



## FOODUARY AT THE HARBOR

FEBRUARY 2 – 11  
Dinner Menu \$55

**Upgrade Your Experience To A 4 Course  
With The Addition Of An Appetizer | \$7.00**

**Shrimp Kiss**

Bacon Wrapped,  
Pepper Jack Cheese,  
Sweet Chili Glaze

**Crispy Fried Calamari**

Sweet & Spicy Asian Glaze,  
Thai Chilies, Green Onions

**Seared Ahi Tuna**

Pickled Lipstick Peppers,  
Avocado Lime Aioli

### STARTER

Choice of one

**Mixed Green Salad**

White Balsamic Vinaigrette,  
Honey Crisp Apples,  
Blue Cheese, Candied Walnuts

**Lobster Bisque**

Croutons,  
Sherry Cream,  
Lobster

**Beet & Burrata Salad**

Herb Whipped Burrata Cheese,  
Roasted Beets, Arugula,  
Spiced Pepitas

### ENTRÉES

Choice of one

**Sugar & Spice Rubbed Cedar Salmon**

Farro Risotto, Butternut Squash Puree,  
Balsamic Brown Butter

**Black Pepper Crusted Open Blue Cobia**

Pancetta Lardons, Roasted Beets,  
Wilted Greens, Horseradish Cream

**Buttermilk Fried Chicken**

White Cheddar Whipped Potatoes,  
Marinated Kohlrabi, Black Truffle Gravy

**Center Cut Filet Mignon & Lobster Tail +\$10**

The Perfect Pair, Center Cut 6 oz Filet Topped with M & S  
Steak Butter, Paired with a Cold Water Lobster Tail

### DESSERT

Choice of one

**Crème Brûlée**

Caramelized Sugar Crust, Fresh  
Seasonal Berries

**Hot Buttered Rum Cake**

Hot Buttered Rum Sauce, Glazed  
Walnuts, Vanilla Ice Cream

**Upside Down Apple Pie**

Candied Walnut Crust with  
a Caramel Drizzle

\*Price does not include tax or gratuity.