

ICED SHELLFISH & RAW BAR

HARBOUR 60 SEAFOOD TOWER	(Market Price)
Atlantic Lobster, King Crab, Jumbo Black Tiger Shrimp, Oysters, Tuna Tartare, Crab Salad	
SHRIMP COCKTAIL	48
Jumbo Black Tiger Shrimp, House Made Cocktail Sauce	
DAILY OYSTER SELECTION	40
Champagne Mignonette, House Made Cocktail Sauce	
AHI TUNA TARTARE	54
Wasabi, Avocado, Sesame Seeds	
LOBSTER & CRAB SALAD	54
Atlantic Lobster, Alaskan King Crab, Endive, Tarragon & Lime Dressing, Micro Greens	

BELUGA CAVIAR 30gr
Blinis, Eggs, Sour Cream, Shallots

495

APPETIZERS

SEARED FOIE GRAS	48	OCTOPUS CARPACCIO	35
Toasted Brioche, Poached Nashi Pear, Saba		Pickled Pearl Onion, Pistachio, Lemon Aioli, Drop Peppers, Espelette Oil	
BEEF CARPACCIO	38	THE H60 SHORT RIB	44
Pickled Beech Mushroom, Parmigiano, Shaved Black Truffle, Toasted Pine Nuts		Hoisin & Sesame Glaze, Chili, Scallions, Taro	
JUMBO LUMP CRAB CAKE	44	PRIME STEAK TARTARE	46
White Anchovy Remoulade, Pea & Corn Shoot Salad		Capers, Truffle, Shallots, Dijon Mustard, Gribiche Emulsion	
JUMBO TEMPURA SHRIMP	48	DOP BURRATA	44
Three Jumbo Black Tiger Shrimp, Ponzu Sauce		Heirloom Tomatoes, Pickled Shallot, Olive Oil, Sea Salt	
CALAMARI	34	OYSTERS ROCKEFELLER	(Market Price)
Pimento & Caper Salsa, Jalapeño & Herbs, Lemon Aioli		Creamed Spinach, Bacon, Pernod, Parmigiano Crema	

SALADS

HARBOUR SIXTY CAESAR	29	BEET AND GOAT CHEESE SALAD	26
Double Smoked Bacon, Brioche Croutons, House Dressing, Parmigiano Reggiano		Herbed Goat Cheese, Watercress, Honey & Dill Dressing, Walnut	
ARUGULA & ENDIVE	26	VILLAGE SALAD	26
Slivered Pear, Goat Cheese, Toasted Walnuts, Pickled Red Onions, Roasted Pear Vinaigrette		Tomato, Cucumber, Sweet Onion, Dodonis Feta, Jalapeño, Capers, Basil, Olive Vinaigrette	
LISA'S SALAD	26	KALE & BRUSSELS SPROUT SALAD	26
Chopped Romaine, Dodonis Feta, Guindilla Peppers, Chickpeas, Cannellini Beans, Vine Tomatoes, Olive Oil & Red Wine Vinegar		Marcona Almonds, Apple, Parmigiano, Turmeric & Smoked Honey Vinaigrette	
WEDGE SALAD	26	WATERMELON & FETA	26
Crisp Iceberg, Bacon, Sundried Tomatoes, Brioche Croutons, Blue Cheese & Dill Dressing		Cucumber, Pistachio, Mint, Lemon & Honey Dressing	

FROM THE LAND

CHEF'S FEATURE CUT	(Market Price)	A5 JAPANESE WAGYU	(Market Price)
NEW YORK STRIP STEAK		Kagoshima	
FILET MIGNON 10 oz	108	BEVERLY CREEK FARMS LAMB CHOPS	84
FILET MIGNON 14 oz	98	Dijon and Rosemary Marinade	
RIB EYE STEAK	128	THE H60 BURGER	48
BONE-IN RIB STEAK	108	House Blend, Smoked Bacon Aioli, Caramelized Onions, Comté Cheese, Boston Bibb, Pickles, Hand Cut Fries	
KANSAS CITY NEW YORK	138	ROASTED HERITAGE CHICKEN	46
TOMAHAWK 44 oz	115	Cauliflower & Brown Butter Purée	
BLACK TRUFFLE STEAK & EGG	275		
10 oz Tenderloin, Duck Egg, Black Truffle			

We Proudly Serve USDA Prime

All steaks can be complemented by			
ALASKAN KING CRAB	(Market Price)	ATLANTIC LOBSTER	(Market Price)
PEPPERCORN SAUCE	9	BONE MARROW BUTTER	10
JUMBO TIGER SHRIMP	(Market Price)		

FROM THE SEA

CHILEAN SEA BASS	78
Dill Velouté, Lemon & Herb Crumb	
SEARED SCALLOPS	56
Sunchoke Purée, Pinenut Gremolata, Burnt Clementine, Radish	
TAGLIATELLE DI MARE	56
Lobster, King Crab, Clams, Scallop & Shrimp With White Wine, Garlic & Fresh Herbs	
DOVER SOLE	(Market Price)
Confit Tomatoes, Salsa Verde, Lemon	
WHOLE ATLANTIC LOBSTER	(Market Price)
Steamed or Broiled, By The Pound	
ATLANTIC LOBSTER TAIL	(Market Price)
Steamed or Broiled	
CHEF'S FEATURE FISH	(Market Price)
CHEFS SEAFOOD FEATURE	(Market Price)
ORA KING SALMON	68
Sugar Snap Peas, Mint, Citrus Crema	

SIDES

ASPARAGUS	22	BUTTERMILK FRIED CAULIFLOWER	20
White Balsamic, Olive Oil, Crispy Onion		Blue Cheese Buttermilk Dressing, Hot Sauce	
BROCCOLINI	20	HAND CUT FRIES	20
Calabrian Chilis, Confit Garlic, Olive Oil		TRUFFLED PARMIGIANO FRIES	20
BRUSSELS SPROUTS	20	ONION RINGS	20
Soy Ginger Glaze, Sesame		MASHED POTATO	20
MUSHROOMS	20	LOBSTER MASHED POTATO	30
White Wine, Garlic, Olive Oil		TWICE BAKED POTATO	22
GREEN & YELLOW BEANS	20	WHITE TRUFFLE MAC & CHEESE	30
Butter, Garlic, Lemon			
CREAMED CORN	20		
Double Smoked Bacon, Chipotle, Asiago, Green Onion			