



THE HARBOUR ROOM



KITCHEN MENU

Served nightly beginning at 3 pm

GET STARTED

CHEF'S DAILY SOUP	\$9
NL SEAFOOD CHOWDER	\$12
Salmon Cod Shrimp Mussels	
STEAMED PORK BUNS	\$12
Cucumber Green Onion Hoisin Side Siracha	
ARANCINI	\$14
Marinara Sauce Balsamic Reduction	
SHORT RIB TACOS	\$14
Asian Slaw	
CRAB DIP	\$14
House Made Chips	
LOBSTER FRITTERS	\$14
Roasted Tomato and Jalapeno Aoli	
SALMON & SHRIMP CAKES	\$13
Red Onion Lime Red Peppers Green Onions Yogurt Sauce	
NL COD TACOS	\$14
House Slaw Avocado Cream Pickled Onion Jalapeno Citrus aioli	
OLD BAY DUSTED CALAMARI	\$13
NEWFOUNDLAND POUTINE	\$16
5 Brothers Cheese Curds, Peas Turkey Dressing & Gravy	

GREENS AND HANDHELDS

CLASSIC CAESER	\$12
Romaine Parmesean Crouton House Dressing.... add Chicken \$4 or Shrimp \$6	
SUMMER SALAD	\$12
Peaches Blueberries Goat Cheese Honey Balsamic	
ARUGULA & KALE	\$12
Cherry tomatoes Cucumber Feta cheese Watermelon Citrus Vinaigrette	
CHICKEN PANINI	\$14
Panini Bun Bacon Lettuce Tomato 5 brothers chili infused cheddar	
THE BURGER CRAVE	\$17
Bacon Aged Cheddar Tomato Red Onion Burger Sauce	
LENTIL BURGER	\$16
Sauteed Mushrooms Avocado Bean sprouts	
CURRIED CHICKEN FLATBREAD	\$14
Buttered Chicken Sour Creme	

MAIN PLATES

PORK RAMEN	\$18
Pork Belly Pickled Shiitakes Egg	
GINGER SESAME NOODLE BOWL	\$20
Green Peas Rice Noodles Picked Radish Wontons	
NL LOBSTER MAC 'n' CHEESE	\$18
Goat Cheese Truffle Salt Parsley	
PANKO CRUSTED COD W/ FRIED POLENTA	\$23
Herbed Butter Cream Sauce	
CRISPY FISH & CHIPS	\$16
STEAK & FRITES	\$29
BRAISED BEEF SHORT RIB	\$20
Gnocchi Sage Butter Parsley	
ROASTED CHICKEN SUPREME	\$24
Lemon Caper Sauce Garlic Mashed Potato Bacon	
SEAFOOD FETTUCCINE	\$26
Shrimp Mussels Salmon Rose Sauce	
CARBONARA PASTA	\$22
Pork Belly Prosciutto Ricotta Corn Fresh Herbs	
GRILLED SALMON	\$23
Chilled Thai Noodle Salad	



Sparkling & Champagne

Villa Sandi IL Fresco Prosecco Italy	\$9(gl) \$37(btl)
Torley Hungaria Grande Cuvee Brut Sparkling Germany	\$9(gl) \$37(btl)
Jacob's Creek Moscato Australia.....	\$9(gl) 37\$ (btl)
Veuve Clicquot Brut Champagne France	\$105(btl)
Mumm Cordon Rouge Champagne France	\$75(btl)

White Wines

Wyndham Estate Bin 222 Chardonnay Australia ...	\$9(gl) \$40(btl)
Stoneleigh Marlborough Sauvignon Blanc New Zealand.....	\$10(gl) \$49(btl)
Las Moras Chardonnay Argentina	\$9(gl) \$38(btl)
Barone Montalto Pinot Grigio Italy	\$9(gl) \$37(btl)
Carmen Reserva Sauvignon Blanc Chile	\$9(gl) &38(btl)
Quinta Da Aveleda Portugal	\$9(gl) \$35(btl)

Red Wines

Smoking Loon Cabernet Sauvignon California	\$9(gl) \$42(btl)
Graffigna Centenario Malbec Reserve Argentina	\$10(gl) \$42(btl)
Smoking Loon Pinot Noir California.....	\$10(gl) \$45(btl)
Saltram Maker's Table Shiraz Australia.....	\$9(gl) \$39(btl)
Radio Boka Tempranillo Spain	\$8(gl) 40(btl)

From The Cellar

Chateau la Nauze 2009 Merlot/Cabernet France	\$68
Guerrieri Rizzardi Pojega Valpolicella DOP Ripasso	\$80
Chapoutier Les Vignes Bila Haut Grenache Blend France	\$60
Domaine Meix Foulot Mercurey Les Monthelons Pinot Noir France	\$85
Cigar Box Malbec Argentina	\$52(btl)
Campo Veijo Rioja Tempranillo Spain.....	\$47(btl)
Rocca de Castagnoli Molino delle Balze Chardonnay Italy	\$80
Wm Fevre Chablis France	\$80
E. Guigal Cotes du Rhone Blanc	\$63

COCKTAILS

Italian Greyhound \$11

1.5 oz Vodka
0.5 oz Campari
Grapefruit Juice

Jalapeno Margarita \$11

1.5 oz Tequila
0.5 oz Triple Sec
3 oz Lime Juice
0.75 oz Jalapeno Simple Syrup

Scotch Sour \$9

1 oz Glenlivet Founder's Reserve
3 oz Lemon Juice
1 oz Simple Syrup
1 Egg White

Boulevardier \$13

1.5 oz Wiser's Special Blend
1 oz Campari
1oz Martini Rosso

Stormy Harbour \$9

1 oz Havana Club Rum
1 oz Ginger Syrup
Dash of Angostura Bitters
Soda

Jameson's Hawaiian Ginger \$9

1 oz Jameson's Irish Whiskey
0.75 oz Ginger Syrup
Mint Sprig
Lime Juice
Pineapple Juice

Summer Citrus Martini \$13

1.5 oz Absolut Citron
0.5 oz Triple Sec
0.5oz Simple Syrup
0.5 oz The Third Place Tonic Elderflower
0.5 oz Lemon Juice

Rhubarb Gimlet \$11

1.5 oz Tanqueray Gin
1.5 oz Rhubarb Syrup
2 Mint Leaves
0.5 oz Lime Juice

Best G&T \$11

1.5 oz Tanqueray Gin
0.75 oz The Third Place Tonic Water
Soda water
Lime wedge

Blackened Caesar \$9

1 oz Vodka
Smoked Salt Rim
Clamato
Worcestershire, tobasco, horseradish
Garnished with a Mussel

Firecracker \$11

1.5 oz Vodka
4 cubes of Watermelon
4 slices of Cucumber
Lime Juice

CRAFT BEERS, CIDERS & COOLERS:

Mill Street 100th Meridian Organic Amber Lager	\$7
Innis & Gunn Seasonal	\$8
Sprindrift Killick	\$7
Central City Red Racer India Session Ale	\$8
Creemore Springs Premium Lager	\$7
Angry Orchard Crisp Apple Cider	\$8.75
Strongbow Cider	\$8.75
Smirnoff Ice Orange Screwdriver	\$9
Palm Bay Tropix Malt Pineapple	\$9

