



HARBOR LIGHTS

TACOMA, USA

4-COURSE EARLY BIRD DINNERS

Monday through Friday, from 3:00 to 6:00 p.m.

STARTER

Oregon Coast Shrimp Cocktail  • Harbor Lights' Nectar Clam Chowder

SALAD

Harbor Lights' Slaw • House Dinner Salad  • Classic Caesar

ENTREES

Shrimp Fettuccine

Fresh pasta, Oregon bay shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan - 22

Smoked Salmon Fettuccine

Wild salmon, sautéed onions, zucchini, mushrooms, capers, dill and herbed cream sauce. Finished with Parmesan - 23

Wild Alaska True Cod

Marinated in white wine and baked with a topping of sour cream, red onion and fresh dill - 23

Ocean Prawns

Lightly breaded and crispy fried - 24

Double R Ranch Signature Top Sirloin*

Grilled to your liking and served with champ potatoes - 26

Wild Silver Salmon

Roasted on an alder plank and finished with smoked sweet red pepper beurre blanc - 28

DESSERTS

Burnt Cream  • Ice Cream

Sharon's Jar Pies

Your Choice of:

Best of the Season, Key Lime or Chocolate Mousse



\$6 Glass of:

Anthony's Chardonnay by Buried Cane

-OR-

Anthony's Cabernet Sauvignon by Buried Cane

\$6.5 Cocktails:

Harbor Lights' Martini or Manhattan • Bloody Mary

\$7.5 Cocktails:

Best of the Season "Spiked" Lemonade • Mai Tai • Lemon Drop • Classic Cosmo



*This item may be enjoyed undercooked or cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness.

 We can create this item using "gluten free" ingredients. Please notify your server of any dietary concerns.



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