Appetizers Shrimp Tempura "Malaysian Style" **Lobster Salad** 35 25 with Coconut Curry Sauce Lobster, Avocado, Mango, Citronette Dressing Tuna Tartare "Pierangelo Style" 26 **Escargot** 19 Tuna, Cherry Tomatoes, Watermelon, Blue Cheese "En Cocotte" in spicy Garlic Butter Tuna Tartare "Harbourfront Signature" 26 **Dim Sum Sampler** 24 Avocado, Soy, Kaffir Lime & Ginger Dressing Pork, Vegetable & Shrimp Dim Dum Served with Hoisin & Chilli Soy Sauce 29 thinly sliced Hamachi drizzled with Yuzu Sauce **Mussels and Clams** 28 Sesame Oil, Soy Sauce & Garlic served in White Wine or Tomato Sauce **Shrimp Cocktail** 24 Beef Tartare (4oz) 29 with Spicy Cocktail Sauce Harbourfront Style 26 Papa Pomodoro 24 Seared Cherry Tomatoes, Avocado, Thyme, Oregano Burrata served on a traditional Tuscan tomato soup & Extra Virgin Olive Oil (contains gluten) **Tuna Carpaccio** 29 **Arugula Salad** 18 with Balsamic Vinaigrette Arugula, Pecans, Goats Cheese with Balsamic Vinaigrette Pears, Strawberries and Mango MP **Bluepoint Oysters** served with Traditional Condiments **Caesar Salad** 18 also available as "Oyster Rockefeller" with Croutons & Parmesan Shavings Main **Local Catch** 46 **Risotto Porcini** 38 Catch of the Day with Lemon Butter Sauce Carnaroli, Porcini, Onions, Cream, Parmesan Seasonal Vegetables & Potatoes **Duck** 44 **Black Cod** 54 Pan-fried Duck Breast with Orange-Anise Sauce Miso & Mirin Marinated & served with Rice Red Cabbage & Mashed Potatoes 38 **Roasted Half Chicken** 38 Served with Honey Mustard Sauce, Mushroom Gravy, Vegetables & Potatoes Seasonal Vegetables & Potatoes Chicken "Rollatino" 40 **Branzino and Gamberri** 59 Panko Crusted Chicken Breast filled with Spinach & Baked Branzino topped with Zucchini on Pea Purée Goat Cheese served with a Mushroom Cream Sauce served with Jumbo Shrimps & Lemon Butter Sauce Chicken "Roti" 38 59 Chicken Curry served with Indian Flat Bread Lemon Sole served with Caper Butter Sauce Mango Chutney & Raita Seasonal Vegetables & Potatoes Veal 44 Linguini Shrimp "Fra Diavolo" 46 "Milanese" with Arugula Salad OR "Piccata" with fried Zucchini OR Tomato Sauce, Garlic, Wine, Capers, Onions, Olives "Marsala" with Mashed Potatoes Raviolo "Baccala" 36 Codfish filled Raviolo in Butter & Sage Sauce Beef "Asiate" 39 Pan-seared with Red & Green Peppers 35 Harbourfront Curry (v) Unagi Sauce, Jalapeños & Sesame Seeds Mixed Vegetables in a Coconut Curry Sauce served with Basmati Rice From the Grill All the grilled items are served with your sauce of choice (gravy, mushroom cream, peppercorn or béarnaise) 29 Striploin Steak 12oz 52 Beef Tenderloin 60 Tomahawk Steak (40 –46oz) MP Rack of Lamb 65

Dear Guests, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

8

French Fries

Baked Potato

8

MP

Onion Rings

Porterhouse Steak (42 oz)

Creamed/ Sautéed Spinach

14