


# HARBOUR BAR

## ALL DAY MENU

### Starters

<b>SHE CRAB SOUP</b>	\$11
served with fresh chive and a shot of sherry 	
<b>SEASONAL SOUP</b>	\$10
<b>LOWCOUNTRY CUP OYSTERS*</b>	
HALF DOZEN	\$12
DOZEN	\$24
mignonette, cocktail sauce, lemon 	
<b>CRAB CAKE*</b>	\$19
citrus, togarashi aioli, avocado, arugula	
<b>WAGYU RAVIOLI</b>	\$18
marinara, basil, fontina	
<b>SPICED CHICKEN QUESADILLA*</b>	\$17
fajita vegetables, black beans, queso, pico de gallo	

<b>SUPERFOOD SALAD</b>	\$16
avocado, feta, mixed nuts, quinoa, broccoli, sprouts, sweet potato, tofu, mixed greens  CB	
<b>AUTUMN CHOPPED SALAD*</b>	\$15
apple, walnut, goat cheese, dried cherry, lemon poppy vinaigrette, mixed greens 	
<b>SUITE 700 CAESAR SALAD*</b>	\$14
romaine, crouton, fontina, white anchovy powder  CB	
<b>ADD A PROTEIN TO YOUR SALAD:</b>	
4 oz filet*	\$10
grilled salmon*	\$9
marinated chicken breast*	\$7
local shrimp*	\$9



### Large Plates

<b>COBB SALAD</b>	\$15
avocado, tomato, egg, bacon, clothbound cheddar, baby spinach, romaine, ranch 	
<b>CUSTOM BLEND BURGER*</b>	\$18
brioche bun, lettuce, tomato, onion, pickle, choice of side  CB	
<b>VEGGIE BURGER</b>	\$17
brioche bun, lettuce, tomato, onion, pickle, avocado, choice of side  CB	
<b>POKE BOWL SALMON OR TUNA*</b>	\$22
soybean, cucumber, kimchi, avocado, cabbage, scallion, homemade teriyaki, sushi rice, yumyum sauce  CB	

<b>LOW CARB PLATTER*</b>	\$18
8oz burger blend patty, cottage cheese, avocado, caramelized mushrooms, onions, lettuce, red onion, pickle 	
<b>WESTEDGE CHICKEN SANDWICH</b>	\$17
lemon-avocado spread, toasted naan, dijonnaise, choice of side  CB	
<b>BLACKENED SALMON SANDWICH*</b>	\$22
brioche bun, lettuce, tomato, tartar sauce, choice of side  CB	
<b>CLASSIC RUEBEN*</b>	\$18
swiss, sauerkraut, rye, choice of side  CB	

<b>SESAME SEARED TUNA STEAK*</b>	\$35
salsa verde, marinated cabbage, wasabi, lemon  CB	
<b>PASTA PRIMAVERA</b>	\$27
broccolini, sundried tomato, roasted bell pepper, baby spinach, fontina cream	
<b>GRILLED JOYCE FARMS CHICKEN BREAST</b>	\$28
mushroom risotto, blistered tomato, swiss chard  CB	
<b>TUSCAN GARLIC SHRIMP*</b>	\$29
angel hair, sundried tomato, baby spinach, fontina  CB	

### Snacks

<b>PEKING DUCK SPRING ROLL</b>	\$15
hoisin sauce, scallion, sesame	
<b>SMOKED SALMON MOUSSE TOAST*</b>	\$14
lemon, pickle, chive  CB	
<b>BURRATA CHEESE</b>	\$15
marinated cherry tomato, grilled sourdough  CB	
<b>CHEESE AND CHARCUTERIE</b>	\$19
local honey, fresh fruit, nuts  CB	
<b>HUMMUS PLATE</b>	\$11
crudité, olives, grilled pita, feta	

<b>SHRIMP TEMPURA*</b>	\$12
homemade yumyum sauce  CB	
<b>LARB MOO*</b>	\$18
Thai ground pork salad, romaine, Thai chili sauce	
<b>TRUFFLE FRIES</b>	\$10
fontina, chive, parsley, black truffle ketchup	
<b>DEVILS ON HORSEBACK</b>	\$14
bacon, bleu cheese, date 	
<b>JOYCE FARM CHICKEN WINGS</b>	\$12
grilled jerk or honey sriracha	

### Sides

<b>SKINNY FRIES</b>	\$8
<b>TRUFFLE FRIES</b>	\$10
<b>GARLIC BUTTER BROCCOLINI</b>	\$10
<b>SWEET POTATO WAFFLE FRIES</b>	\$8
<b>HERB ROASTED MARBLE POTATO WITH AGED BALSAMIC</b>	\$9
<b>CREAMED SPINACH</b>	\$10
 CB	
<b>CARAMELIZED BRUSSELS SPROUTS WITH SUNDRIED TOMATO, SEA SALT CARAMEL</b>	\$12
 CB	

\*CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, POULTRY, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS

 = GLUTEN FREE  CB = CAN BE GLUTEN FREE  
EXECUTIVE CHEF : WES LONG