

# Harborview

## DINING ROOM

### SOUPS

#### HARBORVIEW CLAM CHOWDER

CUP \$4.00 BOWL \$5.00

#### AMERICAN BOUNTY VEGETABLE SOUP

CUP \$3.25 BOWL \$4.25

### SALADS

**GREEK STEAK TIP SALAD \$10.25**  
ROMAINE LETTUCE WITH CUCUBERS, ROMA  
TOMATOES, RED ONIONS, KALAMATA OLIVES, FETA  
AND MARINATED GRILLED STEAK TIPS SERVED WITH  
OUR HOUSE MADE GREEK DRESSING

**WINTER SALMON SALAD \$10.50**  
MESCULIN GREENS WITH GRILLED SALMON,  
POACHED PEARS, PANDIED PECANS, BOURSIN  
AND POMEGRANATE WITH PINOT GRIGIO  
VINAIGRETTE

**CLASSIC CAESAR SALAD \$7.95**  
ADD GRILLED CHICKEN, SALMON  
FOR AN ADDITIONAL \$4.95  
FOR JUMBO GRILLED SHRIMP \$1.95 EACH

**CRAB CAKE SALAD \$9.25**  
OUR HARBORVIEW SALAD TOPPED WITH A CRAB  
CAKE SERVED WITH CLASSIC LOUIS DRESSING

### SANDWICHES

*SANDWICHES INCLUDE A CHOICE OF SIDE SALAD, FRENCH FRIES OR SWEET POTATO FRIES*

**DEVINE WRAP \$8.95**  
DEVINE RICE BASED VEGAN PATTY GRILLED,  
CRUMBLD AND TOSSED WITH ROMAIN LETTUCE,  
ROMA TOMATOES, RED ONIONS AND TATZHIKI  
SAUCE ON A WHOLE WHEAT WRAP

**BLACK FOREST CHICKEN SANDWICH \$8.95**  
GRILLED CHICKEN BREAST AND PORTABELLA  
MUSHROOM WITH CRISP BACON, SWISS,  
AND HERBED MAYO ON A BULKIE ROLL

**WESTERN BACON BISON BURGER \$11.95**  
CHARBROILED TO ORDER GROUND BISON WITH CRISP  
BACON, ONION STRAW, PEPPER JACK AND BBQ SAUCE  
ON A BULKIE ROLL WITH LETTUCE AND TOMATO

**STEAK TIP WRAP \$10.95**  
GRILLED MARINATED BEEF TENDERLOIN TIPS WITH  
SAUTEED CRIMINI MUSHROOMS, CARMELIZED  
ONIONS, ROASTED RED BELL PEPPERS AND PEPPER  
JACK IN A WRAP



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### ENTRÉES

#### BRAISED BEEF SHORT RIBS \$16.95

BRAISED UNTIL FORK TENDER AND SERVED WITH MERLOT DEMI GLACE,  
GORGONZOLA GNOCCHI AND WILTED SPINACH

#### WINTER RISOTTO \$13.95

CREAMY ARBORIO RICE WITH CARAMELIZED FENNEL AND LEEKS, SAUTÉED CRIMINI  
MUSHROOMS AND SHAVED ROMANO  
ADD SAUTÉED CHICKEN CUTLET \$3.95  
OR JUMBO GRILLED SHRIMP \$1.75 EA

#### PONZU HONEY SALMON \$15.25

LOCALLY SOURCED SALMON FILETBROILED WITH A JAPANESE CITRUS AND SOY SAUCE  
THAT WE COMBINE WITH HONEY TO MAKE A TANGY SWEET GLAZE

#### WINTER VEGETABLE SAUTÉ \$14.95

SWEET GREEN PEA RAVIOLIS TOPPED WITH SAUTÉED ASPARAGUS TIPS, YELLOW BELL  
PEPPERS, SHALLOTS, SHITAKE MUSHROOMS AND DRIED CRANBERRIES IN A HERBED  
WHITE WINE BUTTER SAUCE.  
ADD CHICKEN BREAST FOR \$3.95

UNLESS OTHERWISE STATED, ENTRÉES ARE SERVED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE

Please Call 617-973-3596 For Reservations, Preorder Service & Take-Out Orders  
*Before placing your order, please inform your server if anyone in your party has a food allergy*

