



Harbor Mist Restaurant

Sunset 3 courses \$26.95

Monday - Thursday

Appetizers

P.E.I. Mussels

Scampi Style

Mixed Green Salad

Grape Tomatoes, Sherry Shallot Vinaigrette

Classic Caesar Salad

Romaine, Parmagiano Tules & Caesar Dressing

Baked Clams Orogenata

Local Long Island Littlenecks, Herbed Bread Crumbs

Handmade Mozzarella & Tomato Salad

Fresh Basil

Eggplant Rollatine

Fresh ricotta, melted mozzarella

Soup of the Day

Entrees

Pork loin Milanese

Over arugula salad

Papardelle Bolognese

Fresh Pasta with House made Sauce

Marinated Grilled Skirt Steak*

Crisp Fries, Chimichurri Sauce

Australian rack of lamb (add on \$8)*

Horseradish scalloped potatoes, malbec reduction

Sesame Seared Yellow Fin Tuna*

Ginger soy emulsion, shitake salsa, infused sticky rice

Pecan Crusted Tilapia*

Basmati Rice, Wilted Greens, Lemon Butter Caper Sauce

Chicken scarpariello

Sausage sweet peppers mash & veg

Chicken Francese

Lemon wine white, rice and veg

Alaskan Salmon

Crisp fingering potatoes, shallot braised vegetables pommery reduction

Dessert

Home made by Michelle

**the health department suggests that this item consuming raw or undercooked meat.fish, shellfish or can be cooked to order. Fresh eggs may increase your risk of food born illness, especially if you have certain medical conditions*