

# Harbor Mist Restaurant



## Mothers Day 2017

### Appetizers

**Soup of the Day \$10**

*Crab Cake Duo Crabmeat Coconut Cake and Chilled Chipotle Crab Meat Salad  
Mango Salsa \$18*

*Antipasto Salad Mesculin Greens, Cherry Tomatoes, Olives, Salami, Provolone and  
Herb Italian Vinaigrette \$11*

*Classic Clams Oreganata & Herb Butter \$12*

*Sicilian Ricotta Meat balls with Tomato and Basil \$12*

*Mediterranean Chilled Seafood Salad Octopus, Mussels, Shrimp Calamari in Citrus  
Vinaigrette \$18*

*Fresh Mozzarella Caprese Grilled Tomatoes and Roasted peppers EVOO and Balsamic  
Glaze \$12*

### Entrees

*Canadian Filet of Sole Stuffed W/ Crab, Shrimp, Scallop and Lobster Coral Sauce \$30*

*Char Grilled Organic Salmon Filet W Dill Mustard Sauce \$30*

*Mustard Herb Crusted Roasted Rack of Lamb W/ Honey Rosemary Lamb Jus \$39*

*Roasted Pork Loin Stuffed W/ Boursian Cheese and Chipotle Glazed Fresh Peaches  
\$29*

*Marinated Organic 1/2 Roasted Boneless Chicken Ala Matone \$27*

*Slow Roasted Prime Rib of Beef W/ A Jus \$42*

*4 Cheese Ravioli W/ Sweet and Spicy Italian Sausage Ragu \$25*

### Brunch Selections Available 11am to 2:00pm

*Blueberry Ricotta Pancakes W/ Fresh Fruit Sausage and Bacon \$22*

*Steak and Eggs Grilled Rib eye and Fried Eggs Served with Roasted Potatoes \$35*

*Nutella and Bananas Stuffed French toast W/ Fresh Berries and Homemade Whipped  
Cream \$20*

*Seafood Crepes with Americana Sauce \$24*

*Vegetable Frittata W/ Mozzarella Cheese \$19*