

P.J. Harbour Club

Perfect For Sharing

Hot Antipasto

Baked Clams, Grilled Shrimp and Octopus, Grilled Drunken Choriso, Parmesan Custard, Crispy Artichokes and Mozzarella en Carozza

\$28.95

Charcuterie Board

Selection of Cured Meats, Fine Cheese and Pâté Served with Artisan Bread and Fresh Fruit

\$18.95

Seafood by the Piece

Clams and Oysters on the Half Shell, Lobster Cocktail, Shrimp Cocktail, Lump Crabmeat w/ Lemon, Cocktail, Mignonette and Limoncello Sauces

A.M.P.

Semi Crudo

Seared Hamachi with Avocado

Marinated Hamachi with Caviar, Lime and Tarragon Dressing

\$19.95

Fresh Tuna Nicoise

Egg, French Beans, Potato, Pickled Onion, Tomato and Olives in a Mustard Seed Dressing

\$16.95

Deep Sea Diver Scallop Salad

Seared Sea Diver Scallop with Grilled Artichoke, Mache Baby Lettuces Dressed with Citrus Flavored Extra Virgin Olive Oil

\$18.95

Appetizers

Sautéed Shrimp and Scallops

Sautéed Shrimp and Scallops in Bacon with Pea, Mushroom and Pearl Onion Salpicon

\$16.95

Clams in the Portuguese Fashion

Manila Clams Steamed in the Portuguese Fashion with Vinho Verde, Choriso, and Garlic

\$16.95

Crisp Pork Belly

Warm Flageolet Bean, Choriso and Vegetable Compote Topped with Scallion, Walnut Salad

\$14.95

Lobster Burrata

Burrata, Speck, Tomato, Basil, Aioli, Mache and Balsamic Syrup

\$24.95

Duck Foie Gras Two Ways

Hudson Farmed Moulard Terrine and Seared Foie Gras with Sundried Fruits, Nuts and Guava with Mache Greens and a Raspberry Port Syrup

\$24.95

** Consuming raw or under cooked foods on this page can be hazardous to your health*

** Please alert your server of any allergens you may have*

Soups

Oyster & Pearls

Tapioca Sabayon, Tempered & Pureed Oyster Cream, Caviar
\$12.95

Tomato Soup

Crème Fraiche, Cheddar Cheese Fritter and Basil Oil
\$8.95

Butternut Squash Bisque

Stilton Cheese and Toasted Spiced Pecans
\$9.95

Salads

Pumpkin Ravioli and Shredded Duck Salad

with Roast Long Island Cheese Pumpkin and Sundried Cranberry Walnut Dressing
\$14.95

The Club's Caesar

Chiffonade of Romaine Lettuce, Ciabatta Croutons Tossed in Lemon and Garlic Dressing,
Topped with a Parmesan Crisp
\$8.95

North Shore Chopped Salad

Mixed Vegetables and Italian Dressing Laced with Anchovy
\$8.95

Pasta

Tortelloni and Prosciutto

Tortelloni Pasta with Julienne Prosciutto, Tomato and Romano Cheese and Pepper
\$18.95

Matriciana Ravioli Cacio e Pepe

Ravioli Stuffed with Sausage, Onion, and Tomato Tossed with Cheese and Pepper Sauce
\$18.95

Fettuccine with Scallop

Fettuccine Pasta with Scallop, Cream, French Beans, Peas and Scallions
\$26.95

Entrées

Hudson Valley Duck Leg Confit and Breast

Over Wild Rice and Pomegranate Medley, Grilled Leeks, and Oyster Mushroom Chips and
Watercress Salad in Truffle Vinaigrette and Port Wine Syrup
\$39.95

Pan Roast French Breast of Chicken

Medley of Grilled Ratatouille Vegetables and Braised Potatoes in a Light Mornay Sauce
\$24.95

Olive Oil Poached Salmon

Mélange of Cippolini Onions, Radishes, and Oyster Mushrooms ala Grecque
\$31.95

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Carmelized Veal Sweetbreads

Wild Mushroom Ravioli, Crisp Artichoke, Mushrooms and Madeira Jus
\$28.95

Roast Picanah Steak

Roast Rump Sirloin Steak with Baby Squash Fritters, Broccolini and Sherry Wine Sauce
\$36.95

Fillet of Hamachi

Sautéed Fillet of Hamachi with Fennel and Carrot "Risotto", Grilled Scallions and a Broccolini Sauce
\$38.95

Dover Sole Meuniere

Sautéed Dover Sole with Parsley, Capers, Lemon, White Wine Sauce and a Bouquetier of Vegetables and Potato in a Celery Puree Finished in a Meuniere Sauce.
\$46.00

Pan Roast Fillet of Bronzini

Pan Roast Bronzini with Vegetable Risotto in a Shrimp and Scallop American Sauce
\$42.95

Pan Roast Filet Mignon

Roast Filet Mignon with Caramelized Apple, Foie Gras, and a Cinnamon Calvados Syrup
\$48.00

Veal Tenderloin Chateaubriand

Farm Raised Veal with Asparagus ala Crème and Thyme Braised Potatoes
\$42.95

Braised Lamb Shank

Slow Braised Lamb Shank with Goat Cheese Polenta, and a Roast Vegetable Cabernet Wine Sauce
\$38.95

Broiled Prime Porterhouse x 2, 4, or 6

Lyonnais Potatoes, Broccolini, and Creamed Spinach
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Maple Glazed Double Pork Chop

with Sweet Potato Pancakes, Sautéed Apple and Cabbage Salad
\$32.95

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