HarborView BISTRO & BAR

# DINNER

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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*

## STARTERS

Clam Chowder or Vegetarian Soup du Jour 15

Deviled Eggs du Jour# 17

Flash Fried Brussels Sprouts#^ 19 *Pikesville Straight Rye/Murder Ridge Zinfandel*
Bacon, Parmesan Cheese, Walnuts, and a Sherry Wine-Maple Reduction

Oysters on the Half Shell – Half Dozen# 21 *Noyo Harbor Inn 10-year Gin/Dry Creek Fume Blanc*
Rotating Seasonal Oysters with Mignonette Sauce

Calamari 19 *Monkey Shoulder Blended/Chalk Hill Chardonnay*
Lightly Fried to Perfection and served with Mendocino Mustard and our House made Jalapeno Aioli

Crab Ravioli 28 *Knob Creek Single Barrel 9 year/ Lichen Pinot Noir*
Ravioli with a Champagne Cream Sauce and a Drizzle of Basil Pesto

Avocado Quinoa Salad#^ 24 *Nikka From the Barrel/Nelson Family Orange Muscat*
Rainbow Quinoa with Pomegranate, Fresh Greens, Feta Cheese in a Lemon Vinaigrette set on a bed of Fresh Avocados

Noyo Caesar Salad# 17 *Square 6 Wheated/Rodney Strong Merlot*
Romaine, Classic Caesar Dressing, Parmesan, House made Croutons, Anchovies Add Grilled Chicken, Prawns or Fish 10

Gardens @ Noyo Salad#^ 17 *Dark Hollow/Roederer Estate Brut Rose*
House Salad Featuring Seasonally Available Specialties from our Organic Gardens served with our House Vinaigrette

## ENTREES

Stuffed Chicken Breast Marsala# 39 *Breckenridge Rum Cask Finish/Rodney Strong Merlot*
Stuffed with Onion, Bacon, Apple topped with Porcini Marsala Cream Sauce, served with a Polenta Cake and Local Vegetables

Stuffed Pan Seared Petrale Sole# 46 *Noyo Harbor Inn 6-year Bourbon/Chalk Hill Chardonnay*
Stuffed with Fresh Crab, Shiitake Mushrooms, Onions, Leeks, topped with a Champagne Sauce served with a Sushi Rice Cake

Moqueca Mista# 42 *Basil Hayden Dark Rye/Meyer Family Cellars Syrah*
Lemongrass, Kafir Lime, Red Curry Coconut Broth, Mussels, Clams, Rock Cod, Black Tiger Shrimp with Chimichurri Rice

New York Pepper Steak# 52 Add Lobster Tail +45 *Bardstown Silver Oak Finish/Lichen Pinot Noir*
Coated with Crushed Peppercorns in a Red Wine Demiglace served with Garlic Mashed Potatoes, Local Vegetables

Gnocchi 37 *Angel's Envy Triple Oaked/Dry Creek Fume Blanc*
Chicken Apple Sausage, Sweet Corn, Red Pepper, Smoked Paprika, Caramelized Onion, Parm Cheese in a Pesto Cream Sauce

Grilled Ribeye# 55 Add Lobster Tail +45 *Maker's Mark 46 Oaked/Roth Cabernet Sauvignon*
12oz. Ribeye in a Bordelaise Sauce served with Roasted Marble Herb Potatoes and Local Vegetables

Sirloin & Shrimp Skewers# 49 *Westward Stout Cask/Black Kite Pinot Noir*
Top Sirloin and Jumbo Prawns drizzled with Balsamic and Basil Pesto served with Garlic Mashed Potatoes, Local Vegetables

Pan-Seared Scallops# 45 *Noyo Harbor Inn 12-year Rye /Chalk Hill Chardonnay*
Served on a Bed of Rice Noodles with Bacon and Spinach in a Pineapple Champagne Sauce with Seasonal Vegetables

Pork Schnitzel 36 *Glenlivet 14 year Cognac Cask/Husch Mojo Red Blend*
Breaded Pork Loin lightly fried served with a Pan Seared Spaetzle topped with a Champagne Bacon Cream Sauce and Spinach

HarborView Bistro House Pasta^ 34 *Compass Box Flaming Heart/Minus Tide Chardonnay*
Penne Pasta Served with a Grilled Chicken Breast (optional), Zuccini, Mushroom, Vodka Sauce, Parmesan and Fried Basil

Three Cheese Lasagna Primavera 36 *Woodford Reserve Double Oaked/Meyer Family Cellars Syrah*
Grilled Eggplant, Squash, Roasted Red Pepper, Cremini Mushroom, Toasted Sourdough, 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 5 or more
Consuming raw or undercooked meats, poultry, seafood shellfish or eggs may increase your risk of foodborne illnesses.