

BUFFET BREAKFAST

CONTINENTAL BREAKFASTS

THE SAN JUAN ISLAND

*Minimum 8 guests*

*Fresh Squeezed Orange Juice and Grapefruit Juice*

*Assorted Freshly Baked Muffins, Butter and Preserves*

*Sliced Fresh Fruit with Seasonal Berries*

*Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas*

*\$16.50*

THE LOPEZ ISLAND

*Minimum 10 guests*

*Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice*

*Sliced Fresh Fruit with Seasonal Berries*

*Harbor Club House Made Granola, Honey Yogurt and Fresh Berries*

*Assorted Freshly Baked Muffins and Scones, Butter and Preserves*

*Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas*

*\$18.50*

THE ORCAS ISLAND

*Minimum 15 guests*

*Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice*

*Sliced Fresh Fruit with Seasonal Berries*

*Individual Granola Parfaits, Honey Yogurt and Huckleberry-Blueberry Compote*

*Assorted Freshly Baked Muffins, Croissants, Danish and Scones, Butter and Preserves*

*Warm Breakfast Bagels, Whipped Cream Cheese*

*Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas*

*\$21.00*

BUFFET BREAKFAST

SHAW ISLAND

*Minimum 15 guests*

*Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice*

*Sliced Fresh Fruit with Seasonal Berries*

*Assorted Freshly Baked Muffins and Scones, Butter and Preserves*

*Fresh Made Oatmeal with Raisins, Dried Cherries, Brown Sugar and Light Cream*

*Scrambled Eggs with Fresh Chives*

*Smoked Bacon and Breakfast Sausage Links*

*Harbor Club Rosemary Breakfast Potatoes*

*Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas*

25.00

STUART ISLAND

*Minimum 20 guests*

*Fresh Squeezed Orange Juice and Fresh Squeezed Grapefruit Juice*

*Sliced Fresh Fruit with Seasonal Berries*

*Assorted Freshly Baked Muffins, Scones, Croissants and Danish with Butter and Preserves*

*Warm Breakfast Bagels, Whipped Cream Cheese*

*Fresh Made Oatmeal with Raisins, Dried Cherries, Brown Sugar and Light Cream*

*Scrambled Eggs with Fresh Chives and Tillamook Cheddar Cheese*

*Smoked Bacon and Breakfast Sausage Links*

*Harbor Club Rosemary Breakfast Potatoes*

*Hazelnut Crusted Brioche French Toast, Pure Maple Syrup*

*Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas*

\$30.00

PLATED BREAKFASTS

*Served with Fresh Squeezed Orange Juice, Fresh Squeezed Grapefruit Juice, Apple Juice, Tomato Juice, V-8 or Cranberry, Starbucks Coffee, Starbucks Decaffeinated Coffee and Tazo Teas.*

Scrambled Eggs with Fresh Chives

*Choice of Smoked Bacon or Breakfast Sausage Links*

*Harbor Club Rosemary Breakfast Potatoes*

\$18.50

*With Tillamook Cheddar Cheese \$19.00*

Scrambled Eggs  
with Sautéed Wild Mushrooms and Manchego Cheese

*Choice of Smoked Bacon or Breakfast Sausage Links*

*Harbor Club Rosemary Breakfast Potatoes*

\$20.00

Spinach, Artichoke and Goat Cheese Quiche

*Sliced Seasonal Fruit Garnish*

\$17.00

Classic Eggs Benedict\*

*Free Range Eggs, Natural Canadian Bacon, Chervil Hollandaise*

*Harbor Club Rosemary Breakfast Potatoes*

\$19.00

Northwest Benedict\*

*Free range eggs, Smoked Salmon Lox, Chervil Hollandaise*

*Harbor Club Rosemary Breakfast Potatoes*

\$21.00

Individual Granola Parfaits,  
Honey Yogurt and Blueberry-Huckleberry Compote  
*Served with an Assortment of Fresh Baked Muffins, Homemade Scones and Assorted Breakfast Breads*

\$15.00

Fresh Sliced Fruits with Seasonal Berries

*Served with an Assortment of Fresh Baked Muffins, Homemade Scones and Assorted Breakfast Breads*

\$15.00

Hazelnut Crusted Brioche French Toast

*Choice of Smoked Bacon or Breakfast Sausage Links*

*Pure Maple Syrup*

\$18.00

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.*

BREAKFAST ENHANCEMENTS

Scrambled Eggs

*\$4.50 per person*

*With Tillamook Cheddar Cheese*

*\$5.25 per person*

Assorted Fresh Baked Muffins

*\$3.50 per person*

Fresh Baked Croissants, Danish, Muffins and Homemade Scones  
with Butter and Preserves

*\$4.50 per person*

Assorted Breakfast Breads

*Banana Nut, Lemon Poppy Seed and Zucchini*

*\$3.50 per person*

Assorted Warm Breakfast Bagels, Whipped Cream Cheese

*\$3.50 per person*

Fresh Cooked Oatmeal or Cream of Wheat (buffet only)

*With Raisins, Dried Cherries, Brown Sugar and Light Cream*

*\$4.25 per person*

Individual Granola Parfaits,  
Honey Yogurt and Blueberry-Huckleberry Compote

*\$5.95 per person*

Smoked Bacon or Breakfast Sausage Links

*\$5.00 per person*

Omelet station\*

*Prepared in the room by uniformed attendant. For buffet events only, minimum twenty guests.*

*Fresh Free Range Eggs, Tillamook Cheddar Cheese, Tomatoes, Peppers,  
Ham, Bacon, Scallions, Bay Shrimp, Fresh Basil and Mushrooms*

*\$8.50 per person.*

Croissant Breakfast Sandwiches (buffet only)

*Scrambled Eggs, Gruyere Cheese, Black Forest Ham*

*\$7.75 per person*

Assorted Sliced Fresh Fruit Display with Seasonal Berries

*\$7.50*

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## PLATED LUNCHEON

*All Luncheon Entrées served with your choice of:*

*Caesar Salad or Tossed Greens with Harbor Club Vinaigrette  
Add Soup du Jour or Clam Chowder for an additional 4.50 per person.  
Starbucks Coffee, Tazo Tea  
Choice of Dessert:  
Chocolate Mousse, Raspberry Sorbet or  
Chocolate Buttercream Cake with Raspberry Sauce*

## ENTRÉES

*To complement your entrée, we include Chef's choice of seasonal accompaniments*

*Grilled Natural Tenderloin of Beef\* and Herb Seared Northwest Salmon with  
Wild Mushrooms and a Rosemary Jus. \$46.00*

*Hazelnut Crusted Wild Salmon Fillet with  
Chervil Butter Sauce. \$36.00*

*Grilled Wild Salmon with Apple Cider Buerre Blanc. \$36.00*

*Chipotle Marinated Breast of Chicken, Citrus Coriander Butter. \$30.00*

*Roasted Breast of Chicken with Orange-Cranberry Glaze and Blue Cheese. \$30.00*

*Herb Roasted Chicken Breast with Wild Mushroom Marsala Sauce. \$30.00*

*Crab Cake with Artichokes and Scallions  
With Arugula Risotto, Roasted Pepper Sauce. \$33.00*

*Cracker Crusted Washington Ling Cod with Lemon Garlic Cream. \$29.00*

*Crispy Sweet Onion Polenta and Seasonal Vegetables on Tomato Basil Confit. 24.00*

*Butternut Squash Ravioli with Toasted Hazelnut Butter, Arugula Salad. \$24.00*

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PLATED LUNCHEON SALADS

*Served with your Salad,  
Soup du Jour or Clam Chowder  
Starbucks Coffee, Tazo Tea  
Choice of Dessert:  
Chocolate Mousse, Raspberry Sorbet or  
Chocolate Buttercream Cake with Raspberry Sauce*

Thai Chicken Salad

*Thai Marinated Chicken Breast, Soba Noodles, Cucumbers, Sweet Peppers, Bibb Lettuce,  
Spicy Thai Vinaigrette and Toasted Peanuts. \$21.00*

Harbor Club Salad

*Northwest Dungeness Crabmeat and Oregon Bay Shrimp, Fresh Garden Greens  
Basil Vinaigrette and Thousand Island Dressing. \$27.00*

Chicken Caesar Salad

*Fresh Cut Romaine Lettuce, Crisp Croutons and Parmesan Cheese  
Tossed in Our Own Caesar Dressing. \$19.50*

Cobb Salad

*Sliced Breast of Chicken, Crumbled Bacon, Avocado, Bleu Cheese  
Black Olives, Chopped Eggs, Tomatoes, and Bleu Cheese Dressing. \$23.00*

Greek Salad

*Fresh Roma Tomato, Feta Cheese, Cucumber, Artichoke Heart, Red Onion and  
Kalamata Olives with Basil Vinaigrette 18.00*

## BUFFET LUNCHEON

### HARBOR CLUB BUFFET

*Minimum 15 Guests*

*Tossed Seasonal Greens with Harbor Club Vinaigrette **or**  
Penne Pasta Salad*

*Seasonal Fresh Fruit Tray*

*Choice of Two Entrées:*

*Herb Roast Chicken, Marsala Mushroom Sauce*

*Grilled Northwest Salmon and Tomatillo Sauce Topped with Chipotle Sour Cream*

*Roast Pork Loin with Port Cherry Jus*

*Tri-Color Cheese Tortellini with Mushroom Ragout and Roasted Tomato Sauce*

*Herb Seared Salmon, Apple Cider Sauce*

*And Chefs Choice of Seasonal Accompaniments*

*Fresh Baked Bread and Butter*

*Harbor Club Dessert Buffet*

*Starbucks Coffee, Tazo Tea*

*\$36.00*

### ITALIAN BUFFET

*Minimum 20 People*

*Vegetarian Antipasto Platter with  
Roasted Vegetables and Italian Cheeses*

*Tomato Mozzarella Salad*

*Caesar Salad*

*Choice of Two Entrees:*

*Lasagna: Vegetarian or Beef*

*Tri-Color Cheese Tortellini with Mushroom Ragout and Roasted Tomato Sauce*

*Roast Chicken with Oven Dried Tomatoes, and Caper Red Onion Relish*

*Roast Loin of Pork, Sweet Garlic, Toasted Walnuts*

*Italian Bread Display*

*Freshly Baked Cookies and Assorted Dessert Bars*

*Starbucks Coffee, Tazo Tea*

*\$27.00*

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BUFFET LUNCHEON

SOUP AND SALAD

*Minimum 10 People*

*Soup du Jour or Clam Chowder*

*Seasonal Fresh Fruit Display*

*Rustic Bread Display*

*Choice of Three Salads:*

*Mediterranean Cous Cous Salad*

*Greek Salad*

*Waldorf Salad*

*Roast Chicken Caesar*

*Tri-Color Cheese Tortellini Pasta Salad*

*Freshly Baked Cookies and Assorted Dessert Bars*

*Starbucks Coffee, Tazo Tea*

*\$23.00*

ASIAN BUFFET

*Minimum 15 People*

*Asian Style Noodle Salad with Cucumbers,  
Red and Yellow Peppers, Julienne Carrot,  
Ginger-Citrus Vinaigrette and Toasted Peanuts*

*Vegetarian Fried Rice*

*Stir Fried Vegetables with Garlic and Sesame*

*Assorted Dim Sum with Spicy Dipping Sauce*

*Roast Chicken Breast with Coconut  
Red Curry Sauce and Coriander*

*Plain and Chocolate Dipped Fortune Cookies*

*Starbucks Coffee, Tazo Green Tea*

*\$27.00*

DELICATESSEN BUFFET

*Minimum 10 People*

*Assorted Sliced Meats, Cheeses and Breads  
Lettuce, Tomatoes, Onions, Pickles, Peppers  
Mustard, Mayonnaise, Horseradish*

*Mixed Green Salad with Harbor Club Vinaigrette*

*Yukon Gold Potato Salad*

*Seasonal Fresh Fruit Display*

*Gourmet Potato Chips*

*Freshly Baked Cookies and Assorted Dessert Bars*

*Starbucks Coffee, Tazo Tea*

*\$24.00*

SOUTHWEST BUFFET

*Minimum 20 People*

*Chicken and Beef Fajitas\**

*Refried Black Beans, Southwest Rice*

*Warm Flour Tortillas*

*\*Low Carb Tortillas Available on Request*

*Green Chile Quesadillas*

*Stuffed Jalapenos*

*Blue and Yellow Corn Chips*

*Condiments:*

*Grated Cheddar and Pepper Jack Cheeses, Guacamole,  
Fresh Salsa, Shredded Lettuce,  
Diced Tomatoes, Green Onions,  
Sour Cream, and Sliced Olives*

*Freshly Baked Cookies and Assorted Dessert Bars*

*Starbucks Coffee, Tazo Tea*

*\$26.00*

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## HARBOR CLUB MIDDAY REFRESHMENTS

*Available 2pm-5pm. Priced per person.*

### SAVORY SELECTIONS

Snack Mix \$3.25

Harbor Club Trail Mix \$4.75

Warm Jumbo Pretzels with Two Mustards \$5.50

Fresh Popped Popcorn \$3.75

Assorted Fresh Baked Rustic Breads \$3.25  
*Extra Virgin Olive Oil with Balsamic Vinegar*

Country Mix of Imported Olives \$4.50

Warm Tortilla Chips with Fresh Salsa \$4.50  
*Add Sour Cream and Guacamole \$7.00*

Stuffed Jalapeno Poppers \$4.50

Cheese and Pepper Quesadillas \$5.50

Assorted Tea Sandwiches \$12.50  
*English Cucumber and Cream Cheese, Smoked Salmon on Rye, Chicken Salad with Tarragon*

Chef's Selection of Imported and Domestic Cheeses \$8.50  
*With Grapes, Dried Fruits, Nuts and Crackers*

Medley of Warm Spiced Nuts \$6.50  
*A Selection of Cashews, Pecans, Almonds, Hazelnuts, Pistachios and Peanuts*

Spinach and Asiago Dip \$6.50  
*Served warm with Artisan Breads and Crackers*

Tim's Cascade Potato Chips \$4.25

Fresh Selection of Vegetable Crudités, Blue Cheese and Honey Mustard Dips \$5.50

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HARBOR CLUB MIDDAY REFRESHMENTS  
(CONTINUED)

*Available 2pm-5pm. Priced per person.*

SWEET SELECTIONS

Washington Apples and Warm Balsamic Caramel Dip \$5.50

Double Chocolate Brownies \$5.50

Fresh Baked Chocolate Chip Cookies \$4.50

Chocolate Dipped Strawberries \$5.50

Crackerjacks \$3.75

Warm Fresh Baked Scones with Homemade Lemon Curd and Chantilly Cream \$6.00

Assorted Fresh Baked Cookies, Brownies and Dessert Bars \$6.00

Assorted Fresh Baked Cookies \$4.25

*Chocolate Chip, Oatmeal Raisin, White Chocolate Macadamia*

Basket of Whole Fruits \$3.50

Display of Seasonal Sliced Fruits with Berries \$7.50

THE HARBOR CLUB CHILLED BEVERAGE BREAK

Assorted Chilled Beverages

\$6.00

HOT COFFEE AND TEA BREAK

*Starbucks Coffee, Starbucks's Decaffeinated Coffee and Assorted Tazo Teas*

\$4.50

## OLYMPIC HORS D'OEUVRES RECEPTION

*This buffet is set reception style with seven-inch plates. Napkins and service ware will be at each station. Cocktail set-up only.  
Minimum fifty guests.*

### TRAY PASSED SELECTIONS

*Spinach and Cheese Spanakopita  
Sweet Barbecue Pork on Wonton Chip  
Warm Brie and Port Braised Fruits in Phyllo*

### DISPLAYED SELECTIONS

*Domestic and Imported Cheeses with Grapes, Fresh Fruits, Dried Fruits, Nuts and Crackers  
Hummus and Sun Dried Tomato-Olive Tapenade with Bruschetta  
Warm Spiced Nuts with Cumin, Black Pepper and Cayenne  
Smoked Turkey Rollups with Cranberry and Arugula  
Warm Asiago and Spinach Dip with Crackers  
Antipasto Selection of Marinated Vegetables, Salads, Peppers and Imported Olives  
American Kobe Beef "Mini Burgers" on Miniature Roll with Caramelized Onions and Blue Cheese  
Artisan Bread Display with Extra Virgin Olive Oil, Sea Salt and Aged Balsamic Vinegar*

*\$44.00 Choose Any Six Displayed Selections  
\$46.00 Includes All Eight Displayed Selections*

### SPECIALTY STATION

*Carved or prepared in the room by uniformed attendant. Includes miniature rolls and condiments.*

*Traditional Sage Roast Turkey \$5.50 per person  
Ancho Chili Rubbed Beef "London Broil" \$7.50 per person  
Roasted Rib Eye of Beef\* \$10.50 per person  
Wild Salmon with Toasted Hazelnuts and Huckleberries (served in a chafing dish, no attendant) \$10.50 per person*

*Please see our Additions page for more options on carved items.*

### SEAFOOD DISPLAY

*Local Oyster Shooters with Lemon and Cocktail Sauce\*  
Warm Crab and Artichoke Dip, Assorted Breads and Crackers  
Steamed Clams and Mussels with Lemon, Thyme and Roasted Garlic  
Smoked Salmon Lox Display with Traditional Condiments  
Shrimp "Martini" with Chive and Lemon Aioli*

*\$16.00 per person*

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*Prices listed above are per person and subject to change. Please add 20% service charge and state tax.*

*The Harbor Club Seattle 206-467-1451  The Harbor Club Bellevue 425-990-1053*

## PACIFIC NORTHWEST DINNER BUFFET

*This buffet is set dinner style with ten-inch plates.  
Napkins and service ware will be at each place setting.  
Fifty person minimum.*

### TRAY PASSED SELECTIONS

*Spinach and Cheese Spanakopita  
Sweet Barbecue Pork on Wonton Chip  
Warm Brie and Port Braised Fruits in Phyllo*

### STARTERS, SALADS AND SIDE DISHES

*Antipasto Selection of Marinated and Grilled Vegetables, Salads, Peppers and Imported Olives  
Seasonal Greens with Washington Apples, Sun Dried Cherries, Hazelnuts and Goat Cheese. Sherry Vinaigrette.  
Buttermilk Whipped Russet Potatoes or Wild Rice Medley with Toasted Barley  
Penne Pasta with wilted baby arugula and toasted hazelnuts  
Chef's Selection of Seasonal Vegetables  
Artisan Bread Display with Butter*

### ENTREES

*Chicken Provencal with Picholene Olives and Fine Herbs  
Breast of Chicken with Sauteed Mushrooms, Roasted Garlic Jus  
Grilled Wild Salmon Filet, Huckleberry Sauce with Toasted Hazelnuts  
Pinot Noir Braised Short Rib with Fresh Thym  
Herb Crusted Loin of Pork with Spinach, Walnuts and Blue Cheese*

*Single Entrée Choice \$60.00 Two Entrée Choice \$64.00 Three Entrée Choice \$68.00*

### PREMIUM CARVING STATION

*Carved in the room by uniformed attendant. Includes miniature rolls and condiments.  
Additional \$8.50 per person  
Please choose one of the following:*

*Roasted Rib Eye of Beef\*  
Rosemary Encrusted Leg of Lamb\*  
Grain Mustard and Maple Glazed Snake River Farms Kurobuta Bone in Ham*

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## BUFFET ADDITIONS

### SPECIALTY STATION

*Carved or prepared in the room by uniformed attendant. Includes miniature rolls and condiments.*

*Traditional Sage Roast Turkey  
Grain Mustard and Molasses Glazed Bone in Ham  
Herb Roasted Loin of Pork  
\$5.50 per person per item*



*Breast of Chicken Stuffed with Artichokes, Lemon and Thyme  
Ancho Chili Rubbed "London Broil"\*  
Crab and Shrimp Cakes, Chervil Aioli (served in a chafing dish, no attendant)  
\$6.50 per person per item*



*Roasted Rib Eye of Beef\*  
Rosemary Encrusted Leg of Lamb\*  
Wild Salmon with Toasted Hazelnuts and Huckleberries (served in a chafing dish, no attendant)  
\$9.50 per person per item*



*Pepper Coated New York Striploin\*  
Whole Roast Tenderloin of Omaha Natural Beef\*  
\$11.50 per person per item*



### SEAFOOD DISPLAYS

*Local Oyster Shooters with Lemon and Cocktail\*  
Warm Crab and Artichoke Dip, Assorted Breads and Crackers  
Steamed Clams and Mussels with Lemon, Thyme and Roasted Garlic  
\$9.50 per person*



*Local Oyster Shooters with Lemon and Cocktail Sauce\*  
Warm Crab and Artichoke Dip, Assorted Breads and Crackers  
Steamed Clams and Mussels with Lemon, Thyme and Roasted Garlic  
Smoked Salmon Lox Display with Traditional Condiments  
Shrimp "Martini" with Chive and Lemon Aioli  
\$15.00 per person*

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## SPECIALTY HORS D' OEUVRES DISPLAYS

*Enhance Your Cocktail Hour or Buffet with a Displayed Hors D'Oeuvre.  
Priced Per Person.*

### VEGETARIAN ANTIPASTO

*Antipasto Selection of Marinated and Grilled Vegetables, Salads, Peppers and Imported Olives*  
\$7.00

*With and assortment of Italian meats*  
\$9.75

### BRIE EN CROUTE

*Sliced Washington apples and French bread*  
\$6.50

### DOMESTIC AND IMPORTED CHEESE DISPLAY

*Soft, semi soft, double crème and firm cheeses with dried fruits, nuts and assorted crackers*  
\$9.50

### VEGETABLE CRUDITE

*Blue cheese and honey mustard dips*  
\$5.50

### SEASONAL FRUIT DISPLAY

\$7.50

### SMOKED SALMON MOUSSE

*Assorted breads and crackers*  
\$6.50

### ASSORTED DIM SUM

*With spicy soy dipping sauce*  
\$7.00

### CHINESE BBQ PORK

*Hot mustard and sesame seeds*  
\$7.00

### TRIO OF DIPS

*Hummus, sun dried tomato and olive tapenade, spinach and artichoke. Served with pita triangles.*  
\$6.50

### CHILLED PEPPERED LOIN OF BEEF\*

*Herb aioli and French bread*  
\$8.50

### WARM CRAB AND ARTICHOKE DIP

*Assorted crackers and French bread*  
\$8.50

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## TRAY PASSED HORS D'OEUVRES

*A minimum of one tray passed selection is required per fifteen minutes of reception time*

### CHILLED

*Smoked Salmon on Dark Rye with Red Onion Jam and Caper Berry \$5.50*

*Duck Confit on Crostini with Pear Compote \$4.75*

*Shrimp Salad in Phyllo with Lemon and Dill Aioli \$4.75*

*Whipped Blue Cheese on Endive with Toasted Almond \$4.00*

*Goat Cheese Mousse on Endive with Apricot and Chervil, Port Reduction \$4.00*

*Mini Crudités, Stilton Dip \$3.75*

*Prosciutto Wrapped Melon \$4.00*

### SELECTION A

*Spinach and Cheese Spanakopita  
Sweet Barbecue Pork on Wonton Chip  
Warm Brie and Port Braised Fruits in Phyllo  
\$9.00 per person*

### SELECTION B

*Classic Quiche Lorraine Tart with Bacon, Onion and Swiss  
Sweet Barbecue Pork on Wonton Chip  
Whipped Blue Cheese on Endive with Toasted Almond  
Shrimp Salad in Phyllo with Lemon and Dill Aioli  
\$12.00 per person*

### WARM

*Warm Crostini with Braised Leek and Bacon Relish \$4.00*

*Classic Quiche Lorraine Tart with Bacon, Onion and Swiss \$4.00*

*Spinach and Cheese Spanakopita \$4.25*

*Sweet Barbecue Pork on Wonton Chip \$3.75*

*Crispy Miniature Crab Cake with Cilantro Sour Cream \$6.50*

*Warm Brie and Port Braised Fruits in Phyllo \$4.25*

*Curry Chicken Sate, Peanut Sauce \$4.75*

*Braised Mushrooms in Phyllo with Goat Cheese \$4.00*

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## PLATED MEAL STARTER COURSES

### SOUPS

*Chef's Choice Soup Du Jour* \$5.50

*English Pea Soup with Bacon and Braised Leeks* \$6.50

*Roast Duck and Wild Mushroom Broth, Kaiware Sprouts* \$7.00

*Dungeness Crab Bisque with Crème Fraîche and Chives* \$8.50

### STARTERS

*Potato Gnocchi, Baby Arugula, Truffle Essence, Shaved Pecorino* \$7.50

*Sautéed Crab and Shrimp Cakes with Herb Aioli, Baby Frisee, Sherry Vinaigrette* \$8.50

*Searred Jumbo Sea Scallop, Porcini Mushroom Risotto Cake, Herb Salad* \$9.50

### SALADS

*Tossed Seasonal Greens, Harbor Club Vinaigrette* \$6.00

*Classic Caesar Salad with Garlic Croutons* \$6.50

*Baby Arugula and Frisee, Sun Dried Cherries, Crispy Onion, Balsamic Vinaigrette* \$7.50

*Assorted Baby Lettuces with Julienne Washington Apple, Candied Hazelnuts, Gorgonzola, Sherry Vinaigrette* \$8.50

### SORBET INTERMEZZO

*The Chef will pair a seasonal selection to your plated meal.*

\$4.00

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## PLATED ENTRÉES

*Entrees are accompanied by Chef's selection of market fresh vegetables of the season and appropriate starch.  
Dinner service includes fresh baked bread with butter.*

### MEATS

*Grilled Omaha 'Natural' Tenderloin of Beef, Roasted Garlic Demi Glace\**  
\$42.00 Lunch \$54.00 dinner

*Grilled Omaha 'Natural' Tenderloin of Beef, Smoked Bacon and Leek Compote\**  
\$42.00 Lunch \$54.00 dinner

*Grilled New York Steak with Roasted Shallot and Wild Mushrooms, Thyme Jus\**  
\$38.00 Lunch \$49.00 dinner

*Roast Rack of Lamb, Toasted Hazelnut Crust, Cabernet Jus\**  
\$44.00 Lunch \$56.00 dinner

### DUETS

*Herb Crusted Omaha 'Natural' Tenderloin of Beef Topped with Dungeness Crab Salad, Cabernet Sauce\**  
\$46.00 Lunch \$56.00 dinner

*Grilled Salmon and Omaha 'Natural' Tenderloin of Beef, Huckleberry Red Wine Sauce\**  
\$47.00 Lunch \$57.00 dinner

*Grilled Omaha 'Natural' Tenderloin of Beef and Sautéed Jumbo Prawns with Mustard and Rosemary Jus\**  
\$43.00 Lunch \$53.00 dinner

*Grilled Double Cut Lamb Chop Splashed with Onzo and Wild Gulf Prawn Brochette, Smoked Tomato Confit\**  
\$43.00 Lunch \$52.00 dinner

### SEAFOOD

*Pistachio Crusted Wild Salmon, Apple Cider Sauce with Lemongrass and Ginger*  
\$38.00 Lunch \$48.00 dinner

*Honey Glazed Wild Salmon, Muscato Butter Sauce*  
\$38.00 Lunch \$48.00 dinner

*Grilled Wild Salmon Filet, Huckleberry Sauce with Toasted Hazelnuts*  
\$38.00 Lunch \$48.00 dinner

*Crab and Shrimp Cakes, Lemon Caper Sauce*  
\$31.00 Lunch \$42.00 Dinner

*Baked Fresh Alaskan Ling Cod Filet, Reggiano Cracker Bread Crust, Lemon Butter*  
\$29.00 Lunch \$39.00 Dinner

### POULTRY

*Garlic Roasted Chicken, Tomato and Basil Confit with Preserved Lemons*  
\$31.00 Lunch \$40.00 Dinner

*Roasted Chicken Breast with Blue Cheese and Walnuts, Cranberry Orange Glaze*  
\$31.00 Lunch \$40.00 Dinner

*Maple Glazed Breast of Muscovy Duck, Roasted Vegetable and Confit Hash, Port Sauce\**  
\$37.00 Lunch \$44.00 dinner

*Up to two entrees may be chosen.*

*Place cards will need to be supplied to denote menu selection on predetermined meals.*

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*Prices listed above are per person and subject to change. Please add 20% service charge and state tax.*

*The Harbor Club Seattle 206-467-1451  The Harbor Club Bellevue 425-990-1053*

## PLATED DESSERTS

*Accompanied by Starbucks's coffee, Starbucks's decaffeinated coffee and Tazo teas.*

### WARM NORTHWEST APPLE TART

*With vanilla ice cream and balsamic caramel sauce.*

\$8.00

### BITTERSWEET CHOCOLATE MOUSSE

\$7.00

### CHOCOLATE BUTTERCREAM CAKE

*With raspberry sauce, chantilly cream.*

\$6.50

### LEMON BUTTERCREAM CAKE

*Lemon curd filling, blueberry compote*

\$6.50

### OLYMPIC MOUNTAIN SORBET OR ICE CREAM

\$6.00

### NEW YORK STYLE CHEESECAKE,

*Huckleberry port sauce, toasted hazelnuts.*

\$7.50

### CHEF'S TRIO OF MINIATURE DESSERTS

*Chef's seasonal selection of three sweet treats.*

\$9.00

### CARROT CAKE

*Traditional moist cake with cream cheese icing and walnuts.*

\$8.50

### CRÈME BRULEE

*Madagascar vanilla, shortbread cookie.*

\$8.00

## BUFFET DESSERTS

### HARBOR CLUB DESSERT BUFFET

*Accompanied by Starbucks coffee, Starbucks decaffeinated coffee and Tazo teas.*

*Lemon Tarts*

*Nanaimo Bars and Assorted Dessert Bars*

*Chocolate Dipped Strawberries*

*Grand Marnier Chocolate Mousse in Chocolate Cups*

*\$9.00*

### CHEF'S SELECTION OF WHOLE DESSERTS AND MINIATURE SWEETS

*Accompanied by Starbucks coffee, Starbucks decaffeinated coffee and Tazo teas.*

*Assorted Dessert Bars*

*Warm Huckleberry-Blueberry Cobbler*

*New York Cheesecake, Sour Cherry Port Sauce*

*Grand Marnier Chocolate Mousse in Chocolate Cups*

*Chocolate Bread Pudding with Frangelico Crème Anglaise*

*\$12.50*