



HARBOUR GOURMET

ARTISAN DELI · CRAFTED IN HOUSE

Lunch Menu

GOURMET SANDWICHES

Served on French baguette, rye bread, challah, or wrap — with kosher dill pickle & coleslaw

Smoked Turkey	26	Brisket	26
Smoked Veal	29	Pastrami	28
Montréal Smoked Meat	32	Pickled Tongue	36
Italian	34	Roast Beef Sandwich	26
Smoked veal, beef prosciutto, salami, baby arugula, tomato, onions, roasted peppers, balsamic vinaigrette.		8oz roast beef, creamy horseradish, pickled red onions. Served on French baguette.	
Triple Deck Reuben	36	Rustic	28
Montréal smoked meat, maple beef bacon, sauerkraut, vegan cheese, rye bread, Thousand Island.		Pepper-crusted rosette, chicken liver mousse, cornichons, Dijon mustard.	
Spicy Turkey Wrap		26	
Smoked turkey, cherry peppers, lettuce, tomato, avocado, garlic aioli.			

CHALLAH SANDWICHES

French Dip	28	Navel Pastrami	28
Roast beef, caramelized onions, horseradish aioli, au jus dipping sauce.		Thick-cut navel pastrami, pickles, mustard, coleslaw.	
Beef Shawarma	26	Crispy Schnitzel	26
King Reserve cut marinated in a shawarma spice blend, sautéed onions.		Crispy chicken schnitzel, fried eggplant, matbucha, pickles.	

PANINI SANDWICHES

Philly Steak	26	Cuban	24
Entrecôte, roasted peppers, vegan cheese, mushrooms.		Pulled veal, smoked veal, vegan cheese, pickles, garlic mayo, mustard.	

GOURMET BURGERS

6oz Black Angus ribeye patty cooked medium, sesame brioche bun, lettuce, tomato, onions, pickles — served with French fries

Classic	24	Snowbird	28
Classic Angus burger.		Pastrami, caramelized onions, coleslaw.	
Big J Burger	28	Wagyu Sliders (3)	32
Maple beef bacon, caramelized onions, truffle ranch, smoked sauce.		Ground wagyu ribeye, vegan cheddar, crispy lettuce, truffle aioli.	

All of our deli meats, charcuterie, and sausages are artisanally crafted in house using only natural ingredients and the finest meats.

We use no artificial coloring or preservatives in the preparation of our meats.

A 15% service charge will be applied to in-dining guests.

**Consuming raw or undercooked meats may increase your risk of foodborne illness, particularly for guests with certain medical conditions.*



HARBOUR GOURMET

SOUPS & SALADS

Chicken Noodle Soup	14	Soup of the Day	16
Truffle Caesar Salad	21	Bistro Cobb Salad	28
Romaine lettuce, avocado, truffle Caesar dressing, croutons. <i>Add Grilled Chicken +12 • Add Crispy Chicken +14</i>		Romaine lettuce, avocado, tomatoes, roasted corn, boiled egg, grilled chicken, bacon bits, Dijon mustard vinaigrette.	

SAUSAGES & CHARCUTERIE

Handcrafted in house

Sausage Plate	25	Charcuterie Board	32
Merguez, veal, and lamb sausage. Served with French fries.		Assorted deli & charcuterie, grain mustard, cornichons, crostini.	

LUNCH PLATES

Schnitzel & Fries	29	Grilled Chicken & Fries	29
Panko-breaded chicken breast, French fries, pomme frites sauce.		Grilled chicken breast, French fries, chimichurri.	
Entrecôte Frites	39	Fancy Fries	24
Sliced medium-cooked Black Angus, French fries, chimichurri, pomme frites sauce.		Pulled short rib & bacon bits, smoked sauce, truffle ranch, scallions.	

SIDES

French Fries	11
Potato Wedges	11
Coleslaw	9
Cornichons	5
Kosher Dill Pickle	3

SAUCES

Ketchup/Mayo/Mustard	no charge
Dijon	1
Thousand Island	1
Chimichurri	1
Chipotle Aioli	1
Garlic Mayo	1
Truffle Ranch	1
Smoked Sauce	1
Grain Mustard	1
Pomme Frites Sauce	1

ADD ONS

Lettuce/Tomato/Onions	no charge
Pickles	no charge
Pickled Onions	1
Cherry Peppers	1
Crispy Onions	1
Caramelized Onions	2
Coleslaw	2
Sautéed Mushrooms	2
Avocado	3
Maple Beef Bacon	5

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