

## Starters

### Soup of the Day | \$12

Chefs' creative moment using our finest ingredients creating a must have soup

### Confit of Duck Leg | \$25

Tangy Tomato Jam, Hoisin Dressing, Cucumber, and Chives Wrapped in Delicate Pancakes

### Seafood Gratin |SF| \$27

A Blend of Shrimp, Scallops, and Mushrooms in a Light Broth with Golden Parmesan Crisp

### Salmon Tartar | \$28

With Grilled Apples, Fresh Radishes and Chives

### Crispy Mojo Pork Belly | \$27

Perfectly Cooked Pork Belly with Plantain Wafers and Sweet Mango Jam

### Panzanella Salad | \$20

With Tomatoes, Island Fruits, Cauliflower Purée and Mozzarella

### Grilled Marinated Tofu | \$27

Served with Roasted Corn and Tomato Salsa

### Jerk Watermelon Salad | \$15

With Zucchini Strings and a Dehydrated Sweet Potato Crisp

## Entrées

### Seared Sesame-Crusted Ahi Tuna | \$32

Courgette Fricassee, Ginger Beurre Blanc, Green Banana Mash

### Twice-Cooked Lamb Shank | \$38

Moroccan Spices, Apricot Jus, and Fondant Potatoes

### Catch of the Day | \$37

Potato Parfait, Smoked Salmon Bisque, Market Vegetables

### Pork and Crab |SF| \$41

Rum Butter Sauce and Herb Polenta

### Braised Short Rib with Grilled Shrimp | \$49

Served over Pesto Mashed Potatoes

### Wild Mushroom Fricassee Pumpkin Gnocchi | \$32

Earthly Wild Mushrooms in a delicate Fricassee served over soft Pumpkin Gnocchi

### Garlic Goat's Cheese and Spinach Stuffed Chicken |\$28

Confit Red Cabbage and Rosemary Jus

### Shrimp & Scallop Linguini |SF| \$35

Tomato Shellfish Beurre Blanc, Tomato Compote

### Chef's Surf and Turf |SF| \$50

Chef's Combination of Land and Sea  
(Please speak to your server)

## Signature Steaks

### 8oz Grilled Beef Tenderloin | \$60

### 8oz NY Strip Steak | \$50

### 12oz Rib Eye | \$55

### 16oz Grilled T-Bone Steak | \$75

All steaks are served with Country Fries and Seasonal Vegetables and your Choice of Peppercorn or Mushroom Sauce

## Dessert

### Pecan Caramel Cheesecake | \$12

Silky Velvet Cheesecake layered with Caramelized Pecans

### The Harbor Club Chocolate Cake | \$10

Chocolate Sponge soaked with Bailey's, filled with soft Ganache finished with a torched Italian Meringue

### Sticky Toffee Pudding | \$9

Traditional English Pudding served with Caramel and Vanilla Ice Cream

### Cream Catalina | \$9

Orange flavored Spanish cooked Cream

### The Plant | \$10

Chocolate tree served with Chocolate soil and Lemon Curd

### Enhance your Experience

Wine pairings available. Enquire with our team about the perfect wine to complement your meal!