

ICED SHELLFISH & RAWBAR

HARBOUR 60 SEAFOOD TOWER MARKET PRICE
Atlantic lobster, king crab legs, jumbo black tiger shrimp, oysters

SHRIMP COCKTAIL MARKET PRICE
Jumbo black tiger shrimp, house made cocktail sauce

DAILY OYSTER SELECTION MARKET PRICE

LOBSTER & SEAFOOD SALAD 36
Avocado, tomato, cucumber, yuzu ginger vinaigrette, taro crisps

SEARED AHI TUNA 25
Jalapano pepper and pineapple salsa

AHI TUNA TARTAR 44
Wasabi, avocado, sesame seeds

BELUGA CAVIAR 30gr MARKET PRICE
Blinis, toast points, egg, sour cream, chives

APPETIZERS

PEPPER CRUSTED BEEF CARPACCIO 25
Truffle crema, crispy parmigiano, arugula, truffle vinaigrette

SEARED FOIE GRAS 40
Maple vidal poached cherries, walnut honey, toasted brioche

CRISPY MARYLAND CRAB CAKE 28
Corn, lime, avocado & tomato, chipotle aioli, crab salad

JUMBO TEMPURA SHRIMP MARKET PRICE
Three jumbo tiger shrimp, spicy coconut-lime sauce, soy-ginger sauce, scallions

CALAMARI 22
Spicy buttermilk fried calamari, sea salt, lemon aioli

OYSTERS ROCKAFELLER MARKET PRICE
Creamed spinach, bacon, pernod, parmigiano crema

MEDITERRANEAN OCTOPUS 30
Chorizo, piquillo peppers, pickled onion, romesco, taggiasca olives

PRIME STEAK TARTARE 40
Prime beef tenderloin with arugula cress, quail egg, dijon mustard dressing

KOREAN STYLE SHORTRIBS 28
Pickled daikon salad, hoisin & sweet chili glaze, sesame

THE HARBOUR 60 MEATBALL 30
16oz meatball, tomato sugo, olive oil whipped ricotta, basil, double smoked bacon

ROASTED BONE MARROW 30
Parsley & pickled onion salad, toasted crostini

SMOKED SALMON 21
Caper berries, pickled onion, potato rosti, dill sour cream

SALADS

HARBOUR SIXTY CAESAR 18

Double smoked bacon, baked croutons, parmigiano reggiano

ARUGULA AND ENDIVE 18

Slivered pear, goat cheese, toasted walnuts, roasted apple vinaigrette

BUFFALO MOZZARELLA 26

Buffalo mozzarella, field tomatoes, arugula, olive oil, basil, capers

BEET SALAD 18

Smoked yogurt, maple vidal vinaigrette, watercress, pumpkin seeds

LISA'S SALAD 18

Chopped lettuce, dodonis feta, guindilla peppers, chickpeas, onion, extra virgin olive oil & red wine vinegar

WEDGE SALAD 20

Iceberg, semi cured tomatoes, bacon, blue cheese, croutons, creamy blue cheese dressing, red wine vinaigrette, salt & pepper

THE H60 SALAD 19

Seasonal market vegetables, truffle vinaigrette, shaved pecorino

KALE & BRUSSELS SPROUTS SALAD 18

Green apple, pecorino, marcona almonds, apple cider vinaigrette

FROM THE SEA

CHILEAN SEA BASS 55

Porcini broth, fresh corn, peas, wild mushrooms, wilted greens

PAN SEARED SCALLOPS 40

Cauliflower purée, heirloom cauliflower, caper & sultana vinaigrette

PAN SEARED STRIPED BASS 40

Roasted fennel, chorizo, shallots, sweet corn purée

TAGLIATELLE DI MARE 45

Lobster, king crab, scallop & shrimp with white wine, garlic & fresh herbs

DOVER SOLE MARKET PRICE

Whole dover sole, lemon, olive oil, fresh oregano

WHOLE ATLANTIC LOBSTER MARKET PRICE

Steamed or broiled, by the pound

BROILED CARIBBEAN LOBSTER TAIL MARKET PRICE

Lemon, drawn butter

FROM THE LAND

NEW YORK STRIP STEAK 75

FILET MIGNON 10oz 62

FILET MIGNON 14oz 75

RIB-EYE STEAK 70

BONE-IN TENDERLOIN STEAK MARKET PRICE

BONE-IN NEW YORK STRIP STEAK MARKET PRICE

BONE-IN RIB STEAK 90

PORTERHOUSE STEAK 85

DOUBLE PORTERHOUSE 160

BLACK TRUFFLE STEAK AND EGGS 76

10oz prime tenderloin topped with a free range fried duck egg 'sunny side up'
& shaved black truffles, white truffle oil

A5 JAPANESE KOBE MARKET PRICE

Truffle jus

SUPERIOR FARMS COLORADO LAMB CHOPS 65

Smoked yogurt, confit potatoes, lemon, herbs

PASTRAMI SPICED PROVIMI VEAL CHOP 65

Smoked mustard, cipolini onions, watercress

ALL STEAKS CAN BE COMPLEMENTED BY

ALASKAN KING CRAB MARKET PRICE

ATLANTIC LOBSTER MARKET PRICE

CARIBBEAN LOBSTER TAIL MARKET PRICE

JUMBO TIGER SHRIMP MARKET PRICE

ROASTED PRIME RIB 30oz 75

Au jus

THE H60 PRIME BURGER 10oz 40

Usda prime, smoked cheddar, lettuce, house pickles, bacon & onion jam,
thousand island dressing, hand cut fries

FLAT IRON CHICKEN 36

Porcini & goat cheese stuffing, cauliflower purée, truffle & herb jus

SIDES

ASPARAGUS 18

Roasted garlic & tahini, sesame

BABY SPINACH 14

Roasted cipollini onions, olive oil

BROCCOLINI 16

Remesco sauce, roasted almonds

RAPINI 16

Chilis, garlic, olive oil

CREAMED CORN 18

Chorizo, manchego, crispy prosciutto, chives

ROASTED ROOT VEGETABLES 16

Maple glaze, sage, pumpkin seeds

CIPOLLINI ONIONS 14

Chipotle & honey lime dressing

BRUSSELS SPROUTS 16

Soy ginger glaze, sesame, garlic

MUSHROOMS 16

White wine, thyme

ONION RINGS 12

BUTTERMILK FRIED CAULIFLOWER 16

Blue cheese buttermilk dressing, hot sauce

HAND CUT FRIES 12

TRUFFLED PARMIGIANO FRIES 14

LOBSTER MASHED POTATO 20

TWICE BAKED POTATO 14

MASHED POTATO 12

WHITE TRUFFLE MAC & CHEESE 16

SAUCES

ARMAGNAC & GREEN PEPPERCORN 5

LOBSTER BEARNAISE 5

FOIE GRAS & BLACK TRUFFLE JUS 5



DESSERTS

MOLTEN CHOCOLATE CAKE 18

Caramel - milk chocolate whipped ganache,
banana gelato

APPLE BEIGNETS 16

Calvados anglais, caramel, skor chips, crème anglaise

COCONUT CREAM PIE 18

vanilla bean - mascarpone chantilly, cocoa caramel,
mixed berries

MASCARPONE CHEESECAKE 18

Raspberry coulis, pistachio crema, raspberry gelato

PUMPKIN SPICE BREAD PUDDING 18

Cranberry coulis, salted dulce de leche, vanilla ice cream

VANILLA BEAN CRÈME BRULÉE 15

Seasonal fresh fruit

BAKED ALASKA FOR TWO 22

Dark chocolate & nocciola gelato, flourless chocolate -
almond brownie, meringue flambéed with brandy

PEANUT BUTTER & MILK CHOCOLATE TART 18

Chocolate ganache, peanut butter & milk chocolate mousse,
salted caramel gelato

CAMPFIRE S'MORES 18

Chocolate & strawberry marshmallows, brulée banana

GELATO & SORBET 16

Three scoops

CHEESE PLATE 30

Seasonal fruits, raisin nut bread

