



# DINNER



Welcome to HarborView Bistro & Bar at the Noyo Harbor Inn - We are so glad you're here! Each dish is made to order and requires extra care & time to prepare. Please enjoy the environs & our libations menu while we prepare your meal. Bon Appétit!

## STARTERS

Pairing Suggestions: *Whiskey* *Wine*

Soup du Jour<sup>#</sup> 12

Deviled Eggs du Jour<sup>#</sup> 17

Flash Fried Brussels Sprouts<sup>#^</sup> 16

Bacon, Parmesan Cheese, Walnuts, and a Sherry Wine-Maple Reduction

*Pikesville Straight Rye/Murder Ridge Zinfandel*

Heirloom Tomato Caprese Salad<sup>#</sup> 21

Tomato Filets, Fresh Buffalo Mozzarella, Pistachio Pesto, Balsamic Reduction, Toasted Baguette

*Bladnoch 17 Year/Wente Reisling*

Oysters on the Half Shell – Half Dozen<sup>#</sup> 21

Beausoleil Washington Oysters with Mignonette Sauce

*Gordon MacPhail Ledaig/Minus Tide Chardonnay*

Calamari 19

Lightly Fried to Perfection and served with Mendocino Mustard and our House made Jalapeno Aioli

*Monkey Shoulder Blended/Chalk Hill Chardonnay*

Crab Ravioli 26

Ravioli with a Champagne Cream Sauce and a Drizzle of Basil Pesto

*Knob Creek Single Barrel 9 year/Lichen Pinot Noir*

Avocado Quinoa Salad<sup>#^</sup> 21

Rainbow Quinoa topped with Mango, Fresh Greens, Feta Cheese in a Lemon Vinaigrette set on a bed of Fresh Avocados

*Nikka From the Barrel/Nelson Family Orange Muscat*

Noyo Caesar Salad<sup>#</sup> 16

Romaine, House Caesar Dressing, House made Croutons, Anchovies

*Square 6 Wheated/Rodney Strong Merlot*

Add Grilled Chicken, Prawns or Fish 10

Gardens @ Noyo Salad<sup>#^</sup> 16

House Salad Featuring Seasonally Available Specialties from our Organic Gardens served with our House Vinaigrette

*Dark Hollow/Roederer Estate Brut Rose*

## ENTREES

Stuffed Chicken Breast 39

Prosciutto Wrapped and Stuffed with Mozzarella, Roasted Red Pepper served with Garlic Green Beans and Grilled Polenta Cake

*Breckenridge Rum Cask Finish/Rodney Strong Merlot*

Stuffed Pan Seared Petrale Sole<sup>#</sup> 43

Stuffed with Fresh Crab, Shiitake Mushrooms, Onions, Leeks, topped with a Champagne Sauce served with a Sushi Rice Cake

*Dalwhinnie 15 year/Chalk Hill Chardonnay*

Moqueca Mista 41

Lemongrass, Kafir Lime, Red Curry Coconut Broth, Mussels, Rock Cod, Black Tiger Shrimp with Chimichurri Rice

*Basil Hayden Dark Rye/Meyer Family Cellars Syrah*

New York Pepper Steak<sup>#</sup> 48

Coated with Crushed Peppercorns in a Red Wine, Demiglace Sauce served with Garlic Mashed Potatoes, Local Vegetables

*Bardstown Silver Oak Finish/Lichen Pinot Noir*

Surf and Turf<sup>#</sup> 85

8oz. Lobster Tail and 8 oz. Filet with a Red Wine, Demiglace Sauce served with Garlic Mashed Potatoes and Local Vegetables

*Maker's Mark Chocolate Truffle/Roth Cabernet Sauvignon*

Sirloin & Shrimp Skewers<sup>#</sup> 45

Top Sirloin and Jumbo Prawns drizzled with Balsamic and Basil Pesto served with Garlic Mashed Potatoes, Local Vegetables

*Westward Stout Cask/Black Kite Pinot Noir*

Gnocchi 35

Gnocchi, Pistachio Pesto Cream Sauce, Sun-Dried Tomatoes, Pancetta Lardon, aged Parmesan

*Angel's Envy Triple Oaked/Wente Reisling*

Pan-Seared Scallops <sup>#</sup>	39	<i>Aberlour Double Cask /Chalk Hill Chardonnay</i>
Served on a Bed of Rice Noodles with Bacon and Spinach in a Pineapple Champagne Sauce with Seasonal Vegetables		
Pork Tenderloin <sup>#</sup>	36	<i>Glenlivet 14 year Cognac Cask/Husch Mojo Red Blend</i>
Grilled Pork Tenderloin Cutlets, Haricot Vert with Cherry Tomato, Champagne Mustard Cream, Grilled Royale Trumpet Mushroom		
HarborView Bistro House Pasta <sup>^</sup>	29	<i>Compass Box Flaming Heart/Minus Tide Chardonnay</i>
Fettuccini with Spicy Marinara, Fire-Roasted Chile Sausage, Roasted Garlic, Sun-Dried Tomatoes, Fresh Goat Cheese		
Three Cheese Lasagna Primavera	34	<i>Woodford Reserve Double Oaked/Meyer Family Cellars Syrah</i>
Grilled Eggplant, Squash, Roasted Red Pepper, Cremini Mushroom, Toasted Sourdough, Buffalo Mozzarella, Ricotta and Parmesan Cheese, Pomodoro Sauce served with House made Garlic Bread		

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#Gluten-Free Option Available	^Vegan Option Available
A 2% surcharge is applied if paying with a credit or debit card	20% gratuity is added to parties of 6 or more
Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illnesses.	

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