



# THE HARBOUR ROOM



## STARTERS

<b>TRUFFLE FRIES</b> fresh cut russet fries, sea salt, thyme, parm	9
<b>PAN SEARED NL SCALLOPS</b> sweet pea puree, crispy leeks	14
<b>NL COD TACOS</b> tempura cod, salsa, charred guacamole, mango coulis	12
<b>NACHOS GRANDE</b> zesty ground beef, green onion, tomato, salsa, red onion, melted cheese, jalapeno, sour cream	13
<b>POTATO SKIN BRAVAS</b> chorizo, queso fresca, garlic aioli	10
<b>MEDITERRANEAN CALAMARI</b> red onion, black olive, cherry tomato, balsamic reduction	13
<b>BRUSCHETTA</b> vine ripened tomato, shallot, garlic & balsamic drizzle	12
<b>NEWFOUNDLAND MUSSELS (1LB)</b> chefs daily creation	12
<b>NL CRAB CAKE TRIO</b> house crafted crab cakes with wasabi aioli	15

## FRESH SOUPS & SALADS

<b>HARBOUR ROOM SIGNATURE SEAFOOD CHOWDER NL</b> shrimp, cod, salmon, mussels, cream and fresh herbs	12
<b>CHEF'S DAILY SOUP CREATION</b>	9
<b>STRAWBERRY SPINACH SALAD</b> cherry tomato, goat cheese, red onion, blood orange vinaigrette	12
<b>ARTISAN CAESER SALAD</b> house made dressing, bacon, parmesan ADD: grilled shrimp-\$7.00 or grilled chicken-\$5.00	12
<b>SALMON, KALE &amp; QUINOA SALAD</b> walnuts, cranberries, green apple, citrus vinaigrette	23
<b>BOSTON BIBB SALAD</b> blue cheese dressing, cherry tomato dried cranberry, red onion	12

## FLATBREADS

<b>CHICKEN</b> bbq chicken, spinach, red onion, black olives, mozzarella	14
<b>MEAT LOVER</b> steak, pepperoni, red onion, cherry tomato, mozzarella	14
<b>HEARTS CONTENT</b> spinach, roasted peppers, mushroom, tomato, black olives, feta cheese	12
<b>ITALIAN</b> mild sausage, prosciutto crisps, roasted peppers, mozzarella	14

## FROM THE SEA

<b>FISHERMAN'S DAILY CATCH</b> ask your server about today's feature	MP
<b>GRILLED ATLANTIC SALMON</b> quinoa, garlic & shallot greens, lemon caper sauce	23
<b>GRILLED YELLOW FIN TUNA</b> cajun spiced basmati rice, grilled pineapple salsa	29
<b>CLASSIC NL PAN FRIED COD</b> pork scrunchions, garlic mashed potatoes	23

## NOODLES & BOWLS

<b>CLASSIC BOLOGNESE</b> spaghetti in red wine tomato meat sauce with parmesan	22
<b>CAJUN CHICKEN FETTUCINE</b> tender & zesty chicken, cherry tomatoes, alfredo sauce	23
<b>GNOCCHI</b> crab, chorizo, tomato, parmesan, pesto cream	27
<b>PAD THAI</b> rice noodles, chicken, shrimp, tofu, green onion, peanuts	25
<b>SEAFOOD PASTA</b> fettuccine, tiger shrimps, mussels, sundried tomatoes, crushed chillies, a'olio	26
<b>RISOTTO</b> duck confit, garlic mushrooms, peas, parmesan	25
<b>VEGETABLE STIR FRY</b> sautéed vegetables in a teriyaki sauce served with basmati rice	20

## ENTREES

<b>BISTRO STEAK FRITES</b> 7oz striploin, truffle parmesan fries	29
<b>ROASTED SUPREME of CHICKEN</b> mashed potatoes, herb garlic sauce	24
<b>GRILLED PORK TENDERLOIN</b> roasted potatoes, apricot rum raisin chutney	23
<b>BAKED CHICKEN PARMESEAN</b> with marinara pasta	24
<b>SLOW ROASTED PRIME RIB 10oz</b> mashed potato, sautéed vegetable, au jus	32
<b>SOUTHERN FRIED CHICKEN SANDWICH</b> roma tomato, lettuce, tangy house slaw	14
<b>LAMB BURGER</b> spinach, roma tomato, feta cheese, rosemary aioli	17
<b>CLASSIC BISTRO BURGER</b> two year aged Canadian cheddar, applewood bacon, roma tomato, lettuce, red onion, pickle on a Brioche bun	15
<b>BEER BATTERED FISH &amp; CHIPS</b> NL cod, house made fries and tartar sauce	16