

Starters

Crab Cake	11
Jumbo Pacific dungeness crab cake, red Thai curry dip	
Calamari	10
Chick pea flour coated, Bermuda onions, chipotle aioli & tzatziki	
Sliders	12
Mini pulled pork, mini blackened chicken and mini beef burger	
Harold's Bakers Dozen Wings	11
Hot, mega hot, teriyaki, honey garlic or BBQ sauce	
Boneless Dry Ribs	11
Boneless pork ribs, spicy plum sauce	
Smoked Salmon Flat Bread	12
Crispy flat bread with smoked salmon, cream cheese, caramelized onions, capers, honey mustard drizzle	
Shrimp Gyoza	8
Pan-fried dumpling with olive oil, drizzled with sweet soy glaze and cilantro	
Quesadillas	11
Cajun chicken, sweet peppers, green onions, Monterey Jack, sour cream & salsa	
Lobster & Shrimp Rolls	11
Lobster, shrimp, taro root, carrot and shiitake mushrooms with mango relish & coulis	
Harold's Dip	11
Tortilla chips, warm spinach, cheese & artichokes	
Mussels	13
White wine, cream, garlic & shallots	
Harold's Nachos	13
Tri-colored tortilla chips, shredded cheese, onions, peppers, tomatoes & jalapeños	

Soups

Harold's Home Made Chicken Noodle Soup	7
Roasted Honey Butternut Squash Soup	7
Market Fresh Soup of the Day	7

Salads

Caesar Salad	10
Crisp romaine, garlic croutons, creamy parmesan dressing	
Spinach Salad	11
Caramelized pear, candied pecans, Cambozola cheese, roasted shallot dressing	
Organic Green Salad	9
Butter lettuce, radicchio, frisee, chard, apple cider dressing	
Cobb Salad	13
Eggs, chicken, blue cheese, avocado, bacon, red onion, ranch dressing	
Beet & Goat Cheese Salad	12
Baby beets, Salt Spring Island goat cheese, greens, balsamic vinaigrette	

Sides

Basket of fries and sweet yam fries, roasted shallot aioli	7
Basket of fries	5
Sautéed buttered asparagus or French beans	6
Creamy Yukon gold mashed potatoes	5
Steamed jasmine rice or brown rice	5
Sautéed garlic prawns	7
Blackened chicken breast	6
Grilled salmon	8

Dessert

Lava Cake	7
Warm chocolate cake with vanilla ice cream	
Harold's Famous Warm Bread Pudding	7
Home made caramel sauce	
Double Chocolate Cake	7
Dark chocolate cake with ganache icing	
New York Style Cheese Cake	7
Creamy mascarpone & cream cheese with raspberry sauce	
Apple Cobbler à la Mode	7
BC apples, pecans and vanilla ice cream	
Mud Pie	7
Mocha almond fudge ice cream pie	
Assorted Cheese Plate	12
Canadian cheddar, double Brie, Swiss, Gouda with assorted crackers	

Refreshments

Soft Drinks	4
Coke, Diet Coke, Nestea, Sprite, Canada Dry Ginger Ale	
Fruit Juices	4
Orange, Cranberry, Apple, Grapefruit, Tomato, Pineapple	
Milk	5
Skim Milk, 2% Milk, Chocolate Milk	
Perrier®	small 4 large 7
San Pellegrino®	small 4 large 7
Aqua Pana®	7
Starbucks® Coffee	4
Assorted Tazo® Tea	4
Cappuccino	5
Espresso	4
Cafe Latte	5
Hot Chocolate	4

15% Gratuity charge applied to parties of 8 people or more.

Burgers

Harold's Burger	13
7oz Lean chuck, Canadian cheddar, tomato aioli	
Harold's Specialty Burger	14
Back bacon, mushrooms, caramelized onions and smoked provolone	
Vegetarian Burger	12
Vegetarian patty with grilled seasonal vegetables and melted mozzarella	
Chicken Burger	13
Chicken breast, Swiss cheese, mayonnaise crisp lettuce, tomatoes	
Blackened Halibut	15
Halibut filet, ciabatta, grainy mustard aioli	

Sandwiches

Harold's Triple Decker Club	14
Turkey, bacon, tomatoes, lettuce	
Shrimp Sandwich	14
West coast shrimp salad with fresh dill mayonnaise	
Pulled Pork	13
Shredded pork, bbq sauce garnished with shoestring fries	
Brie & Chicken Panini	15
Pear compote, honey mustard aioli	
Harold's Classic Ruben	14
Montréal smoked meat, sauerkraut, Swiss cheese	
Steak Sandwich	19
6oz Angus steak with caramelized onions and mushrooms served with sweet potato fries	
Foot Long Hot Dog	10
European wiener, French baguette, gruyere, pulled pork or chili	



Casual Fare

Fraser Chicken	17
Pan seared chicken with sautéed mushrooms, fresh herbs in a light chicken jus	
Harold's Meat Loaf	16
Angus beef, fried Spanish onions, rich gravy	
Fish & Chips	18
Two halibut filets, pale ale batter, tartar sauce & coleslaw	
Liver & Onions	17
Calf liver, double smoked bacon, sautéed onions, gravy	
Hungarian Goulash	17
Slow braised short rib with paprika, caraway seed, sour cream & fettuccine noodles.	
Chicken Pot Pie	15
Fraser Valley chicken, peas, carrots, mushrooms, puff pastry	
Braised Lamb Shank	19
Slow braised, red wine sauce, mashed potatoes, asparagus	

Pizzas

Margarita	13
Fresh tomatoes, basil, mozzarella	
Meat Lovers	14
Pepperoni, salami, back bacon, Italian sausage, mozzarella	
Hawaiian	14
Back bacon, pineapple, mozzarella	
Chicken	14
BBQ sauce, spicy Thai chicken, spinach, feta cheese, mozzarella	

Rice Bowls

Malaysian Beef Curry	17
Beef braised with red curry, lemongrass, coconut milk, jasmine rice & French beans	
Teriyaki Rice Bowl	16
Chicken, bok choy, shiitake mushrooms, peppers, brown or white rice	
Butter Chicken	16
Chicken, coriander, cumin, curry spices, basmati rice, naan bread	

Pasta & Noodles

Steak & Spaghetti	23
8oz. New York steak with pasta tossed in olive oil, fresh basil, sundried tomatoes and parmesan cheese	
Seafood Linguini	18
Scallops, prawns, mussels, light basil tomato sauce	
Fettuccini Alfredo	16
Chicken, parmesan cream sauce, garlic bread	
Spaghetti & Meatballs	17
Jumbo meat balls, rich tomato sauce, garlic bread	
Ricotta Ravioli & Asparagus	17
Stuffed pasta with grilled vegetables in a rose sauce, garlic bread	
Shanghai Noodles	17
Chicken, sweet peppers, medium spicy coconut peanut sauce	

Fresh Fish & Seafood

Ahi Tuna Steak	23
Pan seared rare with house blend spices, papaya relish, wasabi mashed potatoes and French beans	
Pacific Salmon	20
Grilled wild salmon, maple butter sauce, French beans, mashed potatoes	
Alaskan Black Cod	23
Miso marinated, cilantro coconut sauce, French beans, mashed potatoes	
Seafood Bouillabaisse	24
Wild salmon, prawns, mussels, scallops, saffron fennel broth	

From the Grill

New York Steak	24
8oz Angus beef, asparagus, crispy onions, peppercorn jus, mashed potatoes	
Filet Mignon	27
7oz filet mignon, asparagus, béarnaise sauce, mashed potatoes	
Rib Eye Steak	26
10oz Canadian Angus beef, crispy onions, au jus, asparagus, mashed potatoes	
Double Pork Chop	20
Caramelized apple compote, red wine sauce, asparagus, mashed potatoes	