

Appetizers

Skillet Corn Bread 4.
Honey Butter

Bacon Wrapped Stuffed Jalapeños 10.
Grilled Jalapeños stuffed with Cream
Cheese, Sun-Dried Tomatoes
and Cilantro

Smoked Salmon Dip 12.
Citron Vodka Smoked Salmon with
Crème Fraîche and Herbs

Lobster Ravioli 13.
Black Beans, Roasted Corn and
Red Peppers with a Béchamel Sauce

Soup of the Evening 5.

Side Items

Potatoes Gratin ...3.

Sautéed Winter Greens...3.

Risotto...4.

Spinach Couscous...5.

Baked Macaroni & Cheese...6.

**Add a Skewer of
Five Grilled Shrimp...7.**

Vegetarian and Special Dietary Entrees
can be made upon request.

A 20% Service Charge will be added to
Parties of 8 or more.

Salads

Baby Spinach Salad 9.
Baby Spinach Leaves and Diced Red Onions
tossed in a Warm Bacon Dressing

The Harbor Salad 8.
Field Greens, Diced Roma Tomatoes, Spicy Texas Pecans,
Bleu Cheese Crumbles, Diced Red Onions,
Balsamic Vinaigrette

Traditional Caesar 8.
Rosemary Croutons and Traditional Caesar Dressing

Main Courses

Braised Beef Short Ribs 30.
Polenta and Sun dried Tomato Gravy

Grilled Premium Beef Filet 32.
8oz Filet served with Potatoes Gratin and
Sautéed Winter Greens

Chicken Fried Steak 15.
Seasoned and Hand Breaded, Black Pepper Gravy,
Hand Cut French Fries and Sautéed Winter Greens

Grilled Swordfish 20.
Roasted Tomato Bacon Chutney served with
Spinach Couscous

Grilled Porterhouse Pork Chop 20.
Sweet Potato Gnocchi and Sautéed Winter Greens

The Harbor Barbeque Cheeseburger 12.
Shredded Cheddar Cheese, Crispy Bacon,
Sliced Roma Tomatoes, Diced Red Onions,
House Made Barbeque Sauce, Hand Cut Fries

Risotto 18.
Fresh Basil and Grilled Shrimp
Substitute Grilled Chicken 14.