



2014 Christmas Boat Parade Menu

December 17th ~ 21st

Main Seating 5:45-8:00pm

Four-Course Dinner \$65/person

Not including Tax and Gratuity

Sampler Appetizer Plate

Seared Ahi

wonton chip with sriracha wasabi aioli

Crab Cake

tropical fruit relish

Filet Tip Skewers

ginger soy sauce

Soup or Salad

New England Clam Chowder

topped with roasted corn

Lobster Bisque

blended with Canadian lobster

Harborside Salad

fresh greens, hearts of palm, feta cheese,
black olives, garbanzo beans, diced tomatoes,
onions with Italian dressing

Caesar Salad

shredded parmesan cheese and garlic croutons

The Wedge Salad

crisp wedge of iceberg lettuce, chopped bacon,
diced tomatoes, bleu cheese crumbles
and bleu cheese dressing

Chicken Tortilla Soup

chicken, vegetables and crispy tortilla strips

“Happy Holidays”

From everyone at Harborside

We will be open for dinner on Christmas Eve from 4:00-8:00pm.

We will be closed on Christmas Day.

From the Sea

Macadamia Nut Opakapaka

macadamia nut crusted, tropical fruit relish and cream
sauce with rice pilaf and sautéed french green
bean amandine

Blackened Mahi Mahi

cajun spices over sautéed spinach, chipotle cream sauce
and avocado relish with red rose potatoes (gf)

Chilean Sea Bass

pan seared then oven roasted, shrimp bisque sauce
over fresh asparagus with organic wild rice

Orange Coconut Crusted Salmon

rolled in shredded coconut and panko bread,
drizzled with sweet chili ginger soy glaze
atop mashed potatoes with asparagus

Pacific Grilled Swordfish

grilled atop asparagus with lemon herb butter
and organic wild rice (gf)

Alaskan Halibut

pan seared then oven roasted, capers, wine, garlic,
herb butter sautéed french green bean amandine
and mashed potatoes (gf)

Cioppino

large shrimp, Alaskan king crab leg, scallops,
Manila clams, black mussels and salmon in a rich tomato
bouillabaisse with garlic toast

Alaskan King Crab Legs

three-quarters of a pound served with drawn butter
and organic wild rice (gf)

From the Land

New Zealand Rack of Lamb

half rack with nine spices, oven roasted with
homemade mint jelly au jus, green bean amandine
and mashed potatoes

Filet Mignon

8 oz filet of beef tenderloin, cognac black
peppercorn sauce, sautéed spinach
and mashed potatoes

New York Steak

choice strip loin hand cut with onion straws,
brussel sprouts and red rose potatoes

Roasted Prime Rib

12 oz cut with au jus, creamed horseradish,
asparagus and mashed potatoes

Chicken and Vegetarian Entrees

available upon request

Dessert and Beverages

**Vanilla Crème Brulee • Chocolate Lava Cake ala mode
Mango and Raspberry Sorbet • Chefs Holiday Dessert**

Fresh Brewed Organic Coffee, Iced Tea, and Soft Drinks