



Restaurant Private Dining

Harborside Restaurant offers a Private Dining Room for groups up to 25 people. With a partial waterfront view this room is perfect for private business meetings, family celebrations, or small groups.





Restaurant Small Groups

Lunch Package #1

(for groups of 16 – 50)

Lunch includes

Choice of beverage (coffee/tea/soda)

Lunch Entrees (choose 3)

BBQ Chicken Salad

spring mix / grilled chicken breast / black beans / avocado / roasted corn
tomatoes / mixed cheeses / tortilla strips / barbecue ranch dressing on the side

Mama's Meatloaf

fresh ground beef & pork / brown sugar barbeque glazed
french green beans / mashed potatoes & gravy

Harborside Cheeseburger with Bacon

fresh beef / cheddar cheese / bacon / lettuce / tomato / onion
1000 island dressing / brioche bun / french fries

Chicken Pesto Pasta

grilled chicken / tomatoes / mushrooms / pesto
/ cream sauce / penne / garlic bread

Santa Fe Chicken Wrap

blackened chicken / corn salsa / lettuce / cheese / avocado / tomatillo sauce
flour tortilla / french fries

Turkey Burger

grilled turkey patty / provolone cheese / avocado / lettuce / tomato / onion
gluten free bun / tomatillo aioli / french fries

"We are able to produce an additional item for dietary sensitive guests."

\$29 per person, or add a soup, salad or dessert **plus \$6**

(Price does not include sales tax or gratuity)

Please inform your server in advance if you have any food allergies or need assistance with ordering special.
An Automatic Gratuity of 18% will be added to parties of 12 or more, and we can only divide up checks evenly between payments.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs, may increase your risk of foodborne illness,
especially if you have certain medical conditions. "gf" means this item is gluten free. "v" is vegetarian with no meat or seafood
but may include dairy or eggs. "df" is dairy free no dairy or meat products



Restaurant Small Groups

Dinner Package #1

(for groups of 16 – 25)

Dinner includes

Choice of beverage (coffee/tea/soda)

Chef's Choice of Dessert

Dinner Entrees (choose 3)

Shrimp Linguine

jumbo shrimp / tomatoes / garlic / white wine / basil cream sauce / parmesan cheese / garlic bread

Blackened Mahi Mahi

pacific caught mahi / cajun spiced / pan seared / chipotle cream sauce / guacamole
seasonal vegetables / rice pilaf

Grilled Atlantic Salmon

fresh canadian salmon / lemon beurre blanc / capers / seasonal vegetables / rice pilaf

Angus Top Sirloin Steak

half pound certified black angus / center cut / onion ring / ginger soy glaze
seasonal vegetables / fingerling potatoes

Baby Back Ribs

half rack / barbeque sauce / cole slaw / broccoli / rice pilaf / seasonal vegetables / garlic toast

Shrimp Scampi

eight jumbo shrimp / sauteed / garlic wine butter / seasonal vegetables

Roasted Turkey Breast

all-natural white turkey breast / slow roasted in house / house made stuffing / cranberry sauce
seasonal vegetables / mashed potatoes & gravy

Dessert

Chef's choice

\$43 per person, or add a soup or salad **\$49**

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Restaurant Small Groups

Lunch Package #2

(for groups of 16 – 50)

Lunch includes

Choice of beverage (coffee/tea/soda)

Chef's Choice of Dessert

Lunch Entrees (choose 3)

Seared Ahi Asian Salad

seared ahi / napa salad mix / toasted almonds / mandarin oranges / bell peppers / asian cucumbers & carrots / fresh cilantro / wonton strips / asian sesame dressing on the side

Grilled Atlantic Salmon

fresh atlantic salmon / lemon beurre blanc / rice pilaf / seasonal vegetables

Shrimp Linguine

jumbo shrimp / white wine / garlic cream sauce / diced tomatoes / parmesan cheese / garlic bread

French Dip

shaved roast beef / caramelized onions / provolone cheese
garlic parmesan french roll / french fries

Turkey Avocado Sandwich

all-natural white turkey breast / slow roasted in house / sliced tomatoes / avocado
lettuce / provolone cheese / cranberry mayonnaise / sourdough bread / french fries

Mahi Tacos

grilled mahi tacos / cilantro tomatillo aioli / cabbage / pico de gallo / guacamole
sour cream / corn tortillas / black beans / rice pilaf

Dessert

Chef's choice

\$35 per person, or add a soup or salad **plus \$6**

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Restaurant Small Groups

Dinner Package #2

(for groups of 16 – 25)

Dinner includes

Choice of beverage (coffee/tea/soda)

Chef's Choice of Dessert

Dinner Entrees (choose 3)

Orange Coconut Crusted Salmon

fresh canadian wild caught / orange marmalade marinated / coconut & panko breaded
ginger soy glaze / sweet chili sauce / seasonal vegetables / rice pilaf

Seared Diver Scallops

jumbo fresh diver scallops / lemon beurre blanc / french green beans / risotto

Lobster Ravioli

half dozen / lobster filled ravioli / rich lobster cream sauce
garlic toast

Pacific Swordfish Steak

fresh wild caught / char broiled / tropical fruit salsa / lemon caper butter
seasonal vegetables / rice pilaf

Seafood Pasta

jumbo shrimp / diver scallops / mussels / marinara / linguine / parmesan / garlic bread

Short Rib

braised beef short rib / bordelaise sauce / mashed potatoes / seasonal vegetables

Filet Mignon (plus \$8)

third pound tenderloin / onion ring / peppercorn sauce / seasonal vegetables / fingerling potatoes

Alaskan Halibut (plus \$10)

alaskan wild caught / pan seared / garlic herb butter / capers / seasonal vegetables / rice pilaf

Dessert

Chef's choice

\$48 per person, or add a soup or salad for **\$6**

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WHITE WINES

Sparkling

Stanford (187ml) California			9.00
La Marca Prosecco (187ml) Italy			14.00
Chandon Brut (187ml) California			18.00
Wycliff Brut Sparkling (750ml) California			21.00
Domaine Chandon Brut (750ml) California			58.00
Veuve Clicquot Brut Champagne (750ml) France			156.00

Chardonnay

	6oz	9oz	Bottle
2022 William Hill-California	9.00	12.25	30.00
2021 J Lohr-Monterey	10.00	13.75	34.00
2021 Kendall Jackson-California	12.00	16.25	42.00
2022 Daou-Paso Robles	13.50	18.50	46.00
2022 Markham-Napa	15.50	21.00	56.00
2018 Patz & Hall-Sonoma County			76.00
2021 Rombauer-Napa			86.00
2020 Cakebread Cellars-Napa			96.00
2021 Nickel & Nickel "Stiling Vineyard"-Napa			129.00

Other Whites

2023 Ecco Domani Pinot Grigio-Italy	9.00	12.25	30.00
2021 Willamette Valley Vineyards Riesling Oregon	12.00	16.25	42.00
2022 Simi Sauvignon Blanc California	10.00	13.75	34.00
2022 Kim Crawford Sauvignon Blanc-Marlborough	13.00	18.50	46.00
2022 Chateau Miraval Studio Rosé by Miraval-France	13.50	19.00	48.00

RED WINES

Cabernet Sauvignon

	6oz	9oz	Bottle
2021 William Hill-California	10.00	13.75	34.00
2020 J. Lohr "Seven Oaks"-Paso Robles	13.00	18.50	46.00
2021 Daou-Paso Robles	15.50	21.00	56.00
2021 Decoy "Limited" by Duckhorn-Napa	16.00	23.50	60.00
2020 Austin Hope (1 Liter) Paso Robles			94.00
2021 Frank Family-Napa			109.00
2019 Silver Oak-Alexander Valley			139.00

Pinot Noir

2022 Spellbound-California	12.00	16.25	42.00
2021 Bonterra-Mendocino (organic)	14.75	20.00	53.00
2021 MacMurray Ranch-Sonoma			59.00
2020 Duckhorn "Goldeneye"-Anderson Valley			96.00

Other Reds

2022 Edna Valley Merlot-San Luis Obispo	11.00	14.75	38.00
2021 Alta Vista Malbec-Argentina	11.50	15.75	40.00



DRAFT PINTS

Stella Artois 5% Pilsner	8.00
Pizza Port Brewing "Chronic Ale" 4.9% Amber	8.25
Madewest Brewing "Hazy IPA" 7.0% Hazy IPA	8.50
Stone IPA 6.9% IPA	8.75
21st Amendment "Blood Orange IPA" 7.0% Citrus IPA	8.50

BOTTLED BEERS & SELTZERS

Firestone Walker "805" 4.7% blonde ale	7.00
Michelob Ultra 4.2% light lager	7.00
Pacifico 4.5% lager	7.00
Modelo Especial 4.4% light lager	7.00
Corona 4.6% lager	7.25
Heineken 0.0% Alcohol free	7.25
High Noon Vodka Seltzer 4.5% watermelon & grapefruit	7.50

HOUSE COCKTAILS

Spicy Serrano Margarita hornitos tequila / agave nectar / serrano pepper / fresh lime juice / tajin rim	13.00
Cosmopolitan Martini absolut citron vodka / triple sec / cranberry juice / fresh lime	14.50
Italian Cherry Margarita hornitos / amaretto disaronno / agave / black cherry / limes / salted rim	14.00
Island Tropic malibu banana rum / malibu mango rum / pineapple juice / melon liqueur float	13.00
Blue Bikini tito's vodka / coconut creme / pineapple juice / blue curacao	14.00
Huckleberry Lemonade blue ice huckleberry vodka / lemonade / blueberries / lemon	12.00
Raspberry Lemon Drop Martini absolut citron vodka / chambord / fresh lemon juice / sugar rim	14.00
Basil Cucumber Cooler organic cucumber vodka / elderflower / basil leaves / mint / cucumber / soda water	13.00
Classic Old Fashioned bulleit rye bourbon whiskey / simple syrup / bitters / luxardo cherry	13.50
American Mule tito's vodka / ginger beer / fresh lime / fresh mint	13.00
Espresso Martini absolut vanilla vodka / baileys / kahlua / espresso	15.00
POG Hawaiian Cocktail malibu coconut rum / passion / orange / guava	12.00