

## Harbor House Lunch Banquet Menu 2018

### 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 ~ 22

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.

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

**Blackened Mahi Club ~ 20**

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

**Salmon Burger 'Banh Mi' ~ 18**

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 ~ 17**

Tender grilled chicken on a toasted ciabatta roll with guacamole, pepperjack cheese, crispy bacon, alfalfa sprouts 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.

**Steak Sandwich ~ 21**

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

## Entrees

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**Shrimp Scampi ~ 26**

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

**Vegetable Risotto ~ 23**

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 ~ 25**

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

**Fish & Chips ~ 20**

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 ~ 25**

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

**Chicken Picatta ~ 25**

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

**Mahi Mahi ~ 32**

Charbroiled and served with macadamia nut sauce and papaya salsa.

**Fresh Salmon ~ 32**

Grilled and served with tomato-cucumber relish.

**Grilled Shrimp Vera Cruz ~ 31**

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

**Crab Crusted Salmon ~ 34**

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 ~ 37**

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

**Petit Filet and Stuffed Shrimp ~ 39**

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 8% sales tax and 20% service tax