

P. J. Harbour Club

THREE COURSE PRIXE FIXE \$34.95

CHOICE OF ONE APP, ONE ENTRÉE, ONE DESSERT (NO SUBSTITUTIONS PLEASE)

Appetizers

Clams in the Portuguese Fashion

Manila Clams Steamed in the Portuguese Fashion with Vinho Verde, Choriso, and Garlic

Crisp Pork Belly

Warm Flageolet Bean, Choriso and Vegetable Compote Topped with Scallion, Walnut Salad

Butternut Squash Bisque

Stilton Cheese and Toasted Spiced Pecans

The Club's Caesar

Chiffonade of Romaine Lettuce, Ciabatta Croutons Tossed in Lemon and Garlic Dressing, Topped with a Parmesan Crisp

Entrées

Tortelloni and Prosciutto

Tortelloni Pasta with Julienne Prosciutto, Tomato and Romano Cheese and Pepper

Olive Oil Poached Salmon

Mélange of Cippolini Onions, Radishes, and Oyster Mushrooms ala Grecque

Pan Roast French Breast of Chicken

Medley of Grilled Ratatouille Vegetables and Braised Potatoes in a Light Mornay Sauce

Maple Glazed Double Pork Chop

with Sweet Potato Pancakes, Sautéed Apple and Cabbage Salad

Desserts

Orange Crème Brulee

with Orange Flavored Creme, Tuille and Fresh Blood Orange Compote

Polenta Cake

Light Polenta and White Chocolate Cake with Chocolate Covered Guava

Tiramisu

Coffee Flavored Ladyfinger and Mascarpone Cream, Topped with Cocoa

** Consuming raw or under cooked foods on this page can be hazardous to your health*

** Please alert your server of any allergens you may have*

P. J. Harbour Club

THREE COURSE PRIXE FIXE \$41.95

CHOICE OF ONE APP, ONE ENTRÉE, ONE DESSERT (NO SUBSTITUTIONS PLEASE)

Appetizers

Clams in the Portuguese Fashion

Manila Clams Steamed in the Portuguese Fashion with Vinho Verde, Choriso, and Garlic

Fresh Tuna Nicoise

Egg, French Beans, Potato, Pickled Onion, Tomato and Olives in a Mustard Seed Dressing

Tomato Soup

Crème Fraiche, Cheddar Cheese Fritter and Basil Oil

The Club's Caesar

Chiffonade of Romaine Lettuce, Ciabatta Croutons Tossed in Lemon and Garlic Dressing, Topped with a Parmesan Crisp

Entrées

Matriciana Ravioli Cacio e Pepe

Ravioli Stuffed with Sausage, Onion, and Tomato Tossed with Cheese and Pepper Sauce

Olive Oil Poached Salmon

Mélange of Cippolini Onions, Radishes, and Oyster Mushrooms ala Grecque

Pan Roast French Breast of Chicken

Medley of Grilled Ratatouille Vegetables and Braised Potatoes in a Light Mornay Sauce

Roast Picanah Steak

Roast Rump Sirloin Steak with Baby Squash Fritters, Broccolini and Sherry Wine Sauce

Desserts

Orange Crème Brulee

with Orange Flavored Creme, Tuille and Fresh Blood Orange Compote

Polenta Cake

Light Polenta and White Chocolate Cake with Chocolate Covered Guava

Tiramisu

Coffee Flavored Ladyfinger and Mascarpone Cream, Topped with Cocoa

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