

Harbor House Lunch Banquet Menu 2019

First Course Options ~\$5 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.

Grilled Salmon Salad ~ 24

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

Summer Shrimp Salad ~ 24

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

Thai Beef Salad ~ 23

Soy-garlic marinated beef tenderloin and rice noodles with julienne vegetables, sweet mango, crisp Romaine, cilantro and peanuts are tossed in a spicy sesame dressing.

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

Blackened Mahi Club ~ 21

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

Salmon Burger 'Banh Mi' ~ 19

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

Coronado Chicken Sandwich ~ 18

Tender grilled chicken on a toasted ciabatta roll with guacamole, pepperjack cheese, crispy bacon, alfalfa sprouts and Coronado ale mustard sauce.

The Harbor Burger ~ 18

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

Steak Sandwich ~ 22

Choice New York Strip on a toasted baguette with buttermilk fried onions, bleu cheese, arugula and roasted garlic aioli.

Entrees

Shrimp Scampi ~ 27

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

Vegetable Risotto ~ 24

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 ~ 26

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

Fish & Chips ~ 21

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

Chicken Maui ~ 26

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

Chicken Picatta ~ 26

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

Mahi Mahi ~ 33

Charbroiled and served with macadamia nut sauce and papaya salsa.

Fresh Salmon ~ 33

Grilled and served with tomato-cucumber relish.

Grilled Shrimp Vera Cruz ~ 32

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

Crab Crusted Salmon ~ 35

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

Flat Iron Steak ~ 31

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

New York Strip ~ 38

Ten-ounce center cut New York Strip with roasted mushroom demi glaze.

Petit Filet and Stuffed Shrimp ~ 40

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

Dessert Options ~\$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