



THE HARBOUR GRILL

## SUSHI MENU

### CHEF'S SPECIAL Rolls

<b>Crunchy Spicy Tuna</b>	24	<b>Coral Reef</b>	26
Spicy tuna, avocado, cucumber, scallions, topped with tuna, mango, crunchy onions and spicy mayo		Cooked salmon, avocado, cucumber, topped with salmon tempura, sesame seeds, eel sauce, spicy mayo	
<b>Surfsider</b>	26	<b>Yukkae</b>	28
Spicy tuna, cucumber, avocado topped with tempura snapper, torched aioli and eel sauce		Spicy tuna, cucumber, topped with diced tuna poke in kimchee sauce	
<b>Pink Dragon</b>	24	<b>Firehouse</b>	23
Tempura mock shrimp, avocado, cucumber topped with torched kani, sesame seeds and eel sauce		Spicy tuna, cucumber, avocado, sesame seeds, topped with sriracha and jalapeño	
<b>Samurai</b>	29	<b>Impossible</b>	28
Spicy tuna, avocado, topped with salmon and minced black truffle		Tuna, salmon, cucumber, mango, topped with avocado, spicy tuna, crispy onions and mango salsa	
<b>Mr. Truffle</b>	27	<b>The Sea Bass</b>	28
Hamachi, avocado, Japanese pear, topped with hamachi, black truffle carpaccio, masago, microgreens and yuzu soy sauce		Lightly fried tempura roll, salmon, shiitake mushrooms, scallions, topped with mock crab salad, baked Chilean sea bass, miso dressing, cilantro aioli	

### SUSHI

## Kitchen

<b>Spicy Tuna Crispy Rice</b>	24	<b>Ahi Nachos</b>	28
Crispy rice bites topped with spicy tuna and jalapeño		Ahi tuna poke in yukkae sauce, sweet corn, avocado, mango, served on wonton chips	
<b>Crunchy Sea Bass</b>	32	<b>Salmon Tiradito</b>	29
Crispy sea bass skewers topped with spicy yuzu smoked sauce		Fresh sliced salmon, pears, pico de gallo on toasted baguette, topped with tiradito sauce	
<b>Popcorn Shrimp</b>	22	<b>Hamachi Krudo</b>	24
Tempura mock shrimp bites tossed in nitro sauce, topped with sesame seeds		Thin sliced yellowtail fish, yuzu ponzu sauce topped with jalapeño and sesame seeds	
<b>Truffle Pizzetta</b>	26	<b>Edamame</b>	10
Salmon tartar, avocado, black truffle, eel sauce, lemon zest, crispy pizzetta		Steamed edamame topped with coarse salt	
<b>Sashimi Supreme</b>	28	<b>Tuna Tower</b>	24
Salmon sashimi topped with salmon roe, served on fresh avocado, wakame, crispy iceberg and blood orange salad		Layers of spicy tuna, avocado, masago, crispy onions, shiitake mushrooms topped with spicy mayo, eel sauce and sesame seeds	

### MAKIMONO

*Inside out with sesame seeds / 8 pieces rolls*

Avocado	14	Salmon Avocado	17
Cucumber	12	Tuna Avocado	17
Avocado Cucumber	15	Spicy Tuna	17
Salmon	15	California	16
Tuna	16	Kani	14
Hamachi	16		

### NIGIRI / SASHIMI

*1 piece per order*

Salmon	4
Tuna	6
Hamachi	5
Ikura	12

\*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illnesses and medical conditions

For your convenience an 18% service charge has been added to your check.



## THE HARBOUR GRILL

Our charcuterie and sausages are handmade and smoked on the premises using only natural ingredients

# Soups

## TO Start

<b>Chicken Noodle Soup</b>	14	<b>Soup of the Day</b>	MP
----------------------------	----	------------------------	----

---

**Birria Tacos** 24  
Braised ribeye in a rich spicy vegetable stew, soft shell tortillas, iceberg lettuce, pico de gallo

**Charcuterie Platter** 29  
Assortment of homemade cured and deli meats, French Cognac liver mousse, cornichons, old grain mustard and crostinis

**Beef Carpaccio** 26  
Peppercorn crusted aged beef filet, artichoke confit, olive oil and fresh lemon juice

**Cassoulet** 29  
White beans slowly cooked in duck fat, served with duck confit and veal sausage

**Nitro Chicken** 24  
Breaded popcorn chicken tossed in our nitro sauce, topped with sesame seeds

**Truffle Caesar Salad** 21  
Romaine and iceberg lettuces, brioche croutons, avocado, served with truffle Caesar dressing

**Million Dollar Fries** 28  
French fries topped with pulled short rib in a truffle demi glace, smoked bacon bits, scallions and our signature smoked sauce

**Smoked Spare Ribs** 28  
Slowly braised back ribs, then smoked with special house rub

**Wagyu Pastrami** 32  
36 hours slow braised and smoked, old grain mustard and cornichons

**Short Rib Flatbread** 28  
Braised short ribs, mushrooms, caramelized onions on homemade focaccia flatbread, baby arugula, signature smoked sauce

---

**Salmon à la Plancha** 42  
Pan seared salmon filet, served with sautéed vegetables and rice

**Branzino à la Plancha** 48  
Pan seared Branzino filet served with French green beans and potato purée

**Dover Sole** 79  
Pan seared Dover Sole, served with French green beans and potato purée

## Surf

## Sides

Sweet Potato Fries	14
Truffle Fries	18
Homemade Onion Rings	18
Homemade Cornbread	16

Sautéed Green Beans	15
Sautéed Mushrooms	15
Sautéed Seasonal Vegetables	12
Potato Gnocchi Forestière Sauce	18

\*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illnesses and medical conditions

For your convenience an 18% service charge has been added to your check.



## THE HARBOUR GRILL

Served with a choice of: rice, potato wedges, thin cut French fries, potato purée or house salad

### Turf

<b>Ribeye Steak</b>	66	<b>Baby Lamb Chops</b>	95
USDA Certified Prime 16oz aged boneless ribeye		3 Grilled lamb chops served with Fench green beans	
<b>Veal Chop</b>	78	<b>The Harbour Grill Filet</b>	64
Pan seared 16oz veal chop, served with crispy potato gnocchi, sautéed vegetables and red wine demi-glace		USDA Certified Prime center cut filet wrapped with house made maple beef bacon, topped with Portobello mushrooms, served with red wine demi-glace	
<b>The King Reserve</b>	*upon availability 66	<b>Smoked Short Rib</b>	*upon availability 72/lb
Also known as the Ribeye Crown, is the tastiest and most tender cut		Slow smoked bone in short rib, served with homemade cornbread, coleslaw, and baked beans	
<b>Côte de Boeuf</b>	89	<b>Peppered Châteaubriand</b>	64
USDA Certified Prime cut dry aged bone-in ribeye served with a truffle mushroom salad		Center cut crusted with freshly ground black pepper, peppercorn sauce	
<b>Supreme Burger</b>	35	<b>Wagyu Burger</b>	45
Prime ground ribeye, topped with beef bacon, caramelized onions, onion ring, avocado, coleslaw		Ground wagyu ribeye patty, candied bacon, caramelized onions	
<b>Baby Chicken</b>	42	<b>Grilled Chicken</b>	42
Grilled deboned dark meat chicken, topped with caramelized onions		House marinated chicken breast	

**Chef's Special Sauces** 8  
 Bone marrow demi glace  
 Wild mushroom demi glace

The Harbour Grill does not recommend and will refuse the return of well-done steaks

### CHEF'S

### Special

<b>Lamb Shank</b>	58	<b>Veal Milanese</b>	78
Braised lamb shank served with potato purée and sautéed mushrooms		Lightly breaded and fried veal chop served with a printanière salad and sautéed vegetables	
<b>Braised Short Rib</b>	64	<b>Wagyu Brisket</b>	68
Boneless short rib braised in red wine and fresh herbs, served with potato gnocchi in a veal demi-glace		Braised and slightly smoked wagyu brisket topped with a shiitake mushroom demi-glace served with truffle potato purée and sautéed green beans	

\*WARNING: Consuming raw or undercooked seafood and/or meats may increase your risk of foodborne illness if you have certain illnesses and medical conditions

For your convenience an 18% service charge has been added to your check.