

P.J. Harbour Club

FIVE COURSE PRIXE FIXE \$89.95

CHOICE OF ONE PER CATEGORY (NO SUBSTITUTIONS OR SHARING PLEASE)

Amuse

of the day

Appetizers

Grilled Octopus Salad

Grilled Marinated Octopus with, Black Eye Peas, Mixed Vegetables in a Light Basil Vinaigrette

Piquante Shrimp

Smoked Paprika Marinated Shrimp in a Portuguese Sofrito

Baby Clams Bulao

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

Duck Risotto

Roast Duck and Artichoke Mixed with Peas and Risotto

Soups / Salads

Classic Wedge Salad

Iceberg Wedge with Blue Cheese Dressing Topped with Lardons, Tomato, Onion and Chopped Peppers

The Club's Caesar

Hearts of Romaine Lettuce, Ciabatta Croutons Tossed in Lemon Garlic Dressing, Parmesan Crisp

Potato and Leek Soup

Green Potato and Leek Soup with Chiffonade of Collard Greens and Sautéed Choriso

Pea Crab Soup

Puree of Fresh Tender Peas with Ricotta, Crab, Leeks and Basil

** 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*

Entrées

Tortelloni and Prosciutto

Tortelloni Pasta with Julienne Prosciutto, Tomato and Romano Cheese and Pepper

Seared Tuna Fillet

Seared Rare Tuna with Saffron, Fennel Confit Risotto, Kalamata Olive Cheeks and Sundried Tomato Relish

Deviled Chicken

Grilled, Pressed Spiced Chicken with Arugula, Prosciutto, Tomato and Pecorino Romano in a Light Lemon Dressing

Crisp Whole Snapper

Crisp Red Snapper with Roast Cauliflower Couscous, Julienne Mixed Vegetables and a Coconut Sauce

Bucatini Pasta Ricotta

Bucatini Pasta Tossed with Country Styled Tomato Sauce, Ricotta, Parmesan and Basil

Pan Roast Filet Mignon

Roast Filet Mignon with Roast Tomato, Portabella Mushroom, Cauliflower Puree and Port Wine Syrup

Desserts

Apple Tart Tatin

Roast French Apple pie with Vanilla and Caramel Sauces

Tiramisu

Coffee Flavored Ladyfinger and Mascarpone Cream, Topped with Cocoa

Joey "Bag of" Doughnuts and Chocolate Cappuccino

Light Ricotta Doughnuts with Vanilla Mascarpone and Caramel Sauces

Crème Brulee

Classic Vanilla Flavored Crème, Tuille and Fresh Berries

Sea Salted Chocolate Caramel Tart

Sea Salted, Decadent Chocolate and Caramel Ganache in an Oreo Crust with chocolate and Anglaise Sauces

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