



# THE HARBOUR ROOM



## LUNCH MENU

### STARTERS

<b>SEAFOOD CHOWDER</b>	\$12
<b>DAILY SOUP</b>	\$9
<b>1 LB. MUSSELS AND FRIES (Daily Selection)</b>	\$15
<b>CRAB CAKE TRIO</b> house crafted crab cakes with Wasabi aioli	\$12
<b>CAESAR SALAD</b> romaine, bacon, parmesan, roasted garlic dressing ADD: chicken breast \$5 or grilled shrimp \$7	\$12
<b>SALMON, KALE AND QUINOA SALAD</b> walnuts, cranberry, green apple, citrus vinaigrette	\$14
<b>STRAWBERRY AND SPINACH SALAD</b> cherry tomato, goat cheese, red onion, blood orange vinaigrette ADD: chicken breast \$5 or grilled shrimp \$7	\$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

### ENTREES

<b>FULL BREAKFAST</b>	<b>\$12</b>
<b>2 PC. BEEER BATTERED FISH AND CHIPS</b> with house made citrus tartar sauce	\$18
<b>PAN-FRIED COD WITH PORK SCRUNCHIONS</b>	\$19
<b>PRIME RIB BEEF SANDWICH</b> with chipotle aioli, caramelized onions and house cut fries	\$12
<b>CLASSIC BISTRO CHEESEBURGER</b> with cheddar, bacon, vine ripened tomato, lettuce, red onions, pickle on a brioche bun	\$14
<b>LAMB BURGER WITH SPINACH</b> vine ripened tomatoes, feta, rosemary aioli and sweet potato fries	\$15
<b>CAJUN CHICKEN FETTUCINNI</b> tender chicken, shallots, cherry tomatoes, zesty garlic Alfredo sauce	\$13
<b>PAD THAI</b> rice noodles, chicken, shrimp, tofu, green onion, peanuts	\$25
<b>CHICKEN PARMESAN SANDWICH ON CIABATTA BUN</b> with sweet potato fries	\$12
<b>CLUBHOUSE SANDWICH</b> with choice of soup, salad, or fries	\$15
<b>PRIME RIB BURRITO</b> tender pieces of prime rib, cheese and tomato blk bean salsa	\$12
<b>TURKEY AND BLACK BEAN BURRITO</b> with choice of soup, salad or fries	\$12