



## APPETIZERS

Sesame Seared Ahi Tuna \$18

*Wasabi Cream / Miso-Honey Soy / Fried Wakame / Fried Wonton / Kimchi*

Bison Tenderloin Tartini \$22

*Bison Tartare / Kataifi / Micro Beet Greens / Caper-Dijon Vinaigrette*

Braised Pork Belly \$15

*Grilled Brussels / Candied Walnuts / Pickled Red Onion / Bourbon Soy Sauce*

Oysters Rockefeller \$16

*Baby Spinach / Shallot / Romano Cheese / Anisette*

*Ask your server for today's hand-crafted soup!*

## SALADS

Classic Caesar \$11

*Romaine / Shaved Parmesan / Garlic Croutons*

Caprese \$12

*Spring Mix / Fresh Mozzarella / Roma Tomato / Basil Pesto / Balsamic Glaze*

Balsamic Grilled Peach \$13

*Spring Mix / Georgia Peaches / Pickled Red Onion / Crumbled Goat Cheese / Candied Walnuts*

## ENTREES

Vegan Penne Bolognese \$35

*Incogmeato Vegan Ground Beef / Plant Based Penne / Vegan Marinara / Vegan Cheese / Fresh Basil*

Za'atar Crusted Pork Tenderloin \$36

*Slow Roasted Za'atar Crusted Pork Tenderloin / Ancient Grains / Grilled Asparagus / Brandy-Apple Sofrito*

Land & Sea \$58

*Horseradish-Thyme Crusted 6oz Filet Mignon / 7oz Cold Water Lobster Tail / Grilled Asparagus / Everything Mashed Potatoes / Port Demi*

Gorgonzola Ribeye \$45

*16oz Grilled Ribeye / Gorgonzola Maître D'hôtel Butter / Grilled Asparagus / Onion Hay / Everything Mashed Potatoes*

Black Sea Bass \$42

*Long Line Sea Bass / Grilled Asparagus Risotto / Sherried Lobster Cream / Oven Roasted Grape Tomatoes / Leek Straws*

Seafood Scampi \$38

*Lobster / Shrimp / Scallops / Blue Crab / Grape Tomato / White Wine / Fresh Basil / Butter*

Peri Peri Chicken Fettuccini \$34

*Peri Peri Chicken / Grape Tomatoes / Red Bell Peppers / Red Onion / Fettuccini / Fresh Basil / Parmesan Cream*

## DESSERTS

Italian Lemon Berry Wedge \$10

*Fresh Berries / Lemon Curd*

Triple Chocolate Layer Cake \$12

*Espresso Caramel / Cinnamon Spiked Whipped Cream*

Lavender Cheesecake \$11

*Mixed Berry Coulis / Fresh Whipped Cream*

*Harbor Hotel*

1000 ISLANDS • CLAYTON