIRST COURSE OPTIONS

Include the following first course for an additional \$8.00

HARBOR HOUSE CLAM CHOWDER

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

or

WEDGE SALAD

Crisp Iceberg Lettuce, Bleu Cheese Dressing, bacon, Bleu Cheese crumbles, tomatoes and sliced red onion

Include the following first course for an additional \$10.00

LOBSTER BISQUE

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

or

MIXED GREENS SALAD

Mixed greens, poached pear, candied walnuts and goat cheese, topped with a creamy balsamic dressing

Include the following first course for an additional \$10.00

SHE CRAB SOUP

Sherry-laced cream soup made with blue crab and a touch of lemon

or

CALIFORNIA SPINACH SALAD

Fresh baby spinach topped with avocado, fresh berries, sunflower seeds, and sweet & tangy bacon dressing

ENTREE SELECTIONS

Please limit entree selections to a maximum of three choices

MEDITERANEAN PENNE PASTA \$22.95

ADD CHICKEN \$25.95

ADD SHRIMP \$27.95

Tossed in light tomato sauce with artichoke hearts, calamata olives, mushrooms, fresh basil, oregano and finished with freshly grated romano cheese.

HAWAIIAN FRIED SHRIMP \$23.95

Large, golden brown fried shrimp in a coconut batter, served with garlic mashed potatoes and garnished with fresh papaya salsa.

FISH N' CHIPS \$18.95

Beer battered fresh fish served with tartar sauce

The following are served with potatoes and garden fresh vegetables:

CHICKEN MAUI \$23.95

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

CHICKEN BREAST BEARNAISE \$23.95

Broiled breast of chicken served on a bed of sautéed mushrooms and topped with a creamy Béarnaise sauce.

GARLIC LOVER'S CHICKEN \$23.95

Pan seared chicken breast with roasted garlic and a touch of cream

FRESH MAHI MAHI \$29.95

Grilled and served with our papaya salsa.

FRESH SALMON \$26.95

Oven roasted, brushed with basil and thyme and finished with light garlic cream sauce.

TILAPIA MENUIERE \$25.95

Fresh Tilapia filet, dusted in flour and sautéed in lemon-butter topped with capers.

GRILLED SHRIMP \$24.95

Gulf shrimp seasoned with sun dried tomatoes, calamata olives, garlic and basil.

CHARBROILED SWORDFISH \$32.00

Charbroiled over an open flame and crowned with herb butter.

NEW YORK STEAK \$34.95

A 12 oz. premium choice served with cracked peppercorn demi-glaze.

FILET MIGNON \$36.95

Charbroiled tenderloin of beef served with a wild mushroom demi-glaze.

ALASKAN KING CRAB LEGS market price

One pound steamed King Crab legs steamed and served with drawn butter.

MAINE LOBSTER market price

Steamed live Maine Lobster served with drawn butter.

ENTREE SALADS

GRILLED SALMON SALAD \$20.95

Fresh charbroiled salmon on a bed of mixed greens, tomato, pine nuts, cucumber and feta cheese. Served with raspberry vinaigrette.

SHRIMP COBB SALAD \$17.50

Large shrimp atop romaine lettuce with tomatoes, crumbled bleu cheese, sliced boiled eggs, bacon and ripe avocado. Served with champagne vinaigrette.

DESSERT COURSE

Include any one of our desserts to your menu for only \$7.00 additional

Fresh Fruit Tart, Ice Cream Sundae, Carrot Cake, Chocolate Brownie, Crème Brule, Strawberry Shortcake, or New York Style Cheesecake

All food and beverage is subject to 8.75% sales tax and 18% service charge