

# ICED SHELLFISH & RAW BAR

## HARBOUR SIXTY SEAFOOD TOWER

Atlantic Lobster, King Crab, Jumbo Black Tiger Shrimp, Oysters, Tuna Tartare, Alaskan Crab Salad

## SHRIMP COCKTAIL

Jumbo Black Tiger Shrimp, House-Made Cocktail Sauce

## EAST COAST OYSTERS

Champagne Mignonette, House-Made Cocktail Sauce

## AHI TUNA TARTARE

Wasabi, Avocado, Sesame Seeds

## HAMACHI CRUDO

Tomato Ponzu, Pickled Myoga, Sudachi Lime

## CAVIAR

Brioche Toast Points, Gaufrette Potato Chips  
Crème Fraîche, Shallots, Chives, Egg White

|        |                      |             |
|--------|----------------------|-------------|
| 30 gr  | <b>KRISTAL</b>       | <b>325</b>  |
| 30 gr  | <b>GOLDEN OSETRA</b> | <b>405</b>  |
| 30 gr  | <b>BELUGA</b>        | <b>495</b>  |
| 100 gr | <b>GOLDEN OSETRA</b> | <b>1000</b> |

# APPETIZERS

## SEARED ROUGIE FOIE GRAS

Yuzu Poached Nashi Pear, Pink Peppercorn Gastrique

## OAKLEIGH RANCH WAGYU CARPACCIO

Truffle Vinaigrette, Arugula, Parmigiano Reggiano  
Hazelnut Brown Butter

## JUMBO LUMP AND ALASKAN CRAB CAKE

Sauce Gribiche, Fines Herb Salad

## JUMBO TEMPURA SHRIMP

Jumbo Black Tiger Shrimp, Ponzu Sauce

## CALAMARI

Pimento & Caper Salsa, Jalapeño, Herbs  
Calabrian Chili Aioli

## HARBOUR SIXTY CAESAR SALAD

Double Smoked Bacon Lardons, Brioche Croutons  
House Dressing, Parmigiano Reggiano

## THE WEDGE SALAD

Crisp Iceberg, Double Smoked Bacon  
Marinated Tomato, Crispy Onion Ring  
Blue Cheese & Dill Dressing

## LISA'S SALAD

Romaine, Dodonis Feta, Guindilla Peppers  
Chickpeas, Vine Tomatoes, Red Wine Vinaigrette

## BURRATA PANZANELLA SALAD

Marinated Tomatoes, Lola Rossa, Treviso,  
Espelette, Winter Citrus, Warm Sourdough

## RIB EYE TARTARE

Egg Yolk, Cornichons, Red Ruffled Mustard Greens  
Warm Brioche

## OCTOPUS CARPACCIO

Pickled Pearl Onions, Pistachio, Lemon Aioli  
Drop Peppers, Espelette Oil

## THE H60 SHORT RIB

Hoisin & Sesame Glaze, Chili, Scallions, Taro Root

## OYSTERS ROCKAFELLER

Creamed Spinach, Double Smoked Bacon  
Pernod and Parmigiano Crema

# SALADS

## CRAB LOUIE SALAD

Lump and Alaskan Crab, Avocado  
Petite Greens and Baby Gem Lettuce  
Champagne Mustard Vinaigrette

## VILLAGE SALAD

Tomato, Cucumber, Sweet Onion, Dodonis Feta  
Jalapeño, Capers, Basil, Olive Vinaigrette

## FALL GREENS SALAD

Sake Lees and Sesame Vinaigrette  
Honey Crisp Apple, D'Anjou Pear, Red Oak Lettuce

(Market Price)

48

(Market Price)

54

48

# STEAKS & CHOPS - USDA PRIME

## NEW YORK STRIP STEAK 16 oz

112

## BONE IN RIB EYE STEAK 28 oz

148

## FILET MIGNON 10 oz

98

## BONE IN NEW YORK STRIP STEAK 22 oz

125

## FILET MIGNON 14 oz

128

## TOMAHAWK 45 oz

295

## RIB EYE STEAK 18 oz

118

## PORTERHOUSE "THE EISENHOWER" STEAK 40 oz

275

# A LA CARTE SEAFOOD

## ALASKAN KING CRAB LEGS

(Market Price)

Steamed or Broiled In Lemon Garlic Chili Oil

## STEAMED WHOLE ATLANTIC LOBSTER

(Market Price)

Drawn Butter, Charred Lemon

## BROILED ATLANTIC LOBSTER TAIL

(Market Price)

Drawn Butter, Charred Lemon

## JUMBO BLACK TIGER SHRIMP

52

Salsa Verde, Calabrian Chili, Roasted Garlic, Charred Lemon

## SEARED SCALLOPS

60

Salsa Verde, Calabrian Chili, Roasted Garlic, Charred Lemon

# SAUCES & ACCOUTREMENTS

## BRANDY PEPPERCORN AU POIVRE

10

## BÉARNAISE

7

## SAUCE ROYALE

10

## BONE MARROW BUTTER

10

## BLACK TRUFFLE BUTTER

10

## WAGYU EXPERIENCE

495

### TAKOMORI "DRUNKEN" WAGYU RIB EYE OKINAWA STRIPLIN HYOGO TENDERLOIN

4 oz PER CUT

## RESERVE WAGYU CUTS

### A5 MIYAZAKI JAPANESE RIB EYE 8 oz

295

### OAKLEIGH RANCH AUSTRALIAN RIB EYE 10 oz

265

### OAKLEIGH RANCH AUSTRALIAN TOMAHAWK 55 oz

575

## WHOLE DOVER SOLE

(Market Price)

Lemon and Caper Brown Butter

## POACHED HALIBUT

Little Neck Clams and Fennel Emulsion  
Roasted Fennel and Tropea Onion

## SEARED ORA KING SALMON

Sauce Paloise, Roasted Baby Leeks

## FRESH FISH SELECTION

(Market Price)

## TRUFFLE TAGLIATELLE

Porcini Mushrooms, Black Truffle Butter, Guanciale  
Add White Alba Truffle

60

(Market Price)

## PASTA FEATURE

(Market Price)

## ROASTED ASPARAGUS

Lemon, Garlic, Pecorino Romano

## BROCCOLINI

Calabrian Chili, Confit Garlic, Olive oil

## BRUSSELS SPROUTS

Soy Ginger Glaze, Sesame

## BUTTERMILK FRIED CAULIFLOWER

Blue Cheese-Buttermilk Dressing, Hot Sauce

## MUSHROOMS

White Wine, Garlic, Thyme

## DUCK CONFIT AND GUANCIALE FRIED RICE

Sunny Creek Farm Egg, Ginger, Chili, Scallions  
Togarashi Aioli

# ENTRÉES

## OAKLEIGH RANCH FILET ROSSINI

138

Seared Foie Gras, Sauce Royale, Asparagus

78

## ROASTED HERITAGE CHICKEN

50

Onion Soubise, Lemon-Herb Chicken Jus, Glazed Shallot

## BEVERLY CREEK FARMS LAMB CHOPS

86

Parsnip Purée, Castelvetrano Olives, Rosemary Lamb Jus

## THE H60 BURGER 10 oz

52

House Blend of Brisket, Chuck, Wagyu  
Dijonnaise, Caramelized Onions

Pickles, Comté Cheese, Hand Cut Fries

Add the following to your burger

Double smoked bacon 9 | Sunny Side Egg 6 | White Alba Truffles (Market Price)

# SIDES

24

## ONION RINGS

22

Buttermilk, Spanish Paprika

22

## HAND CUT FRIES

22

Herb Salt, Truffle Aioli

22

## HAND CUT PARMIGIANO -TRUFFLE FRIES

26

Herb Salt, Truffle Aioli

22

## MASCARPONE WHIPPED MASHED POTATOES

22

Add Lobster

15

22

Add Black Truffle

(Market Price)

22

Add White Alba Truffle

(Market Price)

32

## TRUFFLED MAC AND CHEESE

33

Add Lobster

15

Add Black Truffle

(Market Price)

Add White Alba Truffle

(Market Price)