

Appetizers			
Lobster Salad Lobster, Avocado, Mango, Citronette Dressing	36	Shrimp Tempura “Malaysian Style” with Coconut Curry Sauce	25
Tuna Tartare “Pierangelo Style” Tuna, Cherry Tomatoes, Watermelon, Blue Cheese	28	Escargot “En Cocotte” in spicy Garlic Butter	19
Tuna Tartare “Harbourfront Signature” Avocado, Soy, Kaffir Lime & Ginger Dressing	28	Dim Sum Sampler Pork, Vegetable & Shrimp Dim Dum Served with Hoisin & Chilli Soy Sauce	24
Yuzu thinly sliced Hamachi drizzled with Yuzu Sauce Sesame Oil, Soy Sauce & Garlic	31	Mussels and Clams served in White Wine or Tomato Sauce	28
Shrimp Cocktail with Spicy Cocktail Sauce	28	Beef Tartare (4oz) Harbourfront Style	29
Burrata Seared Cherry tomatoes, Avocado, Thyme, Oregano & Extra Virgin Olive Oil	29	Papa Pomodoro Burrata served on a traditional Tuscan tomato soup (contains gluten)	26
Tuna Carpaccio with Balsamic Vinaigrette	29	Arugula Salad Arugula, Pecans, Goats Cheese with Balsamic Vinaigrette Pears, Strawberries and Mango	22
Bluepoint Oysters served with Traditional Condiments also available as “Oyster Rockefeller”	MP	Caesar Salad with Croutons & Parmesan Shavings	20

Main			
Local Catch Catch of the Day with Lemon Butter Sauce Seasonal Vegetables & Potatoes	49	Risotto Porcini Carnaroli, Porcini, Onions, Cream, Parmesan	44
Black Cod Miso & Mirin Marinated & served with Rice	59	Duck Pan-fried Duck Breast with Orange-Anise Sauce Red Cabbage & Mashed Potatoes	46
Salmon Served with Honey Mustard Sauce, Seasonal Vegetables & Potatoes	42	Roasted Half Chicken Mushroom Gravy, Vegetables & Potatoes	40
Branzino and Gamberri Baked Branzino topped with Zucchini on Pea Purée served with Jumbo Shrimps & Lemon Butter Sauce	59	Chicken “Rollatino” Panko Crusted Chicken Breast filled with Spinach & Goat Cheese served with a Mushroom Cream Sauce	44
Cioppino Jumbo Shrimps, catch of the day, mussels and clams Served in a spiced tomato and white wine sauce	62	Chicken “Roti” Chicken Curry served with Indian Flat Bread Mango Chutney & Raita	42
Sole Lemon Sole served with Caper Butter Sauce Seasonal Vegetables & Potatoes	65	Veal “Milanese” with Arugula Salad OR “Piccata” with fried Zucchini OR “Marsala” with Mashed Potatoes	48
Linguini Shrimp “ Fra Diavolo” Tomato Sauce, Garlic, Wine, Capers, Onions, Olives	52	Beef “Asiate” Pan-seared with Red & Green Peppers Unagi Sauce, Jalapeños & Sesame Seeds	44
Raviolo “Baccala” Codfish filled Raviolo in Butter & Sage Sauce	42	Lamb “Milanese” Thinly pounded, Pan-fried Breaded Lamb Served with Linguini al Olio and Vegetables	48
Harbourfront Curry (v) Mixed Vegetables in a Coconut Curry Sauce served with Basmati Rice	39		

From the Grill			
All the grilled items are served with your sauce of choice (gravy, mushroom cream, peppercorn or béarnaise)			
Striploin Steak 12oz	60	Burger	32
Tomahawk Steak (40 –46oz)	MP	Beef Tenderloin	69
Porterhouse Steak (42 oz)	MP	Rack of Lamb	69

Creamed/ Sautéed Spinach	14	Onion Rings	8	French Fries	8	Baked Potato	8
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Dear Guests, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

A Surcharge will be applied for our dine around customers for appetizers over \$25 and for main courses over \$45

A 17% service charge will be added to your bill for groups over 8 people an additional 3%