

HARBOUR HOUSE HOTEL  
WINTER DINNER MENU  
SERVED FROM 5:00 P.M.

APPETIZERS

SMOKED CHOWDER

CREAMY BLEND OF CLAMS, HALIBUT, SMOKED SALMON, SHRIMP AND VEGETABLES

BOWL 8, CUP 6

BABY SPINACH SALAD

GOATS CHEESE, APPLE, DRIED CRANBERRIES, TOASTED SUNFLOWER SEEDS, HONEY ALMOND DRESSING

10

CAESAR SALAD

ROASTED GARLIC DRESSING, CROUTONS, PARMESAN CHEESE

FULL 8, SMALL 5

MIXED GREEN SALAD

ROASTED SHALLOT DRESSING, CUCUMBERS, TOMATOES, FETA CHEESE AND SUNFLOWER SEEDS

FULL 9, SMALL 7

CALAMARI

MARINATED IN KAFIR LIME AND CORIANDER, CHILI YOGURT

10

CHEESE NACHOS

CHEESE, TOMATOES, BLACK OLIVES, GREEN ONIONS AND JALAPENO PEPPERS, SERVED WITH SALSA, SOUR CREAM AND GUACAMOLE

12

CHICKEN WINGS

1 POUND SERVED WITH EITHER THAI, BBQ, TERIYAKI, MILD OR HOT

10

HALIBUT AND SALMON CAKES

CABBAGE AND MIXED GREEN SALAD, TARTAR SAUCE

## MAIN COURSE

ORGANIC CHICKEN PING GAI  
MIXED GREENS, JASMINE RICE, SESAME CHILI DIP, CILANTRO

14

STEAK FRITES  
GRILLED 8 OZ. STRIPLOIN, FRIES, ROASTED GARLIC AIOLI

16

BABY BACK RIBS  
BASTED IN BBQ SAUCE OR BAKED WITH A ROSEMARY GARLIC BUTTER, SERVED WITH DAILY POTATO AND SEASONAL VEGETABLES  
FULL 24, HALF 15

RED THAI SEAFOOD COCONUT CURRY  
SALMON, HALIBUT AND CLAMS WITH VEGETABLES, JASMINE RICE, TOASTED COCONUT AND CILANTRO

18

LINGUINE CARBONARA  
BACON, PEAS, FREE RANGE EGG YOLK, CREAM AND PARMESAN CHEESE

15

PENNE PROVENCALE  
EXTRA VIRGIN OLIVE OIL, ZUCCHINI, PEPPERS, CAPERS, TOMATOES, OLIVES, ARTICHOKE, BASIL PESTO

14

HALIBUT & CHIPS  
CRISPY TEMPURA BATTER, COLESLAW AND HOMEMADE TARTAR SAUCE  
1 PIECE 12                      2 PIECES 15

BACON CHEESE BURGER  
CHEDDAR, MOZZARELLA AND BACON

12

CHICKPEA AND SMOKED TOFU BURGER  
PUMPKIN AND SUNFLOWER SEEDS, MINCED VEGETABLES, BEET RELISH

10

ORGANIC CHICKEN BREAST BURGER  
SALSA, GUACAMOLE, MOZZARELLA AND BACON

12