



Platters

priced per platter

	Small serves 12-20	Medium serves 20-30	Large serves 30-40
warm bread platter selection of warm bread, whipped butter & marinated olives	30	45	60
charcuterie board selection of cured meats, assorted cheeses, pickled vegetables & assorted jams and spreads	80	120	160
shrimp cocktail fresh poached shrimp with house made cocktail sa	80 Juce	120	160
party sliders house made burger sliders	80	120	160
mini fish & chips individual house battered fish & chip servings	110	170	220
crudite selection of fresh veggies with house made dips and spreads	50	90	130
bruschetta board house made bruschetta over lemon whipped feta on a toasted sourdough crostini	60	90	120
seafood platter seasonal mussles, salmon cakes, fried calamari & shrimp cocktail with house made	180 dips	270	360

Sharables

priced per plate - 2- 4 people

nautical nachos	23
bed of kettle chips with fresh pico de gallo, pickled	
jalapeno, mozzarella, bbq sauce, lime crema, pickled onion	
bruschetta	14
lemon whipped feta, house made bruschetta mix,	
toasted sourdough	
	18
6 seasonal oysters, served with house made	
cocktail sauce, prosecco minionette & horseraddish	
lemon dill calamari	18
crispy fried calamari serves with fresh lemon dill aioli	
salmon croquettes	19
fresh herbs, salmon, lightly fried served with house made tartar	
sauce	
mussles	19
chef inspired mussels	
caesar salad	14
romaine, bacon, parmesan, house made caesar dressing	
winter greens	12
mixed greens, cherry tomato, cucumber,	
house made vinaigrette	



Breakfast Bar

priced per person

Harbour Continental

House made cinnamon rolls selection of fresh fruit yogurt & granola selection of coffee and tea

18

Deluxe Continental

selection of local baked goods scrambled eggs bacon & breakfast sausage choice of pancakes or french toast selection of fresh fruit selection of coffee & tea

Plated Lunch

priced per person - choice of starter, main course and dessert

lunch price fixe 1

daily soup

rotating seasonal soup

roasted primavera

roasted seasonal veggies, goat cheese, linguini, in a herbed olive oil sauce

or

fish and chips

1 piece house battered haddock with fresh cut fries, house made tartar sauce and creamy dill coleslaw or

sailors chicken club

fresh tomato, arugula, bacon, tender chicken & mozzarella on toasted sourdough bread with garlic aioli

seasonal dessert 35

lunch price fixe 2

caesar salad

fresh romaine, bacon, Parmesan, with house made caesar dressing

mediterranean bowl

brown rice, spiced cauliflower and sweet potato, fresh tomato and cucumber, pickled onion, kalamata olives, crispy chickpeas and tahini dressing

or

grilled salmon

grilled salmon, season veg and rice pilaff

or

harbour burger

beef patty, arugula, tomato, bacon, aged white cheddar, with garlic aioli on a toasted brioche bun

seasonal dessert



Plated Dinner

priced per person - choice of starter, main course and dessert

menu 1

seasonal soup chef inspired soup

fish&chips

house battered fish and chips with fresh cut fries serves with dill coleslaw and house made tartar sauce or

harbour burger

beef patty, arugula, tomato, bacon, aged white cheddar, with garlic aioli on a toasted brioche bun or

roasted primavera

roasted seasonal veggies, goat cheese, linguini, in a creamy pesto sauce

seasonal dessert

45

menu 2

soup or salad seasonal soup or caesar salad

mediterranean bowl

brown rice, spiced cauliflower and sweet potato, fresh tomato and cucumber, pickled onion, kalamata olives, crispy chickpeas and tahini dressing or

grilled salmon

grilled salmon, seasonal veg and rice pilaff *or*

chicken supreme

butternut squash risotto & seasonal veg or

beef short rib whipped potato, seasonal veg & au jus **seasonal dessert**

priced per person - choice of main course and dessert

kids menu

mac&cheese

chicken fingers & fries

little burger

Dessert

vanilla icecream

Buffet

priced per person - \$35

choose one salads	choose one vegetables	choose one pasta	choose one savouries
caesar	broccolini	primavera	roast potato
mixed green	ratatouli	pasta pomodoro	mash potato
	asparagus	classic alfredo	potato au gratin
			rice pilaf

	protein - market price	
grilled salmon	brisket on a bun	prime rib
chicken	pulled pork on a bun	turkey

add - ons yorkshire pudding coleslaw

buffet price is affected by choice of protein



Bar Service

priced per beverage

package 1

12-30 guests

jose cuervo tequila, georgian bay gin, canadian club, tag vodka, bacardi gold rum, julia florista house red & white wine, rotating tap beers, domestic fridge cans

10

package 2

30+ guests

all shelf liquor, rotating tap beers, domestic & imported fridge cans, house selection of wines, signature cocktails

Wine

white

julia florista white blend, portugal

brownstone chardonnay, california

kono marlborough sauvignon blanc, new zealand la delizia pinot grigio, italy porta 6 rose, portugal

red

julia florista red blend, portugal

brownstone merlot, california

teia bodega malbec, argentina **villa di monte** chianti, italy

quails gate pinot noir, british columbia

bubby

blu giovello prosecco, italy **la delizia** prosecco, italy

Signature Cocktails

chai espresso martini chai tea, espresso, khalua, vodka

spiced pear fizz gin, pear juice, lime, soda, cinnamon syrup

sundays sangria white wine, pear, pomegranate, triple sec, fresh fruit, soda

campari siesta tequila, campari, grapefruit, lime

pomegranate marg pomegranite, lime, triple sec, tequila, sugars

grandads whiskey sour rye whiskey, lemon, sugars, bitters

pear mule vodka, pear, lime, ginger beer

aperol spritz aperol, prosecco, soda

harbour caesar house caesar mix, vodka, clamato



Bar priced per drink

draught

muskoka tread lightly steamwhistle pilsner beaus juiced af sidelaunch northbound lager

fridge

corona michelob ultra molson canadian budweiser guinness coors light stella artois brickworks cider georgian bay gin smash

gin bombay saphire georgian bay empress indigo empress elderflower & rose

vodka

tag no. 5 dirty devil

rum

bacardi white bacardi gold bacardi spiced malibu coconut whiskey canadian club barnburner fireball jameson

tequila jose quervo 1800 blanco 1800 reposado 1800 coconut patron reposado

liqueur campari aperol

st-germain dr. mcgillicuddy mcguinness amaretto jagermeister amaro montenegro southern comfort baileys irish cream kahlua

Info & FAQ

restaurant information

Address: 727 Harbour Street, Lefroy, ON LoL 1Wo Phone number: <u>(249) 388-3151</u> Email: Info@harbourhousegrill.com Website: <u>harbourhousegrill.com</u>

seating capacity

dining room - 69 seats including hightops & barstools patio - 64 seats

about harbour house

harbour view with a cozy modern interior.

full bar set up with a variety of wine, spirits and beer. option to order in special requested drinks. wheelchair accessible bathroom with extra bathrooms on the top floor. educated and professional service.

harbour house services standard table ware existing tables and chairs service staff

Booking Information

private booking rates

winter: october - april monday - wednesday	00019
All day thursday + sunday	\$1000
lunch	\$1000
dinner	\$3000
friday + saturday lunch dinner	\$2000 \$4500
summer: may - september	
monday + tuesday All day	\$1500
wednesday + thursday	\$2000
	JUUU
lunch dinner	\$2000 \$3000

the food & beverage experience

Your menu selection will be made from our current seasonal menu package and can be customized by interchanging items between each menu.

Your event specialist can assist you with tailoring your selections for the best guest experience.

minimum spend requirments

The minimum spend is based on food and beverage combined, exclusive of tax and 18% gratuity. Please note that for any function booked in between dining periods, you will need to meet the minimum spend for both dining periods combined. If the minimum spend requirement is not met the difference will appear as a room rental fee on the final bill.