

# HARBOUR GRILLE



## Full Menu

**Address:** The Shoppes at Grand Harbour, George Town

**Phone:** (345) 945 5200

**Cuisine:** American Grille

## STARTERS

<b>French Onion Soup</b>	<b>CI\$8</b>
Caramelized onions in a rich beef-wine broth with signature cheesy bread topping	
<b>Seafood Chowder</b>	<b>CI\$9.95</b>
Coconut milk soup, mixed seafood, garlic, chili paste with bell peppers	
<b>Shrimp Tempura</b>	<b>CI\$12.95</b>
Chili honey glaze, lemon and lime dressing, crispy glass noodles	
<b>Lobster Tortellini</b>	<b>CI\$10.95</b>
Wild mushroom puree, shaved pecorino, arugula, crouts, ricotta	
<b>Pork Belly</b>	<b>CI\$12.95</b>
Roast pork belly, mango chutney, fennel, orange segments, spinach and ricotta mousse.	
<b>Burrata Salad</b>	<b>CI\$12.95</b>
Arugula, spinach, candied walnuts, red wine reductions with extra virgin olive oil	
<b>Tahini Salad</b> <span style="border: 1px solid green; padding: 2px;">Vegan</span>	<b>CI\$9.95</b>
Carrots, French beans, cherry tomatoes, mixed salad leaves, cucumber, red onion, with tahini dressing and sesame seeds	
<b>Classic Caesar</b>	<b>CI\$11.95</b>
Garlic croutons, parmesan, bacon and anchovies	

## PASTA

<b>Carbonara</b>	<b>CI\$15.95</b>
Fettucine with creamy egg sauce and guanciale	
<b>Marinara</b>	<b>CI\$15.95</b>
Fettuccine, tomato sauce, parmesan, basil	

**Pesto Tagliatelle** **CI\$15.95**

Chicken with a creamy basil pesto and sun-dried tomato

**Shrimp Pasta** **CI\$21.95**

Black Cavatelli, prawns, squid, asparagus, young corn, in a spicy ariabiatta sauce

## POULTRY

**Duck Confit** **CI\$22.95**

Duck leg, kale, pistachio, honey and radicchio orange dressing

**Chicken Inasal** **CI\$21.95**

Grilled boneless chicken leg, lemon grass, ginger, garlic soy sauce, scallions, bell peppers, carrots, cabbage atchara with coconut rice and tzatziki

**Chicken Schnitzel** **CI\$21.95**

Parmesan crusted chicken breast with fettuccine, lemon wedge, (choice of Marinara or Alfredo)

## FROM THE SEA

**Salmon** **CI\$29.95**

Pan seared salmon with a butternut squash puree served with snow peas, onions and fennel espuma

**Red Snapper** **CI\$26.95**

Poached snapper in a lemon and dill beurre blanc, crushed potato, cherry tomatoes, kalamata olives, mushrooms and a roasted red pepper coulis

**Crusted Cod** **CI\$23.95**

Crusted cod with shrimp farofa, shallots, wilted asparagus skin, cauliflower veloute and green peas

## STEAKS & BURGERS

**Pork Porterhouse 14oz.** **CI\$20.95**

Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn

**Skirt Steak 10 oz.** **CI\$24.95**

Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn

**C.A.B Striploin 12 oz.** **CI\$29.95**

Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn

<b>C.A.B Ribeye 12 oz.</b>	<b>CI\$34.95</b>
Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn	
<b>C.A.B Filet Mignon 6 oz.</b>	<b>CI\$38.95</b>
Marinated in aromatic oil, truffle mashed potato, baby carrots, young corn	
<b>Harbour Grille Burger</b>	<b>CI\$15.95</b>
Homemade 7oz. - tomato, onion, arugula, provolone and Tabasco mayo, with parmesan french fries	
<b>Veggie Burger</b> <input type="checkbox"/>	<b>CI\$13.95</b>
Black bean burger with onions, tomatoes, arugula and a homemade BBQ sauce	

## ADDITIONAL SIDES

<b>Seasonal Vegetables</b>	<b>CI\$4</b>
<b>Grilled Asparagus</b>	<b>CI\$6</b>
<b>Truffle Mash Potatoes</b>	<b>CI\$4</b>
<b>Parmesan Fries</b>	<b>CI\$6</b>
<b>Mac 'n' Cheese</b>	<b>CI\$6</b>
<b>Grilled Chicken 6oz.</b>	<b>CI\$6</b>
<b>Blackened Shrimp</b>	<b>CI\$6</b>
<b>Peppercorn Sauce</b>	<b>CI\$4</b>
<b>Red Wine Demi Glaze</b>	<b>CI\$4</b>
<b>Creamy Shiitake Mushroom</b>	<b>CI\$4</b>
<b>Chimichurri</b>	<b>CI\$4</b>

## PIZZA (WHITE SAUCE)

<b>Four Cheese</b>	<b>CI\$15.95</b>
Mozzarella, gorgonzola, cheddar and pecorino	
<b>Capriscciosa</b>	<b>CI\$16.95</b>
Ham, mushrooms, mozzarella and arugula	

**Vegetable Korma** **CI\$15.95**

Coconut curry sauce, baby spinach, green peppers, pineapple, hot banana pepper, mozzarella and cheddar

## PIZZA (TOMATO SAUCE)

**Bella** **CI\$17.95**

Burrata, sweet sausage with olive and fresh basil

**Margarita** **CI\$15.95**

Fresh mozzarella, fresh basil, drizzled with extra virgin olive oil

**Diavolo** **CI\$17.95**

Mozzarella, jalapenos, onions, black olives and spicy sausage

**Spicy Chorizo** **CI\$17.95**

Caramelized onions, mozzarella and roasted red pepper sauce

**Mediterranean Vegetable** **CI\$15.95**

Sun-dried tomato, kalamata olives, red peppers, baby spinach, feta and mozzarella

**Italia** **CI\$16.95**

Burrata, prosciutto and arugula with tomato sauce

## DESSERTS

**Coconut Crème Brûlée** **CI\$8**

**Raspberry Semifreddo Popsicle** **CI\$8**

Frozen, creamy white chocolate raspberry mousse, coated with white chocolate

**Coconut Pineapple Cake** **CI\$8**

Moist cake with tropical flavors of coconut and pineapple, served with coconut rum sauce

**Chocolate Lava Cake** **CI\$8**

Chocolate cake with a molten center

**Cheesecake Flan (Flan de Queso)** **CI\$8**

Rich and creamy flan with a dense cheesecake like consistency, served with warm cinnamon churros and dulce de leche sauce

15% gratuity will be added to your final check

Last updated: Tue 15 Mar, 2022