

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!

Pairing Suggestions:	Whiskey	Wine
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STARTERS

Clam Chowder or Vegetarian Soup du Jour	12	
Deviled Eggs du Jour [#]	17	
Flash Fried Brussels Sprouts ^{#^}	16	<i>Pikesville Straight Rye/Murder Ridge Zinfandel</i>
Bacon, Parmesan Cheese, Walnuts, and a Sherry Wine-Maple Reduction		
Oysters on the Half Shell – Half Dozen [#]	21	<i>Gordon MacPhail Ledaig/Minus Tide Chardonnay</i>
Rotating Seasonal Oysters with Mignonette Sauce		
Calamari	19	<i>Monkey Shoulder Blended/Chalk Hill Chardonnay</i>
Lightly Fried to Perfection and served with Mendocino Mustard and our House made Jalapeno Aioli		
Crab Ravioli	26	<i>Knob Creek Single Barrel 9 year/ Lichen Pinot Noir</i>
Ravioli with a Champagne Cream Sauce and a Drizzle of Basil Pesto		
Avocado Quinoa Salad ^{#^}	21	<i>Nikka From the Barrel/Nelson Family Orange Muscat</i>
Rainbow Quinoa with Mango, Fresh Greens, Feta Cheese in a Lemon Vinaigrette set on a bed of Fresh Avocados		
Noyo Caesar Salad [#]	16	<i>Square 6 Wheated/Rodney Strong Merlot</i>
Romaine, Classic Caesar Dressing, Parmesan, House made Croutons, Anchovies		
		Add Grilled Chicken, Prawns or Fish 10
Gardens @ Noyo Salad ^{#^}	16	<i>Dark Hollow/Roederer Estate Brut Rose</i>
House Salad Featuring Seasonally Available Specialties from our Organic Gardens served with our House Vinaigrette		

ENTREES

Stuffed Chicken Breast Marsala [#]	39	<i>Breckenridge Rum Cask Finish/Rodney Strong Merlot</i>
Stuffed with Onion, Bacon, Apple topped with Porcini Marsala Cream Sauce, served with a Polenta Cake and Local Vegetables		
Stuffed Pan Seared Petrale Sole [#]	43	<i>Dalwhinnie 15 year/Chalk Hill Chardonnay</i>
Stuffed with Fresh Crab, Shiitake Mushrooms, Onions, Leeks, topped with a Champagne Sauce served with a Sushi Rice Cake		
Moqueca Mista [#]	41	<i>Basil Hayden Dark Rye/Meyer Family Cellars Syrah</i>
Lemongrass, Kafir Lime, Red Curry Coconut Broth, Mussels, Rock Cod, Black Tiger Shrimp with Chimichurri Rice		
New York Pepper Steak [#]	48	<i>Bardstown Silver Oak Finish/Lichen Pinot Noir</i>
Coated with Crushed Peppercorns in a Red Wine Demiglace served with Garlic Mashed Potatoes, Local Vegetables		
Gnocchi	35	<i>Angel's Envy Triple Oaked/Wente Reisling</i>
House Made Gnocchi, Pesto Cream Sauce, Sun-Dried Tomatoes, Pancetta Lardon, aged Parmesan		
Surf and Turf [#]	85	<i>Maker's Mark Chocolate Truffle/Roth Cabernet Sauvignon</i>
8oz. Lobster Tail and 8 oz. Filet with a Red Wine Demiglace served with Garlic Mashed Potatoes and Local Vegetables		
Sirloin & Shrimp Skewers [#]	45	<i>Westward Stout Cask/Black Kite Pinot Noir</i>
Top Sirloin and Jumbo Prawns drizzled with Balsamic and Basil Pesto served with Garlic Mashed Potatoes, Local Vegetables		
Pan-Seared Scallops [#]	41	<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 Schnitzel	36	<i>Glenlivet 14 year Cognac Cask/Husch Mojo Red Blend</i>
Breaded Pork Loin lightly fried served with a Pan Seared Spaetzle topped with a Champagne Bacon Cream Sauce and Spinach		
HarborView Bistro House Pasta [^]	32	<i>Compass Box Flaming Heart/Minus Tide Chardonnay</i>
Penne Pasta Served with a Grilled Chicken Breast (optional), House Made Vodka Sauce, Parmesan and Fried Basil		
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		

#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.