



Starters

SOUPS

BUTTERNUT SQUASH BISQUE	<i>Diced Apples, Apple wood Smoked Bacon</i>	\$5.25
LOBSTER TOMATO BISQUE	<i>Lobster Chunks, Dash of Chambord</i>	\$7.00

APPETIZERS

DIVER SEA SCALLOPS	<i>Sautéed, Potato Wrapped, Diced Tomatoes, Leek Beurre Blanc</i>	\$13.50
VEAL CHEEKS	<i>Sautéed Chanterelles, Natural Jus, Polenta Crescent, Micro Greens</i>	\$7.95
MEDITERRANEAN SEAFOOD MARTINI	<i>Shrimp, Mussels, Clams, Calamari, Bay Scallops Roasted Lemon Vinaigrette</i>	\$11.95
BEET TOWER	<i>Roasted, Baked Baby Gouda, Balsamic Vinegar-Chive Reduction</i>	\$7.50
THAI CHICKEN SATAY	<i>Sesame Crusted, Lime & Spicy Peanut Sauce, Coconut Rice Timbale</i>	\$8.25
PORK BELLY	<i>Braised, Toasted Couscous, Vodka Aioli, Mustard Cress</i>	\$8.50
CHILLED GULF SHRIMP COCKTAIL	<i>Avocado Salsa, Brandied Cocktail Sauce</i>	\$12.50

SALADS

TUNA TATAKI	<i>Seared, Sushi Roll, Sweet Chili Sauce</i>	\$10.50
TOMATO & MOZZARELLA	<i>Heirloom Tomatoes, Buffalo Mozzarella Fresh Basil, Balsamic Drizzle</i>	\$6.75
COVE SEASONAL GREENS	<i>Port Wine Poached Pear, Maytag Blue Cheese Candied Walnuts, Herbal Vinaigrette</i>	\$6.75
CRISPY ARTICHOKEs	<i>Seasonal Greens, Goat Cheese, Sweet Onion Tomato Vinaigrette</i>	\$6.50
THE WEDGE	<i>Iceberg Lettuce, Tomatoes, Blue Cheese Crumble and Apple Wood Smoked Bacon</i>	\$6.50

- Should You Wish A Different Preparation Of Any Dish, We Will Always Try To Accommodate Your Request.

- Consuming Raw or Undercooked Meats, Poultry Seafood, Shellfish or Eggs May Increase Your Risk of Food Borne Illness

- Pennsylvania Liquor Control Board prohibits Harrah's from giving away complimentary alcohol.
We appreciate your understanding with this regulation.

- A plate charge of \$10.00 will be added to all split entrees.