

NOYO HARBOR INN

RESTAURANT & TAVERN

Starters

Soup of the Day - \$9

Farmstead Cheese Plate - \$18

Local seeded bread, caramelized nuts, summer fruit compote

Oysters on the Half Shell – Market Price

Half dozen, finger lime mignonette

Local Cod Cake - \$15

Frisee, celery root & red onion slaw, tartar sauce

Smoked Salmon Latke - \$16

Potato latke, creme fraiche, dill, truffle oil

Harbor Skewer - \$15

Shrimp, octopus, Spanish chorizo, bomba rice, bell peppers, English peas, saffron spice

Phuket Clams , Hot Pot Style– \$18

Coconut milk, lemongrass, garlic, cilantro, shallot

Mendocino Dungeness Crab Au Gratin - \$23

Leeks, shiitake mushrooms, Fontina cheese, bread crumbs, white wine & brandy cream sauce

Parma Ham, Grilled Asparagus, Burrata - \$16

Balsamic reduction, white truffle oil, grilled crostini

Flash Fried Brussels Sprouts - \$12

Bacon, walnuts, Parmesan, maple-apple cider reduction

Salads

Local Green Salad - \$10

Market inspired, caramelized onion vinaigrette

Bloomsdale Spinach Salad - \$14

Caramelized pecans, Point Reyes blue cheese, lardons, warm maple vinaigrette

Local Dungeness Crab & Citrus Salad - \$19

Shrimp, little gems, avocado, lemon vinaigrette

Summer Heirloom Tomato Salad - \$14

Burrata cheese, arugula, pine nuts, basil vinaigrette

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Entrees

Our Herb Garden-Crusted Petrale Sole - \$29

Stuffed with Dungeness crab, shiitake mushrooms and leeks, Himalayan red rice, light curry sauce

Pan Roasted Halibut - \$29

Spanish chorizo, local swiss chard, cannellini beans, bell peppers, saffron broth

Braised Chick Peas & Freekeh \$18

Summer vegetables, Sweet onions & peppers, cumin-cilantro salsa verde

Red Quinoa - \$17

Black beans, sweet peppers, corn, kale, cilantro lime vinaigrette

NHI California Style Hamburger - \$16

*Grass fed beef, avocado, jalapeno aioli, Kennebec pomme frites
Add white cheddar - \$2*

Duck Rigatoni - \$22

Local mushrooms, duck, asparagus, peas, parmesan cream sauce

Chicken Marsala - \$29

Breast of chicken, polenta with Fontina cheese, Marsala mushroom sauce, kale

Rack of Lamb Mediterranean - \$37

Israeli Couscous, Swiss chard, harissa-red wine demi-glace

Beef Tenderloin with Caramelized Shallots - \$33

Leek-potato gratin, green beans, red wine demi-glace

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

We proudly serve local produce and seafood §

18% gratuity added to parties of 6 or more

500 Casa Del Noyo, Fort Bragg, CA 95437
Tel. 707.961.8000

Open Daily
8:00AM – 2:00PM |

www.noyoharborinn.com

5:00PM – 9:00PM

Executive Chef: Fabrice Dubuc

General Manager: Maegen Loring