Harley's RESTAURANT & HARBOUR TERRACE

SOUP

Island's Best Fish Chowder $9
Spiked with Gosling's Black Seal Rum & Local Sherry Peppers

Chilled Papaya & Melon Soup $9
Mint & Candied Ginger Crème Fraiche

Red Bean & Portuguese Chorizo Soup $9

SALAD

Classic Caesar Salad, Crumbled Pancetta $13
Shaved Parmesan & Focaccia Croutons

Harley's Signature Garden Salad $14
Baby Arugula, Sweet Potato Hay, Tomato & Mozzarella Salad
Pomegranate Dressing

Baby Frisée & Spinach Salad, Fresh Onions & Goat Cheese Truffles $17
Red Onions, Grape Tomatoes, Creamy Poppy Seed Yogurt Dressing

Organic Seasonal Greens, Marinated Fire Grilled Sweet Peppers & Asparagus $14
Crisp Cucumber & Tomatoes, Candied Pecans
Tossed in Roasted Onion & Vintage Balsamic Glaze

APPETIZERS

Oysters & Sea Scallops in a Spicy Ginger & Lime Broth $14

Pan Roasted Quail with Wild Raspberries $18
Porcini Mushroom Risotto

Scottish Smoked Salmon & Lobster Salad $19
Orange & Fennel Slaw

Jonah Crab Cakes with Cottage Cheese $20
Grilled Sweet Corn & Cilantro Salsa, Cajun Rémoulade Sauce

Green Onion Tempura Fried Rock Shrimp $20
Mango Chutney Dip

Blistered Jumbo Asparagus, Wrapped in Proscuitto $16
Fresh Shaved Parmigiano-Reggiano, Rested on Roasted Fresh Beets, Truffle Oil & Balsamic Drizzle

Rope Grown Plump Prince Edward Island Mussels $18
Braised in White Wine with Fresh Tarragon & Garlic Butter

Grilled Eggplant & Zucchini $15
Rolled with Goat Cheese, Baked with Tomato & Parmesan

American Wagyu Bresaola Beef Carpaccio $21
Lobster & strawberry Salad, Arugula Leaves, Champagne & Caviar Dressing

Created using fresh & nutritionally balance ingredients.
Fairmont's Lifestyle Cuisine dishes contribute to optimal Health & Wellness.
Locally inspired produce

As part of Fairmont's commitment to environmental stewardship, this menu contains locally sourced organic or sustainable items wherever possible. All cuisine is prepared without artificial trans fat.

A 17% gratuity has been added to your bill for your convenience

FROM THE SEA

The Bermuda Triangle $39
Grilled Swordfish, Blackened Tuna & Tempura Lobster Tail
Mascarpone Creamed Baby White Potatoes, "Dark & Stormy" Sauce

Broiled Rockfish, Plantain & Crab Crust $34
Butternut Squash Risotto, Bermuda Gombey Pepper Jam Sauce

Sautéed Jumbo Tiger Shrimps with Linguine Pasta $29
Garlic, Grape Tomatoes, Fresh Basil, Lemon, Extra Virgin Olive Oil, Black Pepper & Rocket Salad

Lobster Ravioli Tossed in Coconut Milk Thai Curry Sauce $29
Jalapeno Crisps, Freshly Shaved Parmesan

Seared Mahi Mahi Dusted with Pistachio Nuts $32
Grilled Ratatouille & Cajun Potato Wedges, Lime Butter Sauce

Harley's Famous Fish Cioppino $32
Rockfish, Shrimps, Scallops, Mussels, Little Neck Clams
Simmered in a Rich Homemade Tomato Broth
Splashed with Island Sherry Peppers, Topped with Italian Crostini

8oz. Broiled South African Lobster Tails $45
Garlic Risotto, Blistered Asparagus, Drawn Butter

Grilled Salmon Marinated in Light Soy Sauce, Ginger, Garlic & Sesame Seeds $29
Steamed Brown Basmati & Wild Rice with Cilantro, Braised Green Onions & Peppers

Wild Mushroom & Sweet Pepper Stir Fry with Noodles $25

FROM THE LAND

Grilled Veal Porterhouse, Roasted Yams & Peppers $39
Pearl Onions Glazed in a Bordelaise Red Wine Jus

Polenta & Fresh Herb Crusted Sautéed Chicken Breast Filled with Sundried Tomato $29
Caramelized Red Onion Potato Hash, Blistered Asparagus, Creamy Basil Sauce

Roasted Rack of Lamb with Grain Mustard Crust $39
Bermuda Whipped Potatoes, Glazed Root Vegetables, Rosemary Jus

8oz. Cut Grilled Beef Filet Mignon $38
Fig Balsamic Glaze, Sautéed Wild Mushroom & Pearl Vegetables, Rosti Potatoes, Foie Gras Kissed Port Jus

12oz. Cut Classic Black Pepper Crusted N.Y. Striploin $44
Island Potato Hash & Brocolini, Shallot Burgundy Demi Glaze

Sea Salt Rubbed Prime Rib of Beef $35
Yorkshire Pudding, Au Jus, Whipped Potato, Seasonal Vegetables

Surf & Turf: 8oz. Filet Mignon & 4oz. Broiled South African Lobster Tails $50
Scallion Mashers & Asparagus, Passion Butter Sauce & Port Jus

20oz. Cut Grilled T-Bone Steak, Pommery Mustard Sauce $42
Roasted Fingerling Potatoes, Spiced Zucchini

Flame Grilled Marinated Beef Wagyu Skirt Steak $29
Tomato Enhanced Chimichurri Sauce, Sweet Potato Fries, Blistered Asparagus

We offer the finest quality USDA approved Certified Angus Beef

ADDITIONS: Sautéed Baby Spinach with Crystallized Ginger & Pine Nuts in Mascarpone Cream $7
Silver Dollar Mushrooms in White Wine Truffle Butter Sauce $8
Lobster Mac & Cheese $12 **Wild Mushroom Sauce $5** **Béarnaise Sauce $5**

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