

HARBOR BISTRO AND BAR

Dinner Menu

Starters

FRENCH ONION SOUP

\$8

SOUP DU JOUR

\$6

CAPRESE TOWER

Layered Roma tomatoes, mozzarella, fresh basil drizzled with olive oil, cracked pepper and balsamic reduction

\$10

BUFFALO CHICKEN WINGS

Plump and crisp, served mild, medium, hot, Thai, Italian, Fra Diavolo, lemon pepper or BBQ

\$12

ZUCCHINI E CALAMARI FRITTI

Tender bites of Zucchini and Calamari, lightly floured and pan seared

Served with marinara and cajun aioli

\$13

MEATBALL SUAVE

Three delicious housemade meatballs served with shaved parmesan and garlic crostini on a brush of marinara sauce

\$11

SALMON CAKES

Duo of salmon cake served with red pepper coulis and goat cheese quenelle

\$12

Salads

FRESH GARDEN SALAD

Mixed field greens, diced tomatoes, cucumbers, raisins and fresh baked croutons

\$9

LEMON CAESAR SALAD

Grilled romaine leafs with hard boiled egg, grape tomatoes and fresh baked croutons

Topped with lemon zest and homemade Caesar dressing

\$11

With grilled chicken add \$3

With shrimp add \$6

ORANGE FENNEL SALAD

Grilled chicken breast served on a bed of crisp arugula, shaved fennel and juicy mandarin orange segments

\$13

PRAWNS AND MANGO SALAD

Mixed field greens, roasted red peppers, asparagus, sliced mango and three fresh sauteed prawns

\$15



adam's mark
hotel and event center

Entrees

HALIBUT ALMANDINE

Pan seared and accented with butter sauce supreme topped with toasted almonds and served with garlic reggiano mashed potatoes and seasonal vegetable spikes

\$30

SALMONE ASIATICO

Salmon filet poached in ginger soy broth with garlic, scallions and chives served with a side of garlic reggiano mashed potatoes and seasonal vegetable spikes

\$27

NY STRIP STEAK

12oz. tendercut grilled to perfection

Served with garlic reggiano mashed potatoes and seasonal vegetable spikes

\$31

BONE IN RIB-EYE

16oz. USDA Prime

Served with garlic reggiano mashed potatoes and seasonal vegetable spikes

\$39

CHICKEN COTOLETTA

Pan fried breaded chicken cutlet served on bed of pasta with mozzarella, tomatoes, reggiano and fresh arugula

\$22

GNOCCHI GAMBERI E COGNAC

Sauteed potato gnocchi with fresh prawns in a cream of cognac sauce with shallots, garlic and tomato

\$28

RAVIOLI MARINARA AND MEATBALLS

Sauteed cheese ravioli with delicious meatballs and topped with pecorino romano cheese

Served with bias garlic crostini

\$20

FETTICCINE PUTTANESCA

Fettucini pasta served in a classic tomato caper sauce with olives and topped with pecorino romano

\$21

LOBSTER RISOTTO

Creamy Italian inspired risotto with white wine, shallots, tomatoes and infused with tender buttery lobster

\$25



5PM - 10PM

17% gratuity included for parties of 6 or more