

# HARBOUR TOWN GRILL

## Appetizers

**Twin Lollypop Lamb Chops 9.95**  
*Onion, mint & arugula salad*

**Lump Crab Cake 9.95**  
*Citrus remoulade*

**"Steak and Blue" Empanadas 7.95**  
*Beef tenderloin & gorgonzola filling  
Brandy demi*

**Shrimp Cocktail 8.95**  
*Bloody mary cocktail sauce*

**Angus Beef Sate 7.95**  
*Skewered beef tips  
Green herb salsa*

**Lobster Crepe 11.95**  
*Lobster, mushrooms and baby spinach  
"Thermidor" sauce*

**Fried Green Tomato Caprese 6.95**  
*With fresh mozzarella & sage  
Apple balsamic vinaigrette*

## Soups

**Lobster & Corn Bisque 7.95**  
*Country ham & sage*

**Caramelized Vidalia Onions  
in Potato Broth 5.95**  
*Grilled potato onion crouton*

## Salads

**Green Salad 4.95**  
*Seasonal garden greens with tomatoes,  
cucumbers and sliced mushrooms  
Selection of dressing*

**Grill Salad 6.95**  
*Bibb lettuce and citrus wedges  
Showered with hazelnuts and chevre cheese  
Raspberry vinaigrette*

**Harbour Town Caesar 4.95**  
*Hearts of romaine & roasted garlic croutons  
Parmesan lemon dressing*

**Spinach Salad 6.95**  
*Baby spinach and sliced forest mushrooms  
Smoked gouda cheese & bacon accents  
Bing cherry vinaigrette*

— Embellish any salad with —  
*Sautéed Chicken breast, Prime beef tips, or Garlic shrimp 8.95*

## Steaks

### Small

**Petite Filet Mignon 4oz 18.95**  
**Filet Mignon Medallion 6oz 25.95**  
**NY Strip Loin 8oz 19.95**

### Medium

**Filet Mignon 8oz 31.95**  
**Grilled Sirloin Steak 8oz 18.95**

### Large

**Grilled Sirloin Steak 14oz 22.95**  
**T-Bone Steak 16oz 34.95**  
**Bone in Ribeye 18oz 38.95**

*(marinated in olive oil with garlic and rosemary)*

*All steaks served with demi-glace and choice of two sides*

# HARBOUR TOWN GRILL

## *Steaks (continued)*

HARBOUR TOWN GRILL'S

### *Signature Cut*

**Chateaubriand for two 33.95/person**

*Béarnaise and demi glace  
Carved tableside*

## *Sides*

Mashed yukon golds ~ Truffled mac & bleu cheese ~ Parmesan-truffle frites  
Sweet corn pudding ~ Goat cheese polenta ~ Sautéed spinach  
Haricot verts ~ Sautéed Forest mushrooms ~ Brussel sprouts

## *Additions*

Lobster tail, 4oz **16.95** ~ 6 Sautéed shrimp **8.95** ~ Bleu cheese, bacon & herb crusted **2.95**  
Hollandaise **2.95** ~ Béarnaise **2.95**

## *Harbour Town Entrees*

**Rack of Lamb Half 18.95 Full 29.95**

*Lavender, chevre & porcini mushroom crust  
Mashed yukon golds, sautéed brussel sprouts  
Red onion mint marmalade*

**Beef Short Rib 22.95**

*Goat cheese kissed polenta  
Sautéed brussel sprouts  
Horseradish jus*

**Tenderloin Tips 16.95**

*Sautéed tender morsels of prime beef filet  
Mashed yukon golds and haricot verts  
Green peppercorn brandy sauce*

**Ashley Farms Chicken 17.95**

*Mashed yukon golds and haricot verts  
Tart apple demi*

**Grilled Grouper Fillet 24.95**

*Sweet corn pudding and Haricot verts  
Corn & lobster coulis*

**Grilled Salmon 18.95**

*Parmesan-truffle frites & haricot verts  
Cilantro Pineapple Salsa*

**Shrimp & Orecchiette 19.95**

*Sautéed shrimp with rapini, toasted hazelnuts,  
Red chile over orecchiette pasta  
Shaved grana*

**Chef's Creations market price**

*Daily culinary inspirations*