



DINNER

Welcome to HarborView Bistro & Bar - We are so glad you are here! Each dish is made to order and requires extra care and time to prepare. Please enjoy the environs, and our libations menu while your meal is prepared. Bon Appetit!

STARTERS

Starter Suggested Wines - by the glass
Entrée Suggested Wines - by the bottle

Soup of the Day	10	
Deviled Eggs du Jour [#]	13	
Flash Fried Brussels Sprouts ^{#^}	12	Murder Ridge Zinfandel
Bacon, Parmesan Cheese, Walnuts, and a Sherry Wine-Maple Reduction		
Duck Rillettes [#]	19	Goldeneye Vin Gris of Pinot Noir
Served with Dried Cherry Chutney and Crostini		
Steamed Prince Edward Island Mussels [#]	19	Meyer Family Chardonnay
Garlic, Shallots, White Wine, Cream		
Dungeness Crab Ravioli	21	Lulu Cellars Chardonnay
House-made Ravioli with a Crab Stuffing served in Champagne Cream Sauce		
Asparagus Two Ways ^{#^}	16	Husch Sauvignon Blanc
(1) Grilled Asparagus with Meyer Lemon Aioli, (2) Shaved Asparagus and Arugula Salad with Ricotta Insalata		
Escargots "Printemps"	17	Black Kite Pinot Noir
Served in an Herbes de Provence Cream Sauce with Sautéed Asparagus and Morels, in Puff Pastry		
Noyo Caesar Salad ^{#^}	13	Goldeneye Vin Gris of Pinot Noir
Romaine, House Caesar Dressing, Housemade Croutons, Anchovies		Add Grilled Chicken, Prawns or Fish 6

ENTREES

ALL ENTRÉES SERVED WITH DAILY STARCH & VEGETABLE

Chicken Breast Marsala Style [#]	33	Lichen Pinot Gris
Pan Roasted and served with a Marsala Cream Sauce with Shiitake Mushrooms		
Local Petrale Sole [#]	34	Drew Albarino
Sautéed and served with Capers, Lemon Juice, White Wine and Butter		
Braised Lamb Shank [#]	38	Domaine du Castel, Petit Castel
Served Boneless with a Rich Tomato and Vegetable Mirepoix Sauce		
New York Pepper Steak [#]	41	Marques de Riscal Rioja
Coated on One Side with Crushed Black Peppercorns in a Red Wine and Demiglace Sauce		
Surf and Turf [#]	85	Molly Dooker Shiraz, "Carnival of Love"
8oz. Baked Lobster Tail, 8oz. Grilled Filet Mignon with a Red Wine, Mushroom Demiglace Sauce		
Local Dungeness Crab Cakes	36	Lula Cellars Chardonnay
Served with a Sriracha Relish		
Muscovy Duck Breast	42	Minus Tide Pinot Noir
Pan Roasted Medium Rare, with Crisp Skin, served with a Ginger-Blood Orange Glaze		
Venison Medallions	46	Murder Ridge Zinfandel
Loin Medallions Pan-Seared Medium-Rare with a Mustard-Herb Pan Sauce		
Scallops	36	Meyer Cellars Chardonnay
Pan Seared and served on Porcini Risotto with Parmesan Cheese		
Pork Loin	35	Bischofliche Riesling
Roasted Medium-Rare served with a Brandied Prune Sauce		
HarborView Bistro House Pasta	29	Goldeneye Vin Gris of Pinot Noir
Fettuccini with Spicy Marinara, Fire-Roasted Chile Sausage, Roasted Garlic, Sun-Dried Tomatoes, Fresh Goat Cheese		
Farro Bowl ^{#^}	27	Broc Cellars Amore Bianco
Local, Organic Vegetables with a Cilantro, Cumin Olive Oil Dressing		
The Harbor Burger ^{#^}	16	Drew Field Blend
½ lb. Local John Ford Beef, Onion, Tomato, Lettuce, Jalapeno Aioli, Served with Housemade French Fries		
Add Bacon or Avocado or Cheese \$3 each *Impossible* patty also available [^]		

#Gluten-Free Option Available ^Vegan Option Available

Checks may be split up to 3 ways. More than 3 ways results in a \$5 per check surcharge. 20% gratuity is added to parties of 6 or more