

Harbor House Dinner Banquet Menu 2017

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

Entrée Selections

Please choose a maximum of three items from the choices listed below. All entrees are served with freshly baked sourdough bread.

Shrimp Scampi ~ 29

Tender sautéed shrimp with garlic, white wine, tomatoes, fresh basil and lemon tossed with angel hair 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 ~ 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 ~ 28

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

Chicken Picatta ~ 28

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 ~ 32

Grilled over an open flame 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 broth.

Crab Crusted Salmon ~ 33

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

Flat Iron Steak ~ 30

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

New York Strip ~ 36

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

Filet Mignon ~ 39

Delicately flavored beef tenderloin with roasted mushroom demi glaze.

Petit Filet and Stuffed Shrimp ~ 38

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

Alaskan King Crab Legs ~ Market Price

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

Salad Entrees

Grilled Salmon Salad ~ 23

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

Summer Shrimp Salad ~ 23

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

Thai Beef Salad ~ 21

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.

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 8% sales tax and 20% service charge.