

Harley's
RESTAURANT
&
HARBOUR TERRACE

SOUP



Island's Best Fish Chowder \$9

Spiked with Gosling's Black Seal Rum & Local Sherry Peppers

Chilled Cantaloupe Soup, Watermelon Croutons \$9

Toasted Spice Sunflower Seeds

French Onion & Roast Beef Soup \$12

Gruyere & Mustard Croutons

SALAD

Classic Caesar Salad \$14

Shaved Parmesan & Focaccia Croutons

Harley's Signature Garden Salad \$17

Baby Arugula and Salad Mache, Sweet Potato Hay

Grilled Zucchini, Grape Tomato & Mozzarella, Aged Balsamic Dressing

Baby Frisée & Baby red Mustard Salad, Fresh Melon & Goat Cheese Truffles \$17

Passion Fruit Dressing



Organic Seasonal Greens & Citrus Salad \$14

Crisp Cucumber & Tomatoes, Candied Pecans

Tossed in Champagne & Wild Bermuda Honey Dressing

APPETIZERS

Seared Jumbo Sea Scallops and Codfish Cakes \$18

Crisp Pancetta & Caviar Saffron Sauce

Pan Roasted Moroccan Spiced Duck Breast \$18

Middle Eastern Cous Cous Salad, Pomegranate Jus

Baked Scottish Smoked Salmon on a Caper Puff Pastry \$19

Red Onion & Fennel, Lemon Dill Mascarpone Dressing

Jonah Crab & Roasted Corn Cakes \$20

Cajun Shrimp Bisque

Wakame Tempura Fried Rock Shrimp \$20

Mango Chutney Dip

Rope Grown Plump Prince Edward Island Mussels \$18

Braised in White Wine with Fresh Herbs & Garlic Butter

Grilled Eggplant & Zucchini \$15

Rolled with Goat Cheese, Baked with Tomato & Parmesan

American Wagyu Bresaola Beef Carpaccio & Lobster Roulade \$21

Fire Glazed with a Chipotle & Lemon Hollandaise 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

Cajun Swordfish, Pepita Crusted Tuna & Tempura Lobster Tail
Mascarpone Creamed Baby White Potatoes, "Dark & Stormy" Sauce

Broiled Rockfish, Painted with Lemon Thyme Pesto \$37

Shrimp Potato Hash, Bermuda Gombey Pepper Jam Sauce

Sautéed Jumbo Tiger Shrimps with Lime & Garlic Glaze \$34

Crab & Shitake Mushroom Risotto

Lobster Ravioli Tossed in Roasted Red Pepper Cream Sauce \$29

Drizzled with White Truffle Oil, Freshly Shaved Parmesan

Steamed Atlantic Halibut, Ginger Brocolini, Green Onion & Pepper \$38

Steamed Brown Basmati & Wild Rice, Cilantro, Lite Soy Dip

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 Lobster Tails \$45

Garlic Risotto, Blistered Asparagus, Drawn Butter

Grilled Salmon with an Exotic Pineapple & Mango Crumble \$29

Orzo Pasta, Wilted Spinach, Smoked Chili Drizzle

Wild Mushroom & Sweet Pepper Stir Fry with Noodles \$22

Enhance with Chicken \$9, Beef \$14, Shrimp \$9 or Pepita Crusted Ahi Tuna \$14

FROM THE LAND

Grilled Veal Chop, Red Onion Marmalade \$39

Sweet Potato Gratin, Steamed Asparagus, Black Truffle Jus

Braised Chicken Breast Smoked Paprika \$29

Roasted Garlic Crushed Potatoes, Sweet Peppers, Capers & Olives Sauce

Roasted Rack of Lamb with Herb Grain Mustard Crust \$42

Bermuda Whipped Potatoes, Glazed Root Vegetables, Rosemary Jus

Grilled Beef Tenderloin, Flambé Black Cherry Glaze \$38

Pomme Parisienne & Pearl Onions, Grilled Ratatouille, Silky Foie Gras Jus

12oz. Cut Classic Black Pepper Crusted N.Y. Striploin \$44

Jerk Dusted Potato Wedges, Steamed Brocolini, Green Peppercorn Sauce

Sea Salt Rubbed Prime Rib of Beef \$35

Yorkshire Pudding, Au Jus, Whipped Potato, Seasonal Vegetables

Surf & Turf: 8oz. Filet Mignon & 4oz. Lobster Tails \$50

Scallion Mashers & Asparagus, Passion Butter Sauce & Port Jus

20oz. Cut Grilled T-Bone Steak, Pommery Mustard Sauce \$42

Roasted Fingerling Potatoes, Steamed Brocolini

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

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