



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	
Dungeness Crab Bisque with Rouille	15	
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	Domaine Anderson Chardonnay
Garlic, Shallots, White Wine, Cream		
Salad of Winter Fruits ^{#^}	15	Cole Ranch Riesling
Mixed Greens with House Vinaigrette, Pomegranate, Persimmon, Pear, Toasted Hazelnut and Pt. Reyes Blue Cheese		
Escargots "Forestières"	16	Black Kite Pinot Noir
With Locally-Foraged Wild Mushrooms in White Wine, Shallot, Herbes de Provence Cream Sauce in Puff Pastry		
Noyo Caesar Salad ^{#^}	13	Meyer Cellars Chardonnay
Caesar Dressing, Housemade Croutons, Anchovies		Add Grilled Chicken 5

ENTREES

ALL ENTRÉES SERVED WITH DAILY STARCH & VEGETABLE

Chicken Breast Marsala Style [#]	31	Campion Chardonnay
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	Ryme Sangiovese/Friulano Blend
8oz. Baked Lobster Tail, 8oz. Grilled Filet Mignon with a Red Wine, Mushroom Demiglace Sauce		
Local Dungeness Crab Cakes ^{#^}	36	Domaine Anderson Chardonnay
Served with a Sriracha Relish		
Muscovy Duck Breast	38	Minus Tide Pinot Noir
Pan Roasted to Crisp the Skin cooked Medium-Rare, served with a Dried Currant Sauce		
Venison Medallions	42	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	28	Goldeneye Vin Gris of Pinot Noir
Fettuccini with Spicy Marinara, Fire-Roasted Chile Sausage, Roasted Garlic, Sun-Dried Tomatoes, Fresh Goat Cheese		
Farro Bowl ^{#^}	24	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