

dining & entertainment

252-3965



The Harbor View Club will be closed for maintenance on Monday, October 4. There will be no lunch or dinner service. Club will re-open at 5 p.m.



MOCHA FREEZE

Mocha Freeze \$2.75

An icy blend of espresso, chocolate and milk topped with whipped cream.

White Mocha Freeze \$2.75

An icy blend of white chocolate, a shot of espresso and milk, topped with whipped cream.

Caramel Mocha Freeze \$3.00

Caramel, chocolate, espresso and milk all blended together and topped with whipped cream.



Prime Rib Special served 5-9 p.m.



10 oz. Cut \$15.95
 BIG 14 oz. Cut \$18.95
 The "Holy Cow" 18 oz. Cut \$21.95
Slow Roasted Tender USDA "Prime" Grade Beef Cut to Order. Includes a trip to the Harbor View's famous Salad Bar, Fresh Vegetables of the Day and your choice of a Baked Potato, Mashed Potatoes or French Fries. Limited End Cuts Available.

daily lunch specials

Served Monday - Friday,
 11 a.m. - 2 p.m.

All lunch specials include one trip to the salad bar and your choice of iced tea or coffee.

\$6.95

All entrees accompanied by chef's garniture.

MONDAY

Braised Short Ribs
 With Garlic Mashed Potatoes

TUESDAY

Chicken Vesuvius &
 Roasted Potatoes

WEDNESDAY

Baked Rigatoni With
 Garlic Toast

THURSDAY

Southwestern
 Beef Roll-Up

FRIDAY

Deep-Fried Popcorn
 Shrimp

MONDAY

Roast Chicken
 Oreganato

TUESDAY

Meat Loaf With
 Sautéed Mushrooms

WEDNESDAY

Homemade Lasagna

THURSDAY

Pork Cutlet With
 Buttered Noodles

FRIDAY

Grilled Salmon With
 Fresh Spinach

Chef's Corner



Pork Chops with Black Peppercorn Sauce

Ingredients:

- 2 tablespoons vegetable oil
- 4 8 oz. pork loin chops
- 3 oz. water
- 2 cups chicken broth
- 2 cups beef broth
- 1 oz. red currant jelly
- ½ oz. red wine vinegar
- 2 teaspoons fresh cracked black peppercorns
- 1tsp. cornstarch dissolved in 2 tsp. water

Preparations:

Season pork chops with salt and pepper. Heat vegetable oil over high heat. Add pork chops to skillet; cook until brown and just cooked through, about 4 minutes per side.

Remove pork chops, keep warm. Add water to skillet scraping up any browned bits. Simmer until liquid is almost evaporated (about 8 minutes).

Add 2 cups chicken broth. Simmer until liquid is reduced to ¼ cup.

Add 2 cups beef broth, jelly and vinegar. Simmer until sauce is reduced to 1 cup (about 10 minutes).

Strain into heavy small saucepan; discard solids. Add peppercorns.

Bring to simmer. Stir in cornstarch mixture. Simmer until sauce thickens.

Spoon sauce over pork chops. Serve with garlic mashed potatoes.

WIRELESS INTERNET NOW AVAILABLE! (J-SPOT)

MORE THAN JUST COFFEE!

- Specialty Coffees & Teas
- Specialty Drinks
- Cakes & Desserts
- Fresh Baked Cookies
- Sandwiches
- Bagels & Pastries
- Salads
- Wolfgang Puck's Retail Items
- Board Games, Books & Cards

■ HAPPY HOUR EVERY FRIDAY

CPO LOUNGE @ 5 P.M.

THE TAVERN @ 6 P.M.

■ FREE KARAOKE NIGHT EVERY FRIDAY

THE TAVERN @ 8 P.M.

■ HARBOR CAFE IS MORE THAN JUST COFFEE

SMOOTHIES / SPECIALTY DRINKS

SALADS & SANDWICHES

DESSERTS, PASTRIES & CAKES

WIRELESS INTERNET SERVICE

10
A.M.
-
2
P.M.

BEST SUNDAY
BRUNCH ON
KYUSHU!

10 A.M.
- 2 P.M.



Adults
\$11.95

Children
5 - 10
\$5.95

*Children 4
& under are free.*



FOR MORE INFORMATION,
CALL 252-3965.