

# ***Harbourfront Restaurant***

## ***Group Dinner Menu***

Please select up to 2 Appetizers, 3 Main Courses and 2 Desserts

### ***Appetizers***

***\$24.00***

#### ***Jumbo Shrimp***

*served with a spicy cocktail sauce*

#### ***Lobster Salad***

*Maine lobster with avocado, onions  
mango and citronette dressing served with arugula salad*

#### ***Buffalo Mozzarella***

*with seared cherry tomatoes, avocado  
basil, thyme, oregano and extra virgin olive oil*

#### ***Smoked Salmon***

*premium smoked salmon served with pumpernickel bread  
horseradish dressing, onions and capers*

#### ***Togarashi***

*makimono roll with spicy tuna, togarashi spices*

### ***Optional Soup and Salad Course***

*add \$12*

#### ***Bermuda Fish Chowder***

*drizzled with sherry pepper and local black rum*

*or*

#### ***Cream of Wild Mushroom***

*or*

#### ***Cream of Pumpkin Soup***

*or*

#### ***Caesar Salad***

*with aioli dressing, garlic and rosemary croutons  
and shaved parmesan*

*or*

#### ***Arugula Salad***

*served with parmesan shavings, cherry tomatoes  
and citronette dressing*

*or*

#### ***Spinach Salad***

*served with honey mustard dressing  
blue cheese croutons and bacon bits*



## **Main Courses**

### **Risotto Porcini**

*carnaroli rice from Emilia Romagna  
served with porcini mushrooms and aged parmesan*  
**\$38.00**

### **Rack of Lamb**

*oven roasted and herb crusted*  
**\$ 48.00**

### **Surf and Turf**

*grilled 6oz beef tenderloin and jumbo shrimps*  
**\$59.00**

### **Salmon**

*grilled salmon fillet with a mango and pineapple salsa*  
**\$ 39.00**

### **Catch of the Day**

*pan fried fillet of local fish with lemon butter sauce  
topped with roasted almonds*  
**\$ 44.00**

### **Chicken Rollatino**

*baked chicken breast filled with goats cheese and spinach*  
**\$ 38.00**

### **Spiny Lobster (seasonal)**

*baked half spiny lobster with crabmeat stuffing  
and melted butter*  
**\$ 50.00**

### **Filet Steak**

*grilled 10oz beef tenderloin  
served with the sauce of your choice  
(bearnaise, cream of mushroom, peppercorn)*  
**\$48.00**

*All the above are served with market vegetables and potatoes*



**Dessert**

*Add \$14.00*

**Crème Brûlée**

*burnt ginger and orange sugar*

**Chocolate Pudding Cake**

*mouthful of chocolate pudding between two layers of dark chocolate cake*

**Tiramisu**

*Italian coffee mousse cake with biscotti*

**Dessert Trio**

*chocolate mousse, panna cotta, crème brûlée*

**Cheesecake**

*vanilla bean - flecked and layered with cream cheese*

**Chocolate Truffle in Bento Box**

*with your choice of ice cream*

**Apple Crêpe**

*Granny Smith apple rolled in a thin pancake and topped with your choice of ice cream*

**Selection of Cheeses**

*add \$21.00*

*apples, walnuts, berries and Riesling marmalade*



**HARBOURFRONT**  
**RESTAURANT**  
& KOMODARU SUSHI LOUNGE