

## Appetizers

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

## Main

<b>Spiny Lobster Half   Whole</b>	<b>69   120</b>	<b>Risotto Porcini</b>	<b>44</b>
<b>Local Catch</b>	<b>MP</b>	Carnaroli, Porcini, Onions, Cream, Parmesan	
Catch of the Day with Lemon Butter Sauce		<b>Duck</b>	<b>46</b>
Seasonal Vegetables & Potatoes		Pan-fried Duck Breast with Orange-Anise Sauce	
<b>Black Cod</b>	<b>59</b>	Red Cabbage & Mashed Potatoes	
Miso & Mirin Marinated & served with Rice		<b>Roasted Half Chicken</b>	<b>40</b>
<b>Salmon</b>	<b>42</b>	Mushroom Gravy, Vegetables & Potatoes	
Served with Honey Mustard Sauce,		<b>Chicken “Rollatino”</b>	<b>44</b>
Seasonal Vegetables & Potatoes		Panko Crusted Chicken Breast filled with Spinach &	
<b>Branzino and Gamberri</b>	<b>59</b>	Goat Cheese served with a Mushroom Cream Sauce	
Baked Branzino topped with Zucchini on Pea Purée		<b>Chicken “Roti”</b>	<b>42</b>
served with Jumbo Shrimps & Lemon Butter Sauce		Chicken Curry served with Indian Flat Bread	
<b>Cioppino</b>	<b>62</b>	Mango Chutney & Raita	
Jumbo Shrimps, Catch of the Day, Mussels and Clams		<b>Veal</b>	<b>48</b>
Served in a spiced Tomato and White Wine Sauce		<b>“Milanese”</b> with Arugula Salad <b>OR</b>	
<b>Sole</b>	<b>65</b>	<b>“Piccata”</b> with fried Zucchini <b>OR</b>	
Lemon Sole served with Caper Butter Sauce		<b>“Marsala”</b> with Mashed Potatoes	
Seasonal Vegetables & Potatoes		<b>Beef “Asiate”</b>	<b>44</b>
<b>Linguini Shrimp “ Fra Diavolo”</b>	<b>52</b>	Pan-seared with Red & Green Peppers	
Tomato Sauce, Garlic, Wine, Capers, Onions, Olives		Unagi Sauce, Jalapeños & Sesame Seeds	
<b>Raviolo “Baccala”</b>	<b>42</b>	<b>Lamb “Milanese”</b>	<b>48</b>
Codfish filled Raviolo in Butter & Sage Sauce		Thinly pounded, pan-fried Breaded Lamb	
<b>Lobster Ravioli</b>	<b>42</b>	served with Linguini al Olio and Vegetables	
In spicy Tomato Cream Sauce		<b>Surf &amp; Turf</b>	<b>MP</b>
<b>Linguini “ Val Tallegio”</b>	<b>40</b>	<b>Harbourfront Curry (v)</b>	<b>39</b>
Tallegio Cheese, Porcini and Black Summer Truffle		Mixed Vegetables in a Coconut Curry Sauce	
		served with Basmati Rice	

## 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

<b>Creamed/ Sautéed Spinach</b>	<b>14</b>	<b>Onion Rings</b>	<b>8</b>	<b>French Fries</b>	<b>8</b>	<b>Baked Potato</b>	<b>8</b>
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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 \$28 and for main courses over \$50**

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