



HARBOURFRONT
RESTAURANT
& KOMODARU SUSHI LOUNGE

Harbourfront Restaurant ***Menu***

Dinner

***(Please select up to 2 Appetizers, 3 Main Courses
And 2 Desserts)***

Appetizers

\$20.00

Jumbo Shrimp

served with a spicy cocktail sauce

Lobster Salad

*Maine Lobster with Avocado, Onions
Mango and citronette dressing served with arugula salad*

Buffalo Mozzarella

*With seared cherry tomatoes, avocado
Basil, Thyme, Oregano and extra virgin olive oil*

Smoked Salmon

*Premium Smoked Salmon served with pumpernickel bread
Horseradish dressing, onions and capers*

Togarashi

Makimono Roll with spicy Tuna, Togarashi spices

Main Courses

Risotto Porcini

*Carnaroli Rice from Emilia Romagna
Served with Porcini Mushrooms and aged Parmesan*
\$35.00

Roasted Turkey

*Mustard Crusted Ham, Oyster Stuffing, Cassava pie, cranberry sauce
crisp bacon tossed Brussel sprouts, mascarpone and chive mashed potato*
\$ 39.00

Rack of Lamb

Oven roasted and herb crusted
\$ 48.00

Surf and Turf

Grilled 6oz beef Tenderloin and Jumbo Shrimps
\$59.00

Salmon

Grilled Salmon Fillet with a mango and pineapple Salsa
\$ 39.00

Catch of the day

*Pan fries fillet of local fish with lemon butter sauce
Topped with roasted almonds*
\$ 42.00

Chicken Rollatino

Baked chicken breast filled with goats cheese and apinach
\$ 35.00

Chilean Seabass

*Coated in Panko Bread crumbs and Parmesan Cheese
and served with Saffron cream sauce*
\$ 48.00

Bermuda Lobster

*Baked half Bermuda Lobster with Crabmeat Stuffing
and melted butter*
\$ 50.00

Filet Steak

*Grilled 10oz Beef Tenderloin
Served with sauce of your choice (Bernaise, Mushroom Cream, Peppercorn)*
\$48.00

All the above are served with market vegetables and potatoes

Optional Soup and Salad Course
add \$12

Bermuda Fish Chowder

Drizzled with sherry pepper and local black rum

Or

Cream of wild mushroom

Or

Cream of Pumpkin Soup

Or

Caesar Salad

*With Aioli dressing, garlic and rosemary croutons
and shaved parmesan*

Or

Arugula Salad

*Served with parmesan shavings, cherry tomatoes
And citronette dressing*

Or

Spinach Salad

*Served with Honey Mustard dressing
Blue cheese croutons and bacon bits*

Dessert
Add \$13.00

Crème Brulee

Burnt Ginger and Orange Sugar

Chocolate Pudding Cake

*Mouthful of Chocolate Pudding between two layers of
Dark Chocolate Cake*

Tiramisu

Italian Coffee Mousse Cake with Biscotti

Dessert Trio

Chocolate Mousse, Panna Cotta, Crème Brulee

Cheese Cake

Vanilla Bean- flecked and layered with Cream Cheese

Chocolate Truffle in Bento Box

with your choice of Ice Cream

Apple Crepe

*Granny Smith Apple rolled in a thin Pancake and
Topped with your choice of Ice Cream*

Selection of Cheeses add \$17.00

*Apples, Walnuts, Berries and Riesling
Marmalade*