

Dinner Menu

OPTIONAL STARTERS

(Additional Charge)

CHIPOTLE HUMMUS AND GRILLED FLATBREAD

\$8.00 - *Vegan*

CHARCUTERIE PLATE

\$10.00 - *Gluten-Free*

LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

\$12.00

CHILLED JUMBO MEXICAN WHITE PRAWNS WITH SPICY COCKTAIL SAUCE

\$12.00 - *Gluten-Free*

SALAD

MIXED GREENS WITH PARMIGIANO CRISPS

Mixed greens, heirloom cherry tomatoes, parmesan cheese crisps and balsamic vinaigrette, served with fresh baked bread
Vegan

Locally Baked Fresh
Sourdough Rolls and creamery butter.
(*Vegan - Oil & Vinegar option available*)

FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic macaroni and cheese. Served with seasonal fresh fruit and chocolate chip cookies.

ENTRÉE

(Please select one of the following when making your reservation.)

BRAISED BEEF SHORT RIB

Beef short ribs marinated in red wine, aromatic vegetables and herbs, slow braised and topped with a Cabernet reduction and bacon jam. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.
Gluten-Free

PACIFIC RED SNAPPER ROULADE

Roasted local red snapper filet filled with shrimp and scallops over toasted garlic, tomato-tarragon sauce. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.
Gluten-Free

AIRLINE CHICKEN BREAST

Pan seared Airline chicken breast filled with goat cheese, butter-braised leeks and herbs over saffron cream sauce. Paired with Yukon Gold potatoes and oven roasted seasonal vegetables.
Gluten-Free

WILD MUSHROOM ARANCINI

Oyster and shitake mushroom risotto rolled in bread crumb and pan fried until golden brown and crispy over tomato-basil blush sauce. Paired with oven roasted seasonal vegetables.
Vegetarian

CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over wild mushroom risotto with toasted garlic, tomato-tarragon sauce.
Vegan, Gluten-Free, Dairy-Free

DESSERT

NEW YORK CHEESECAKE

Velvety cheesecake topped with dark chocolate ganache on chocolate and salted caramel painted plates.



HOPS ON THE HARBOR DINNER CRUISE MENU

\$50 PER PERSON



Hops on the Harbor January Featured Brewery

Four (6oz) Beer Tasters are included with your meal. A full bar is also available for purchases, including rotating local brews and craft beer flights

PLENTY FOR ALL PILSNER

Sesame crusted salmon with soy beurre blanc
Jasmine rice
Pickled vegetable slaw

GREEN HAT IPA

Crispy fried pork belly with spicy plum sauce
Soba Noodles
Stir-fired long beans

PIGEON HOLE, BELGIAN PALE WHEAT

Pad Thai station with your choice of tofu or chicken
Tom Ka Gai (Thai Chicken Coconut Soup)

CRYSTAL MESS, HOPPY AMERICAN PALE ALE

Sliced New York steak teriyaki marinated with charred scallions
Roasted Carrots and Baby Bok Choy

DESSERT ASSORTMENT

Menu Subject to Change

Prime Rib Dinner Menu

OPTIONAL STARTERS

(Additional Charge)

CHIPOTLE HUMMUS AND GRILLED FLATBREAD

\$8.00 - *Vegan*

CHARCUTERIE PLATE

\$10.00 - *Gluten-Free*

LUMP CRAB CAKES WITH ROASTED RED PEPPER AIOLI

\$12.00

CHILLED JUMBO MEXICAN WHITE PRAWNS WITH SPICY COCKTAIL SAUCE

\$12.00 - *Gluten-Free*

SALAD

CLASSIC WEDGE SALAD

Crisp iceberg lettuce, ripe tomatoes, apple-wood smoked bacon and blue cheese crumbles with house-made ranch dressing.

Locally Baked Fresh Breads from
St. Tropez Bakery and creamery butter.
(Oil & Vinegar option available) - *Vegan*

ENTRÉE

(Please select one of the following
when making your reservation.)

SLOW ROASTED CREEKSTONE FARMS PRIME RIB OF BEEF

Stone Smoked Porter au jus, creamy horseradish sauce,
farm fresh vegetables, twice-baked rosemary and
white cheddar potato.

WILD MUSHROOM ARANCINI

Oyster and shitake mushroom risotto rolled in bread
crumb and pan fried until golden brown and crispy
over tomato-basil blush sauce. Paired with oven
roasted seasonal vegetables.

Vegetarian

CHARGRILLED VEGETABLE STACK

Garden vegetables grilled and stacked over wild
mushroom risotto with toasted garlic, tomato tarragon
sauce.

Vegan, Gluten-Free, Dairy-free

DESSERT

CHOCOLATE MOCHA MOUSSE

Decadent mousse with a crispy chocolate wafer and
creamy whipped cream

FOR THE YOUNG SAILOR

(Children 4-12)

Hand breaded organic chicken tenders with organic
macaroni and cheese. Served with seasonal fresh fruit
and chocolate chip cookies.

