

VIENNEISERIE

Plain Croissant

Ham and Cheese Croissant

Dulce de Leche Croissant

Almond Croissant

Pistachio Croissant

Pain au Chocolat

Almond Financier

PETITS GÂTEAUX

Berry Shortcake

*Almond cake, strawberry compote, vanilla diplomat cream, vanilla whipped ganache*

Orange

*Orange vanilla mousse, mandarin jelly, mandarin cremeux, orange cake.*

Rocher Cheesecake

*Chocolate graham craker crust, 70% dark chocolate cheesecake, hazelnut whipped ganache, caramelized hazelnuts, milk chocolate coating with hazelnut nibs.*

Exotic Tart

*Coconut pressed sable, passion fruit cremeux, exotic fruits jelly, coconut cream, mango crispy.*

The Rose

*Vanilla mousse, pistachio panna cotta, strawberry jelly, almond cake*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BREAKFAST

Egg Sandwich

*Scrambled eggs, aged cheddar, hot honey bacon and arugula*

Avocado Tartine

*Sourdough, cotija cheese, avocado mousse, cherry tomato, microgreens*

Breakfast Platter

*Any style eggs, bacon, sourdough, breakfast potatoes and dressed seasonal greens*

Berries & Banana Pancakes

*Mixed berries, cream cheese mousse, maple syrup*

Yogurt & Berries Bowl

*Greek yogurt, berries, granola, chia seeds*

EGGS

Ham Benedict

*Brioche, soft-boiled egg, hollandaise, salad, potatoes*

Crab Benedict

*Brioche, soft-boiled egg, hollandaise, salad, potatoes*

Smoked Salmon Benedict

*Brioche, soft-boiled egg, hollandaise, salad, potatoes*

Avocado Benedict

*Brioche, soft-boiled egg, hollandaise, salad, potatoes*

Omelette

*House salad & sourdough*

APPETIZERS

Crudo

*Hamachi*

Local Burrata

*Fresh mixed berries, berry compote*

Arancini

*Bluefin tuna*

Shrimp Cocktail

*Jumbo shrimp, house cocktail sauce*

Harbour Club Chicken Soup

SALADS & BOWLS

Harbour Club

*Parmesan vinaigrette, focaccia breadcrumbs*

Greek Salad

*Baby lettuce, salsa verde, Kalamata olives, tomato, cucumber, pickled onions, red pepper, feta cheese*

Power Salad

*Shaved carrots, kale, cabbage, brussels sprouts, peanut soy dressing, avocado, cilantro, peanuts*

Beet Salad

*Mixed beets, tomato, shallots, arugula, herb cream*  
*Served with vinagrette, toasted walnuts*

Tuna Salad Farro Bowl

*Served with salad, farro*

Crab Salad Quinoa Bowl

*Local crab salad, quinoa*

ADD-ONS

*Chicken · Steak Churrasco · Tuna Salad · Salmon · Smoked Salmon*

SANDWICHES

*All sandwiches are served with house salad*

Club Burger

*Dry-aged Pat LaFrieda beef, Cabot cheddar, Churchill sauce, pickles, french fries*

Bachour Cuban Sandwich

*Jambon de Paris, porchetta, turkey breast, pickles, Swiss cheese, yellow mustard*

Smoked Salmon Club

*Smoked salmon, bacon, avocado, herb cream cheese, capers, tomato, whole wheat pain de mie, herb mayo*

Tuna Salad Sandwich

*Confit tuna salad, arugula, heirloom tomatoes*

MAINS

Grilled Salmon

*Sautéed grilled broccoli, baby carrots, baby corn*

Orange Glazed Chicken Breast

*Sautéed grilled broccoli, baby carrots, baby corn*

Pork Chop (12oz)

*Served with house salad*

Steak Frites (8oz)

*Hanger steak, french fries, sunny-side-up egg*

Lasagna Primavera

*Creamy white sauce, asparagus, carrots, green peas*

SIDES

*French Fries · Truffle Fries · House Salad · Bacon · Avocado · Tuna Salad · Crab Salad · Smoked Salmon*



HARBOUR  
• CLUB •



B A C H O U R