



VALENTINE'S DAY 2010

APPETIZERS

JUMBO SHRIMP COCKTAIL

Served with Creole sauce 15

LUMP CRAB CAKES

Two lump crab cakes served
With Red Pepper Beurre Blanc
and Sweet corn salsa 12

COCONUT CRUSTED CALAMARI

Malibu Rum Coconut-crusting calamari
Served with sweet Thai chili sauce 12

LOBSTER CREPE

French sweet crepe with coldwater
Lobster and wild mushroom cream 13

LOBSTER BISQUE 9

ROASTED EGGPLANT
CREAM OF MUSHROOM 4

GOURMET SALADS

HARBOR HOUSE SALAD

Baby lettuces, heirloom tomato, candied walnuts,
homemade White French dressing 4

GORGONZOLA SALAD

California greens, winterberries, candied
Walnuts and raspberry vinaigrette 6

WARM GOAT CHEESE SALAD

French baguette crostini, sun-dried cranberries, and
pine nuts, strawberries and balsamic vinaigrette. 6

TRADITIONAL CAESAR

Pecorino Romano cheese, sourdough herbed
croutons, heirloom tomato and Caesar dressing 5

WEDGE SALAD

A crisp wedge of iceberg lettuce, Gorgonzola cheese, heirloom
Tomato, bacon pieces and white French dressing 5

DINNER FEATURES

FILET MIGNON **

8 ounce filet mignon char-grilled to perfection
Paired with red wine Garlic butter and
Truffle-Parmesan Pomme Frits 36

NEW YORK STRIP **

Char-grilled twelve ounce Center cut strip steak, topped
with Boursin Cream Sauce & Truffle-Parmesan
Pomme Frits 36

CHEF'S MIXED GRILL **

Four ounce filet medallion with Garlic Herb Butter,
Atlantic Salmon, highlighted with sweet Thai chili sauce
and Jumbo Sea scallops with Chipotle Orange Reduction 38

CHILEAN SEA BASS

Pan-seared sea bass, Pecorino Romano crusted,
Accompanied with velvety French Beurre Blanc
With Water Cress & Lemon Garnish 34

LOBSTER ROYALE

Oven roasted twelve ounce Canadian lobster tail
Crowned with Butter Poached lump crabmeat and
Served with hot Saffron butter 58

LOBSTER LINGUINE

Fresh coldwater lobster with bell pepper trinity, sweet
onion, tomatoes, spinach and wild mushrooms tossed
in saffron Beurre Blanc with linguini 26

DAY BOAT SCALLOPS

Jumbo sea scallops pan-seared, highlighted with
Red Pepper Beurre Blanc and Sweet Corn Salsa 28

SMOKED MOZZARELLA

Red pepper ravioli stuffed with smoked mozzarella,
finished with spinach-infused tomato cream sauce 21

HARBOR CHICKEN

French airline chicken breast, topped with asparagus,
lump crabmeat and the Harbor's signature roasted
Tomato Hollandaise 23

Clayton C. Cundiff
Executive Chef

Stephen F. Burroughs
Owner

**CONSUMER ADVISORY - Consuming raw or
Undercooked meats, poultry, seafood, shellfish
Or eggs increase your risk of food borne illness.

PARTIES OF 8 OR MORE are subject to a 20% gratuity
and we are not able to provide separate checks.