



### **Pre-Fixe Menus**

(We kindly request 48 hours notice for menu confirmation) Prices are exclusive of HST and Gratuity. Prices and items are subject to change.

#### Prix Fixe 1

### \$85/person

**Appetizer** Choice of: Mixed Green Salad herb vinaigrette, pepita Caesar Salad Grana Padano, lardons, croutons

Main

Choice of:

7 oz Canadian Prime California Cut Striploin Roasted Organic Half Chicken Au Jus

Black Cod

with a Chive Beurre Blanc Mushroom Risotto

with Pine nuts and Marscapone

Choose 3 side dishes for the table

Dessert Key Lime Pie graham cracker crust, toasted meringue



### **Prix Fixe 2**

### \$100/person

Appetizer
Choice of:
Green Salad
herb vinaigrette, pepita
Caesar Salad
lardons, croutons, grana padano

Main Choice of:

6 oz Canadian Prime Tenderloin
7 oz Dry Aged Canadian Prime California Cut Striploin
Roasted Organic Half Chicken
Au jus
Black Cod
with a chive beurre blanc
Mushroom Risotto
with pine nuts, mascarpone

Choose 3 side dishes for the table

<u>Dessert</u>

Key Lime Pie

graham cracker crust, toasted meringue



# Prix Fixe 3 \$135/person

Appetizer
Choice of:
Green Salad
herb vinaigrette, pepita
Beef Tartare
Classic seasonings
Caesar Salad
lardons, croutons, grana padano

## <u>Main</u>

Choice of:

8 oz Canadian Prime Tenderloin 14 oz Dry Aged Canadian Prime Ribeye Roasted Organic Half Chicken Au jus Black Cod

with a chive beurre blanc
Mushroom Risotto
with pine nuts, mascarpone

Choose 3 side dishes for the table

<u>Dessert</u> Choice of:

Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



# Prix Fixe 4 \$180/person

To Start
Seafood Tower:
Fresh Oysters
Gem Scallops
Marinated Mussels
Tuna Tartar
Poached Lobster
Shrimp Cocktail

Appetizer
Choice of:
Green Salad
herb vinaigrette, pepita
Beef Tartare
classic seasonings
Caesar Salad
lardons, croutons, grana padano

Main
Choice of:
8 oz Canadian Prime Tenderloin
14 oz Dry Aged Canadian Prime Ribeye
Roasted Organic Half Chicken
Au jus
Black Cod
with a chive beurre blanc
Mushroom Risotto
with pine nuts, mascarpone

Choose 3 side dishes for the table

Dessert
Choice of:
Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



# Prix Fixe 5 **\$205/person**

To Start
Seafood Tower:
Fresh Oysters
Gem Scallops
Marinated Mussels
Tuna Tartar
Poached Lobster
Shrimp Cocktail

Appetizer
Choice of:
Green Salad
herb vinaigrette, pepita
Beef Tartare
classic seasonings
Caesar Salad
lardons, croutons, grana padano

#### Main

Choice of:

14oz Dry Aged Canadian Prime Ribeye
10 oz Canadian Prime Tenderloin
7oz A5 Snake River Farms Wagyu California Cut Striploin
Roasted Organic Half Chicken
Au jus
Black Cod
with a chive beurre blanc
Mushroom Risotto
with pine nuts, mascarpone

Choose 3 side dishes for the table

Dessert

Choice of:

Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



### **Family Style Menus**

(We kindly request 48 hours notice for menu confirmation)
Prices are exclusive of HST and Gratuity. Prices and items are subject to change.

Family Style Sharing Menus provide an interesting and unique way to enjoy dinner with a group.

Each of the items below are served on sharing platters in the center of the table. In the case of dietary restrictions/food allergies we are happy to substitute/supplement the menu as needed.

Family Style 1 \$125/person

Appetizer
Caesar Salad
lardons, croutons, grana padano
Beef Tartare
classic seasonings
Shrimp Cocktail
sake & gari cocktail sauce

<u>Main</u> 50 oz Canadian Prime Dry Aged Tomahawk

Choose 3 side dishes for the table

<u>Dessert</u>

Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



### Family Style 2 \$155/person

<u>To Start</u> Cheese & Charcuterie classic garnishes

Appetizer
Caesar Salad
lardons, croutons, grana padano
Beef Tartar
classic seasonings

Main
24 oz Canadian Prime Dry Aged T-Bone
16 oz Australian Grass-fed Ribeye
10 oz Canadian Prime Tenderloin

Choose 3 side dishes for the table

<u>Dessert</u>
Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



# Family Style 3 **\$210/person**

To Start
Seafood Tower:
Fresh Oysters
Gem Scallops
Marinated Mussels
Tuna Tartar
Poached Lobster
Shrimp Cocktail

Appetizer
Caesar Salad
lardons, croutons, grana padano
Beef Tartar
classic seasonings

<u>Main</u> 50 oz Canadian Prime Dry Aged Tomahawk 8 oz Miyazaki A5 Wagyu Striploin

Choose 3 side dishes for the table

<u>Dessert</u>

Triple Chocolate Mousse Cake
with chocolate shavings
Key Lime Pie
graham cracker crust, toasted meringue



### **Side Dish Options:**

Cremini Mushrooms marsala, brown butter, herbs **Brussels Sprouts** bacon, crispy shallots French Beans basil, pine nuts, pesto **Roast Tomatoes** tomato sofrito, feta cheese, basil Beef Tallow Frites truffle aioli Whipped Potato chives Dauphinois Gratin cheddar, leeks Mac N Cheese gruyere, old cheddar and bread crumb

### Add Ons:

Seafood Tower - \$45/Person Extra side dish \$5/Person Bone Marrow - \$12/Person Broiled Lobster Tail - \$35/Person Bearnaise Sauce - \$3/Person Bordelaise Sauce - \$3/Person



## **Passed or Plattered Canapes**

(priced by the dozen)
(We kindly request 72 hours notice for menu preparation)

### Cold Freshly Shucked Oysters, hot sauce, mignonette, lemon, horseradish \$48 \$45 Tuna Tartare, truffle oil, radish, cucumber \$50 Shrimp Cocktail sake & gari cocktail sauce \$50 Beef Tartare, classic seasoning, padano, buttered toast Lobster Toast, buttered sourdough, avocado \$75 Scallop Ceviche, citrus mignonette, pickled shallot, basil \$65 \$45 Caprese Salad Skewer, balsamic, micro basil Hot Polenta Fritters, Padano, Sundried Tomato & Truffle Emulsion \$48 Mushroom Toast, marinated mushrooms, ricotta, grilled baguette \$50 Beef Kafta Skewer, cucumber yogurt \$96 Lamb Lollipops, chimichurri \$125 Bacon Wrapped Scallops, Iemon aioli \$125 A5 Miyazaki Kushiyaki, sesame, scallion, sweet soy \$290



# **Stationed Appetizers**

Artisanal Cheese Board \$4
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A selection of Ontario & Quebec, served with appropriate condiments, crostini & chips

Veggies & Dips \$45

Served with house chips, crostini & crackers

House-made & Artisanal Charcuterie \$48

Served with mustards, pickles, crostini

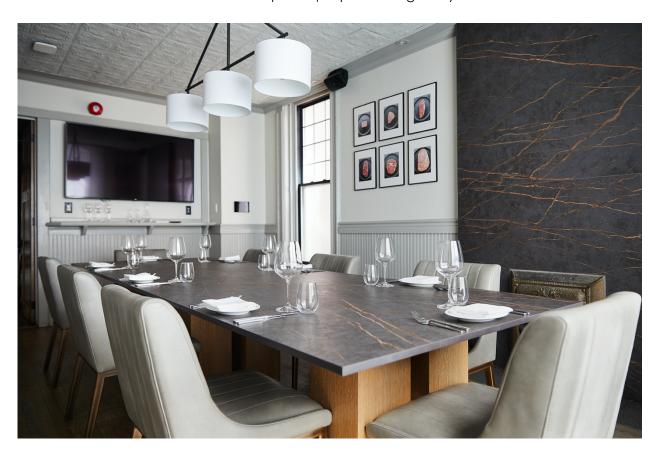
House-smoked Fish Platter \$70

Served with garlic caper mayo and & Chef Carlton Pepper Mango Sauce, capers and lemons (Fish offerings are based on availability)



## **Private Dining Room**

Maximum Capacity: 14
Feature: Flat screen TV, surround sound with HDMI & Bluetooth connection for music
Best suited to groups of 8-12
Minimum Spend: \$2K plus tax & gratuity





### Semi-Private Area

Maximum Capacity: 16
Feature: This space offers some privacy and is suitable for slightly larger groups.

Best suited to groups of 10-16

Minimum Spend: \$2K plus tax & gratuity





### Half Buyout of the Indoor Terrace

Max Capacity: 28

Feature: Four seasons space boasting floor to ceiling glass windows Minimum Spend: Ranges from \$2,500.00 to \$6K plus tax & gratuity \*Pricing varies depending on the season and day of the week





## Full Buyout of the Indoor Terrace

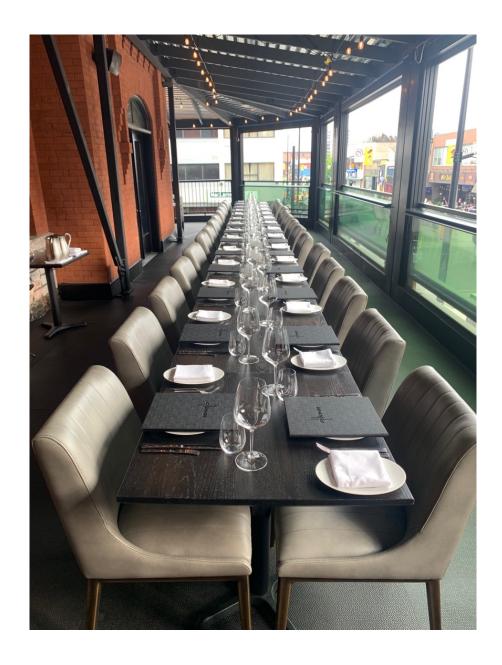
Max Capacity: 50

Feature: Four seasons space boasting floor to ceiling glass windows and views of

Elgin & MacLaren Streets

Minimum Spend: \$5 - \$15K plus tax & gratuity

\*Pricing varies depending on the season and day of the week



Harmons Steakhouse 283 Elgin Street, Ottawa, ON K2P 1M1 613-421-4202



### **FAQs**

### **Parking**

Street parking is available and free Mon-Sat after 5:30pm. Sundays are free

### Cake fee/ Outside Dessert

\$5 per guest plating fee

### Corkage

\$50 per bottle

#### **Dress Code**

Business Casual, Casual Elegant, or Formal Attire

### Final Menu

Due 48 hours prior to event date

#### **Final Guest Count**

Due 48 hours prior to event date

### **Cancellation Policy**

Applicable to groups of 10-15:

Should you need to cancel please give us 48 hours so that we may have the opportunity to rebook the space. In the event of a cancellation within 48 hours of the scheduled event or a no-show, we apply a cancellation fee of \$50/person.

#### Groups of 16 or more:

Should you need to cancel please give us 5 days notice so that we may have the opportunity to rebook the space. In the event of a cancellation within 5 days of the scheduled event or a no-show, we apply a cancellation fee of \$50/person.