

ICED SHELLFISH & RAW BAR

HARBOUR 60 SEAFOOD TOWER Atlantic Lobster, King Crab, Jumbo Black Tiger Shrimp, Oysters, Tuna Tartare, Crab Salad	(Market Price)
SHRIMP COCKTAIL Jumbo Black Tiger Shrimp, House Made Cocktail Sauce	48
DAILY OYSTER SELECTION Champagne Mignonette, House Made Cocktail Sauce	40
AHI TUNA TARTARE Wasabi, Avocado, Sesame Seeds	52
KING CRAB SALAD Alaskan King Crab, Jumbo Lump, Yuzu Kosho, Asparagus	48

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

495

APPETIZERS

SEARED FOIE GRAS Rhubarb Purée, Poached Rhubarb, Walnut	48	OCTOPUS CARPACCIO Drop Peppers, Pickled Shallot, Olive, Espelette Oil	35
BEEF CARPACCIO Pickled Beech Mushroom, Parmigiano, Shaved Black Truffle, Toasted Pine Nuts	36	THE H60 SHORT RIB Hoisin & Sesame Glaze, Chili, Scallions, Taro	44
CRISPY MARYLAND CRAB CAKE Jumbo Lump Crab, Fennel & Arugula, Green Goddess, Pickled Cucumber	44	PRIME STEAK TARTARE Capers, Truffle, Shallots, Dijon Mustard, Gribiche Emulsion	46
JUMBO TEMPURA SHRIMP Three Jumbo Tiger Shrimp, Spicy Coconut-Lime Sauce, Soy-Ginger Sauce, Scallions	48	DOP BURRATA Heirloom Tomatoes, Pickled Shallot, Olive Oil, Sea Salt	44
CALAMARI Pimento & Caper Salsa, Jalapeño & Herbs, Lemon Aioli	32	OYSTERS ROCKEFELLER (Market price) Creamed Spinach, Bacon, Pernod, Parmigiano Crema	

SALADS

HARBOUR SIXTY CAESAR Double Smoked Bacon, Brioche Croutons, House Dressing, Parmigiano Reggiano	28	BEET AND GOAT CHEESE SALAD Herbed Goat Cheese, Watercress, Honey & Dill Dressing, Walnut	24
ARUGULA & ENDIVE Slivered Pear, Goat Cheese, Toasted Walnuts, Pickled Red Onions, Roasted Pear Vinaigrette	24	VILLAGE SALAD Tomato, Cucumber, Sweet Onion, Dodonis Feta, Jalapeño, Basil, Olive Vinaigrette	24
LISA'S SALAD Chopped Romaine, Dodonis Feta, Guindilla Peppers, Chickpeas, Cannellini Beans, Vine Tomatoes, Olive Oil & Red Wine Vinegar	24	KALE & BRUSSELS SPROUT SALAD Marcona Almonds, Apple, Parmigiano, Turmeric & Smoked Honey Vinaigrette	24
WEDGE SALAD Crisp Iceberg, Bacon, Sundried Tomatoes, Brioche Croutons, Blue Cheese & Dill Dressing	24		

FROM THE LAND

CHEF'S FEATURE CUT (Market Price)		A5 JAPANESE WAGYU (Market Price) Kagoshima	
NEW YORK STRIP STEAK	102	BEVERLY CREEK FARMS LAMB CHOPS	82
FILET MIGNON 10 oz	90	Dijon and Rosemary Marinade	
FILET MIGNON 14 oz	110	THE H60 PRIME BURGER	48
RIB EYE STEAK	102	USDA Prime Rib, American Cheddar, Bacon & Onion Jam, Lettuce, Pickles, Thousand Island Dressing, Hand Cut Fries	
BONE-IN RIB STEAK	128	ROASTED HERITAGE CHICKEN	46
KANSAS CITY NEW YORK	115	Corn & Jalapeño Purée, Blistered Tomato, Herb Jus	
TOMAHAWK 44 oz	244		
BLACK TRUFFLE STEAK & EGG	115		
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)	JUMBO TIGER SHRIMP (Market price)	
PEPPERCORN SAUCE	5	BONE MARROW BUTTER	8

FROM THE SEA

CHILEAN SEA BASS Romesco Sauce, Heirloom Vegetables, Sherry Reduction	74
SEARED SCALLOPS Pea Puree, Crisp Prosciutto, Lemon & Mint	54
TAGLIATELLE DI MARE Lobster, King Crab, Clams, Scallop & Shrimp With White Wine, Garlic & Fresh Herbs	56
DOVER SOLE Confit Tomatoes, Salsa Verde, Lemon	(Market Price)
WHOLE ATLANTIC LOBSTER Steamed or Broiled, By The Pound	(Market Price)
ATLANTIC LOBSTER TAIL Steamed or Broiled	(Market Price)
FEATURE FISH	(Market Price)

SIDES

ASPARAGUS White Balsamic, Olive Oil, Crispy Garlic	20	BUTTERMILK FRIED CAULIFLOWER Blue Cheese Buttermilk Dressing, Hot Sauce	18
BROCCOLINI Calabrian Chilis, Garlic, Olive Oil.	18	HAND CUT FRIES	18
BRUSSELS SPROUTS Soy Ginger Glaze, Sesame, Garlic	18	TRUFFLED PARMIGIANO FRIES	20
MUSHROOMS White Wine, Garlic, Olive Oil	18	ONION RINGS	18
GRILLED ZUCCHINI Confit Garlic, Olive Oil, Parmigiano	18	MASHED POTATO	18
		LOBSTER MASHED POTATO	28
		TWICE BAKED POTATO	20
		WHITE TRUFFLE MAC & CHEESE	28