Harley's RESTAURANT & HARBOUR TERRACE

SOUP

BERMUDA FISH CHOWDER.....$9
Black Rum & Sherry Peppers Sauce

CHILLED PAPAYA & MELON SOUP.....$9
Mint & Candied Ginger Crème Fraiche

SALAD

CLASSIC CAESAR SALAD.....$13
Crumbled Pancetta, Shaved Parmesan, Focaccia Crouton

ORGANIC SEASONAL GREENS.....$14
Marinated Fire Grilled Peppers & Asparagus, Crisp Cucumber & Tomatoes, Candied Pecans, Tossed in a Roasted Onion & Vintage Balsamic Dressing

HARLEY'S SIGNATURE GARDEN SALAD.....$14
Baby Arugula with Sweet Potato Hay, Grape Tomato & Mozzarella Pomegranate Dressing

BABY FRISEE & SPINANCH SALAD.....$17
Fresh Melons & Goat Cheese Truffles, Red Onions & Grape Tomatoes, Creamy Poppy Seed Yogurt Dressing

SEAFOOD COBB SALAD.....$24
Shrimp, Smoked Salmon, Lumpfish Caviar, Crab, Honey Cured Bacon, & Blue Cheese, Summer Greens, Citrus Herb Dressing

ALBACORE TUNA SALAD.....$18
Grilled Pita Points, Seasonal Greens, Lemon Dressing

Enhance any of your Salads with Grilled Chicken or Grilled Shrimps for $9.50

APPETIZERS

MINI CODFISH CAKES.....$16
Grilled Sweet Corn & Cilantro Salsa
Cajun Rémoulade Sauce

CHILLED SHRIMP COCKTAIL.....$19
Horseradish Cocktail Sauce

GRILLED FLATTBREAD WITH CHICKEN IN A GINGER AND CHILI BBQ SAUCE.....$23
Red Onion, Fresh Parmesan & Pepper Jack Cheese

WAGYU BRESOLA CARPACCIO.....$21
With Lobster & Strawberry Salad, Arugula Leaves Champagne & Caviar Dressing

CRISPY CHICKEN WINGS.....$14
With Franks Hot Sauce, Blue Cheese Dressing, Carrots & Celery Sticks

SEARED SESAME SEED CRUSTED AHI TUNA.....$19
Sweet Soy Sauce, Wasabi Scented Vegetable Slaw

SCOTTISH SMOKED SALMON & LOBSTER SALAD.....$23
Orange & Fennel Slaw

SANDWICHES & PANINIS

DAILY PANINI MADE TO ORDER.....$17
Ask Your Server

FRESH ROASTED TURKEY CLUB.....$17
Jalapeno Cranberry Aioli, Aged Cheddar, Bacon, Lettuce Tomato, on Fresh Toasted Multigrain

SPINACH TORTILLA WRAP.....$18
Shrimps, Melons, Toasted Pine Nuts
Cilantro & Lime Aioli

HARLEY'S CHARBROILED HOMEMADE GOURMET BURGER.....$17
With a choice of Roasted Mushrooms, Caramelized Onions or Bacon & a choice of Provolone, Cheddar or American Cheese

GRILLED PORTABELLA MUSHROOMS & BERMUDA TOMATO IN A SOURDOUGH PANINI.....$18
Fresh Mozzarella, Fire Roasted Peppers
Balsamic & Basil Aioli

PETIT CROISSANTS FILLED WITH SEAFOOD SALAD.....$18
Baby Shrimp Salad, Tuna Salad & Lobster Salad

GRILLED CHICKEN FAJITAS & MANGO SALAD.....$17
Wrapped in a Cheese Jalapeno Flour Tortilla
Sweet Pepper Aioli

ENTRÉES

DAILY HOMEMADE QUICHE.....$19
With Seasonal Greens Roasted Balsamic Dressing

TADOORI CHICKEN KEBAB.....$19
Zucchini & Carrot Salad, Grilled Pita Bread

GRILLED SALMON MARINATED IN LIGHT SOY SAUCE, GINGER, GARLIC & SESAME SEEDS.....$29
Steamed Brown Basmati with Cilantro, Braised Green Onions & Peppers

SAUTEED JUMBO TIGER SHRIMPS.....$29
With Linguine Pasta, Grape Tomatoes, Fresh Basil, Lemon, Extra Virgin Olive Oil, Black Pepper & Rocket Salad

GRILLED MARINATED BEEF WAGYU.....$29
Skirt Steak with Tomato enhanced Chimichurri Sauce, Sweet Potato Fries, Blistered Asparagus

HARLEY'S FISH & CHIPS.....$19
Bermuda Mustard Tartar Sauce, Battered Cod
Potato Fries

WILD MUSHROOMS & SWEET PEPPERS STIR FRY WITH UDON NOODLES.....$22

CREATION OF THE DAY.....Market Price
Ask your Server

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 fats.

Created using fresh & nutritionally balanced ingredients, The Fairmont Lifestyle Cuisine dishes contribute to optimal health and wellness.

Locally Inspired Produce.