

# HARBOR

BISTRO + TERRACE

## TERRACE MENU

### **TERRACE CAESAR SALAD \$12**

Romaine | Brioche Croutons  
Marinated Tomatoes | Fried Anchovies

### **STONE FRUIT & BURRATA SALAD \$12**

Crisp Prosciutto | Barrel-Aged Balsamic  
Micro Basil | Sea Salt | Marcona Almonds

#### *Salad Additions:*

*Grilled Chicken \$7*

*Horseradish Rubbed Steak \$11*

*Grilled Salmon \$10*

### **BAVARIAN PRETZEL \$12**

Mast Landing Beer Cheese  
House Honey Mustard

### **SHRIMP COCKTAIL \$18**

Quick Pickles | Shaved Horseradish  
Bloody Mary Cocktail Sauce

### **TRUFFLE FRIES \$11**

House-Made Hand-Cut French Fries  
Truffle Oil | Shaved Pecorino | Chevril  
Spicy Ketchup | Pickles

### **TUNA POKE \$21**

Nori Dusted Lotus Chips | Sriracha Mayo  
Spring Onion | Jalapeno Soy Slaw  
Crushed Macadamia Nuts

### **FISH TACOS \$16**

Crispy Fried Local Catch | Avocado Crema  
Cilantro Lime Slaw | Corn Tortilla  
Cotija Cheese | Pickled Red Onion

### **BEEF SHORT RIB QUESADILLA \$17**

Braised Beef Short Rib | Melted White Cheddar  
Pico De Gallo | Coriander Lime Sour Cream

### **LOBSTER & GRUYERE SANDWICH \$19**

Avocado | Heirloom Tomato  
Shaved Iceberg Lettuce | Grilled Sour Dough

### **DUCK CROSTINIS \$18**

Maine Blueberry & Goat Cheese Mousse  
Grilled Crostini | Cherries | Slivered Almonds

### **WAGYU BEEF SLIDERS \$17**

Baby Iceberg | Smoked Cheddar | Tomato  
Onion | Applewood Smoked Bacon  
House Secret Sauce

### **TEQUILA CHICKEN SANDWICH \$16**

Shaved Lettuce | Avocado  
Applewood Smoked Bacon  
Brioche Bun | Honey Sriracha

\*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illnesses. Before placing your order, please indicate any food allergies in your group.