

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	54
KING CRAB SALAD Alaskan King Crab, Jumbo Lump, Yuzu Kosho, Rainbow Trout Caviar	54

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

495

APPETIZERS

SEARED FOIE GRAS Fresh Figs, Fig Mostarda, Fig Saba, Toasted Brioche	48	OCTOPUS CARPACCIO Pickled Pearl Onion, Pistachio, Lemon Aioli, Drop Peppers, Espelette Oil	35
BEEF CARPACCIO Pickled Beech Mushroom, Parmigiano, Shaved Black Truffle, Toasted Pine Nuts	38	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, Jalapeno & Herbs, Lemon Aioli	34	OYSTERS ROCKEFELLER (Market Price) Creamed Spinach, Bacon, Pernod, Parmigiano Crema	

SALADS

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

FROM THE LAND

CHEF'S FEATURE CUT (Market Price)		A5 JAPANESE WAGYU (Market Price)	
NEW YORK STRIP STEAK	108	BEVERLY CREEK FARMS LAMB CHOPS	84
FILET MIGNON 10 oz	98	Dijon and Rosemary Marinade	
FILET MIGNON 14 oz	128	THE H60 PRIME BURGER	48
RIB EYE STEAK	108	USDA Prime Rib, American Cheddar, Bacon & Onion Jam, Lettuce, Pickles, Thousand Island Dressing, Hand Cut Fries	
BONE-IN RIB STEAK	138	ROASTED HERITAGE CHICKEN	46
KANSAS CITY NEW YORK	115	Corn & Jalapeno Puree, Blistered Tomato, Herb Jus	
TOMAHAWK 44 oz	275		
BLACK TRUFFLE STEAK & EGG	120		
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	9	BONE MARROW BUTTER	10

FROM THE SEA

CHILEAN SEA BASS Dill Velouté, Lemon & Herb Crumb	78
SEARED SCALLOPS Creamed Leeks, Crisp Prosciutto, Sorrel Dress	56
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	22	BUTTERMILK FRIED CAULIFLOWER Blue Cheese Buttermilk Dressing, Hot Sauce	20
BROCCOLINI Calabrian Chilis, Garlic, Olive Oil	20	HAND CUT FRIES	20
BRUSSELS SPROUTS Soy Ginger Glaze, Sesame, Garlic	20	TRUFFLED PARMIGIANO FRIES	20
MUSHROOMS White Wine, Garlic, Olive Oil	20	ONION RINGS	20
RAPINI AND SAUSAGE Chorizo, Olive Oil	20	MASHED POTATO	20
CREAMED CORN Double Smoked Bacon, Chipotle, Asiago, Green Onion	20	LOBSTER MASHED POTATO	30
		TWICE BAKED POTATO	22
		WHITE TRUFFLE MAC & CHEESE	30