

HARBOUR CLUB PRIME RIB NIGHT MENU

12OZ 43 16OZ 53

STARTERS

SHE CRAB BISQUE
chive, sherry, lump crab

SOUP DU JOUR
daily selection

CLASSIC SHRIMP COCKTAIL
lemon, romaine, cocktail sauce

SUITE 700 CAESAR SALAD
romaine heart, parmesan, anchovie, crouton

ROASTED BEETROOT SALAD
kale, pistachio, goat cheese, cous cous, beet puree balsamic

MAINS

1855 ANGUS PRIME RIB COOKED TO PERFECTION *
mashed potatoes, haricot verts, au jus

JOYCE FARM AIRLINE CHICKEN BREAST *
fresh pappardelle, Mycopia mushroom, spinach, parmesan cream

GRILLED WILD CAUGHT SALMON FILET*
mashed potatoes, haricot verts, hollandaise

ACCOUTREMENTS

SAUCE BEARNAISE
CHIMICHURRI
HORSERADISH CREAM
AU JUS

DESSERTS

FLOURLESS CHOCOLATE CAKE

NEW YORK STYLE CHEESECAKE

TRADITIONAL CARROT CAKE

CHEF'S CHEESE SELECTION
three cheeses, jam, grilled sourdough, butter, sea salt

* Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.

