

# HARBOR REEF RESTAURANT



## Soups & Salads

### Clam Chowder

Cup 9 | Bowl 12 | Bread Bowl 16

### Vegetable Soup

Cup 8 | Bowl 11 | Bread Bowl 15

### Caesar Salad

Romaine Lettuce, Caesar Dressing, House Croutons, and Parmesan Cheese / 14

Add Chicken 8 | Shrimp 10 | Steak 12

### Bacon & Egg Salad

Mixed Greens, Soft Boiled Egg, drizzled with a warm Bacon Vinaigrette / 16

Add Chicken 8 | Shrimp 10 | Steak 12



## Small Bites

### Ahi Poké Stack

Fresh Ahi Tuna, Avocado, Seaweed, and Mango on a Bed of White Rice, drizzled with Spicy Mayo served with Wonton Chips / 22

### Lamb Pops

Four Lightly Battered and Fried, Herb Butter Lamb Pops served with Harissa Sauce / 30

### Shrimp Dip

Baked blend of Roasted Garlic, Mozzarella, Mayo, Parmesan, Sour Cream and Poached Shrimp served with warm Toast Points / 17

### Oysters Rockefeller

Four Broiled Oysters filled with Brie Cheese and Spinach sprinkled with Parmesan Bread Crumbs / 24

### Stuffed Mushrooms

Two Portabella Mushrooms stuffed with Seasonal Vegetables, Brie Cheese, and Sundried Tomatoes / 17

Chef Russ

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

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## Entrees

Served with your choice of one side

### The Duke

Beef Filet, Duck Liver, and Mushrooms wrapped in Flaky Puff Pastry topped with Peppercorn Sauce / 33

### The Duchess

Our take on a Veggie Wellington with Portabella Mushroom, Spinach, and Beets enveloped in a Flaky Puff Pastry topped with Vegan Truffle Sauce / 26

### Airport in the Sky Steak

Enjoy vibrant Chimichurri Sauce spread on top a 'Hangar' Steak cooked to your desired temperature / 40

### Catalina Cow Burger

Bison Patty topped with melted Muenster Cheese, Avocado Butter, Lettuce, Tomato, and Crispy Onion on a lightly toasted Potato Bun / 25

### Island Bird

Grilled and Halved Quail cooked to perfection with Peppercorn Sauce / 35

### Scallops

Three Pan Seared Scallops with a Lemon and White Wine Cream Sauce / 33

### Surf & Turf Burger

Wagyu Patty topped with Shrimp Dip, Lettuce, Tomato, and Crispy Onions on a Potato Bun / 28

### Calamari Steak

Lightly Breaded and Pan Fried Calamari topped with a Sweet Wine Butter Sauce, Capers, Shallots, and Garlic / 26

### Seafood Pasta

Catch of the Day and Shrimp mixed with a Clam Cream Pesto on a bed of Penne Noodles / 30

### Grilled Swordfish

8 oz Grilled Fresh Swordfish drizzled with Tangy Lemon Basil Sauce / 36



## Sides

Truffle Mashed Potatoes / 9

Brussel Sprouts with Bacon Vinaigrette / 9

Street Corn / 9

Mango Coconut Rice / 9

Roasted Potatoes / 9

Asparagus with Prosciutto / 9

Ratatouille / 9



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# Bar Menu



## SPECIALTY DRINKS

### Painkiller

Well Gold Rum, Crème de Coconut, Orange Juice, and Pineapple Juice dusted with Nutmeg  
**\$14**

### Catalina Punch

Well Vodka, Peach Schnapps, Raspberry Liqueur, Orange Juice, and Cranberry Juice with a Cherry Garnish  
**\$14**

### Cat Harbor Collins

Tanqueray, Sweet & Sour, and Sprite  
**\$15**

### Middle Ranch Water

Blanco Tequila, Lime Juice, Soda Water with a Chamoy Tajin Rim and Lime Garnish  
**\$14**

### Cucumber Mint Mojito

Cucumber Mint Vodka, Mint Simple Syrup, Lime Juice, and Club Soda Garnished with a Mint Sprig and Cucumber  
**\$14**

### Spicy Margarita

Ghost Blanco Tequila, House-made Sweet & Sour with a Tajín & Chamoy Rim  
**\$14**

### Isthmus Rum Punch

Dark Rum, Light Rum, Overproofed Rum, Lime Juice, Pineapple Juice, and Orange Juice with a Mint Sprig and Lime Garnish  
**\$14**



Catalina's world famous Buffalo Milk is a Two Harbors original. First concocted more than 40 years ago by Harbor Reef bartender, Michael Hoffler.

### Buffalo Milk

Vodka, Creme de Cacao, Creme d' Banana, Coffee Liqueur, and Milk topped with Whipped Cream, and a Dusting of Nutmeg  
**\$14**

## BEER ON TAP

Lost Coast Great White Wheat Ale \$11

Golden Road Ride on Hazy IPA \$11

Anderson Valley Boont Amber Ale \$11

## BOTTLED BEER

Michelob Ultra \$8

Coors Light \$8

Miller Light \$8

Budweiser \$8

Lagunitas IPA \$9

Sierra Nevada Pale Ale \$9

Firestone 805 Blonde Ale \$9

Pacifico \$9

Stella Artois \$9

Modelo \$9

Guinness \$9

Golden State Cider \$9

Black Cherry White Claw \$9

## NON-ALCOHOLIC

Heineken Zero NA \$8

Lagunitas IP'NA \$9

## WINES BY THE GLASS

### PINOT NOIR

Vint \$11

Meiomi \$15

### CHAMPAGNE

Cooks Brut Split \$11

Ruffino Prosecco Split \$11

### MERLOT

Vint \$11

The Velvet Devil \$11

### CHARDONNAY

Vint \$11

Kendall Jackson \$13

La Crema \$15

### OTHER REDS

La Linda Malbec \$13

### CABERNET SAUVIGNON

Vint \$11

Josh Cellars Heritage \$16

### OTHER WHITES

Seaglass Pinot Grigio \$11

OB Sauvignon Blanc \$13

Cote de Roses \$15

# Wine List



## Chardonnay

VINT, ROBERT MONDAVI, California.....	Glass 11   Bottle 36
KENDALL JACKSON, Sonoma County.....	Glass 13   Bottle 43
LA CREMA, California.....	Glass 15   Bottle 53
CAKEBREAD CELLARS, Napa Valley.....	Bottle 90

## White Varietals

CASTELLO DEL POGGIO, MOSACATO, Piedmont, Italy.....	Glass 11   Bottle 36
FISH EYE PINOT GRIGRIO, South Eastern Austrailia.....	Glass 11   Bottle 37
OYSTER BAY SAUVIGNON BLANC, Malbrourough.....	Glass 13   Bottle 43
BERTRAND COTE DE ROSES ROSÉ, Languedoc.....	Glass 13   Bottle 45
A TO Z RIESLING, Oregon.....	Bottle 53
CAKEBREAD SAUVIGNON BLANC, Napa Valley.....	Bottle 72

## Sparkling Wines

COOK'S BRUT, California.....	Split 11   Bottle 36
RUFFINO PROSECCO, Valdobbiadene.....	Split 11   Bottle 37
MUMM NAPA BRUT PRESTIGE, Napa Valley.....	Bottle 44
CHANDON, BLANC DE NOIR, California.....	Bottle 62
MOET & CHANDON IMPERIAL BRUT, France.....	Bottle 150
VEUVE CLICQUOT YELLOW LABEL, Reims, France.....	Bottle 164

## Cabernet Sauvignon

VINT, ROBERT MONDAVI, California.....	Glass 11   Bottle 36
JOSH CELLARS HERITAGE, Napa Valley.....	Glass 16   Bottle 56
JUSTIN, Paso Robles.....	Bottle 78
CAKEBREAD CELLARS, Napa Valley.....	Bottle 172

## Merlot

VINT, ROBERT MONDAVI, California.....	Glass 11   Bottle 36
THE VELVET DEVIL, Washington.....	Glass 13   Bottle 43
NICKEL & NICKEL SUSCOL RANCH, Napa Valley.....	Bottle 100

## Pinot Noir

VINT, ROBERT MONDAVI, California.....	Glass 11   Bottle 36
CUPCAKE, California.....	Bottle 37
MEIOMI.....	Glass 15   Bottle 76

## Red Varietals

LA LINDA MALBEC, Mendoza.....	Glass 13   Bottle 43
BERAN ZINFANDEL, Sonoma County.....	Bottle 53
BOOM BOOM SYRAH, Washington.....	Bottle 55