



DINNER MENU

TO START

Harry's Handcrafted Soup of the Day \$10
Ask your server for today's offering

Harry's Bermuda Fish Chowder \$10
served with all the traditional trimmings

Asian Style Chicken Lettuce Wraps \$17
hot + sour glaze with toasted cashews
DF (contains nuts)

Harry's Signature Crispy Fried Calamari \$15
salsa pico + chipotle aioli DF

Taco Chinita \$17.50
fresh tuna with sweet soy glaze, chopped
avocado, served in crispy wonton taco (4)

Shrimp Cocktail \$21
Classic cocktail sauce + fresh lemon

SALADS

Classic Caesar \$15
finished with shaved parmesan

Harry's Petite Iceberg \$15
Maytag blue cheese + applewood smoked
bacon GF

Burrata + Basil Salad \$18.95
fresh tomato, red onion, white balsamic,
brioche gremolata, arugula with lemon +
tarragon dressing

Chilled Seafood Salad \$22
Patagonian scallops, lump crab, jumbo
shrimp, lemon-chili + herb marinade,
chopped avocado, arugula + roasted red
peppers GF DF

Crispy Pork Belly Salad \$24
crispy pork belly, chilled thick-cut rice noodles,
sweet pickled vegetable slaw, bean sprouts, sweet
n spicy chopped peanuts butternut squash + miso
dressing GF DF (contains nuts)

Add chicken, fish, steak or shrimp | \$20 salmon | \$23

HARRY'S CLASSIC MEAL \$85

Shrimp Cocktail
classic cocktail sauce +
fresh lemon GF DF

Harry's Petite Iceberg
Maytag blue cheese + applewood
smoked bacon GF

Miles Aged Beef 10oz
New York Strip Steak
GF DF

Jessica's Cheesecake
with berry coulis

entrées

Peach Balsamic Half Roast Chicken \$34
pan fried goat cheese polenta, honey + thyme
charred carrots with crispy garlic + Madeira jus GF
**please allow for 30 mins cooking time*

Braised Oxtail Panang \$28
egg noodles, pulled oxtail + red panang broth,
garnished with sweet soy mushrooms, ginger
sriracha peppers, garlic spinach, miso roasted
squash, scallions + sesame DF (can be made GF)

Fresh Bermuda Catch of the Day \$42
baby vegetables + roast potatoes GF

Grilled Half Rack of Lamb \$40
roasted butternut squash with charred orange + baby
potatoes, topped with mint-chili salmuera GF DF

Half Rack Slow Roasted BBQ Pork Ribs \$36
served with fries + coleslaw

English Fish n Chips \$42
beer battered halibut, caper + dill pickle
tartar sauce, served with slaw + fries

for your convenience our 17% gratuity will be added to your cheque

FROM THE GRILL

6oz Petite Filet Mignon \$35

8oz Centre Cut Filet Mignon \$45

12 oz Boneless Rib Eye \$48

10oz New York Strip \$38

14 oz New York Strip \$49

40 oz Tomahawk Steak \$95

Organic Salmon \$32

All topped with onion frites (contains gluten)

All meats are DF

SAUCES

Cream Peppercorn \$4

Bearnaise \$4

Rosemary + Red Wine Demi Glace \$4 DF

SIDES FOR THE GRILL \$12

Seasonal Vegetable Medley GF

Honey Roasted Carrots with Whipped
Goat Cheese Topping

Grilled Asparagus GF

Broccoli Polonaise

Sautéed Buttered Mushrooms GF

House Cut Fries DF

Artichoke + Parmesan Potato Gratin GF



many of our Harry's herbs, salad
greens + vegetables are grown
hydroponically at our own farm!

GF | Gluten-free (not an exclusively GF
kitchen so cross contamination is possible)

DF | Dairy-Free (note, may contain eggs)

Ve | Vegan

LIVE WELL WITH US



 Nutrify Approved.
All gluten-free + dairy-free

FRESH BEGINNINGS

Miles-to-Grow Salad \$10
local leaves with fresh herbs, spicy
pumpkin seeds with a maple, lime and
extra virgin olive oil vinaigrette Ve

Coconut Curry Super Soup \$10
Mildly spiced with sweet potato,
antioxidant-rich veg, coconut, turmeric,
garlic, ginger and lemongrass. Great for
detox pathways and heart-healthy too! Ve

main dishes

Mumbai Chickpea Quinoa Salad \$15
roasted chickpeas, cauliflower + carrots, cashews, arugula
with Indian spices on a bed of arugula with creamy Indian
aquafaba dressing Ve

Omega-3 Greek Super Salad \$24
salmon with local leaves, cucumber, olives, baby tomatoes,
sun-dried tomatoes, pumpkin seeds + Mediterranean herbs

Miso Detox Bowl | Tofu (\$23) or Chicken (\$26)
brown rice with miso, ginger, carrots, lime, spring onions,
chili, white/black sesame seeds and a touch of maple.
Served with your choice of Tamari chicken or tofu, on a
bed of spinach (can be made Ve)

Island Spiced Grilled Chicken (\$30) or Local Catch (\$35)
with coconut and butternut mash, Jamaican jerk roasted
cauliflower + chargrilled zucchini

Spicy Sweet Chili Noodle Bowl
spicy sweet chili tofu (\$22), chicken (\$24) or shrimp (\$26),
green/yellow peppers, broccoli, red cabbage, spinach and
lightly toasted sesame seeds - Served hot! (Can be Ve)

DESSERT

Pukka herbal tea and dark chocolate.



To learn more about Nutrify,
scan the QR code here:

