



HARBOR LIGHTS

TACOMA, USA

4-COURSE EARLY BIRD DINNERS

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

STARTER

GF Oregon Bay Shrimp Cocktail • Harbor Lights' Nectar Clam Chowder

SALAD

GF House Dinner Salad • Harbor Lights' Slaw • Classic Caesar

ENTREES

- Shrimp Fettuccine** 21.95
 Fresh pasta, Oregon bay shrimp, mushrooms, tomatoes, zucchini and fresh herbs in garlic cream sauce with Parmesan.
- Chicken Shortcake** 21.95
 Buttermilk fried chicken with a shortcake biscuit and vegetables in creamy bechamel.
- Idaho Rainbow Trout** 22.95
 Lightly seasoned and pan fried golden brown.
- Wild Alaska Salmon Cakes** 23.95
 Panko crusted and pan seared golden brown.
- GF Double R Ranch Signature Top Sirloin*** 24.95
 Grilled to your liking and served with champ potatoes.
- GF Wild Alaska Silver Salmon**..... 24.95
 Roasted on an alder plank and finished with smoked sweet red pepper beurre blanc.

DESSERTS

GF Burnt Cream • Ice Cream

Sharon's Jar Pies

Your Choice of:

Best of the Season, Key Lime or Chocolate Mousse

\$5.50 Cocktails:

Harbor Lights' Martini or Manhattan • Bloody Mary

\$6.50 Cocktails:

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

\$5.50 Glass of:

Anthony's Chardonnay by Buried Cane

-OR-

Anthony's Cabernet Sauvignon by Buried Cane



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

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