



HARBORVIEW

BISTRO & BAR

DINNER

Welcome to HarborView Bistro & Bar - Noyo Harbor Inn's Restaurant and Tavern!

We are so excited to be able to serve you and provide Chef Fabrice's specialties in our beautiful, unique setting!. We have established protocols above and beyond what is recommended to ensure the health, safety and enjoyable experience for our guests and staff. Please let us know If there Is anything we can do to enhance your visit. Bon Appetit!

STARTERS

Flash Fried Brussels Sprouts*+ \$11
Bacon, Parmesan, Walnuts, Sherry Wine & Maple Syrup Reduction

Soup of the Day \$10

Mixed Mushroom Bruschetta+ \$13
Warm Garlic Crostini, Goat Cheese, Roasted Shallots, White Truffle Oil

Fried Brie Cheese Salad+ \$11
Baby Mixed Lettuce, Green Beans, Tomato, Radishes, Carrots, Dijon Vinaigrette

Deviled Eggs with Shrimp Remoulade* \$13
Mixed Baby Lettuce and White Truffle Oil

Steamed "Penn Cove" Mussels* \$18
Garlic, Shallots, White Wine, Butter, Cream with Toasted Crostini

French Duck Confit Rillettes \$14
Crostinis, Cornichons

Pan Seared Scallops Meunière Style \$21
Capers, Garlic, Shallots, Lemon Juice, Butter, White Wine, Cauliflower with Yukon Mash

NOYO Caesar Salad*+ \$13
Citrus Fruits, Avocado, Cherry Tomatoes, Parmesan Crostini, Red Onion, Caesar Dressing
Add Grilled Chicken \$5 Add Sautéed Shrimp \$6

ENTREES

Pan Seared "Ora" King Salmon \$32
Curry Couscous and Quinoa Pilaf, Flash Fried Brussel Sprouts, Bacon, Onion, Red Onion Beurre Rouge

Pork "Schnitzel Style" \$31
Braised Red Cabbage and Onions in Red Wine Reduction with Scalloped Potatoes

Pan Seared Hunter's Chicken Breast* \$31
Shitake and Porcini Marsala Cream Sauce with Fettuccini and Grilled Asparagus

The Harbor Burger \$15
½ lbs. Local Beef, Onion, Tomato, Lettuce, Jalapeno Aioli, Served with Kennebec Potato Wedge Fries
Add Bacon or Avocado or Cheese \$3 each "Impossible" patty also available^

Local Petrale Sole and Crab Pinwheel \$33
Green Onion Basmati Rice, Swiss Chard, Saffron Cream Sauce

Rack of Lamb Provencal \$34
Baked Acorn Squash with Sweet Potato Mash, Braised Root Vegetables, in a Maple Butter Glaze Balsamic Reduction

Grilled Flat Iron Steak \$32
Yukon Mash, Green Beans, Red Wine Demi Mushroom Sauce

Potato Gnocchi Alfredo+ \$28
Ham, Pancetta, Mushrooms, Spinach, White Truffle Parmesan Cream Sauce

Farro Bowl^* \$19
Brussel Sprouts, Mushrooms, Onion, Asparagus, Corn, Carrots, Zucchini, Pepper, Chard, Lemon Olive Cilantro Oil

Executive Chef Fabrice Dubuc || Menu Revised 2/24/21

Our dishes have been prepared for your enjoyment. Ingredients may vary slightly according to availability and quality. Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illnesses.

*Gluten-Free available

^Vegan

+Vegetarian available