



MENU

HARBOR TABLE

STARTERS

- DUELING CURDS** \$14
Pink peppercorn ranch
- SESAME SHRIMP TOAST** \$16
Wasabi aioli, hoisin, cilantro
- DEVILED EGGS 3 WAYS** \$11
Classic, chipotle, pepper bacon
- CHARCUTERIE PLATE** \$20
Benoit Cheese Haus fine cheeses, cured meats, accoutrements
- CHILLED SHRIMP COCKTAIL** \$18
Cherry cocktail sauce, lemon, snow
- SEARED YELLOWFIN TUNA** \$17
Wasabi aioli, nori, pineapple ponzu
- BUFFALO CHICKEN DIP** \$14
Celery & carrot sticks, bagel chips
- ROASTED BEET HUMMUS** \$12
Everything Bagel spice, vegetables, bagel chips



= GLUTEN FREE



= VEGETARIAN



= VEGAN



= ALL 3

(AVAILABLE UPON REQUEST)

SOUP & SALADS

- CUP \$5/BOWL \$8
Daily Soups
- ADD CHICKEN TO ANY SALAD \$5
- GRILLED TUNA** \$16
Mixed greens, almonds, red onion, green apple, blueberry vinaigrette
- ICEBERG WEDGE** \$14
Bacon, tomato, egg, bleu cheese, chive, balsamic reduction, buttermilk bleu



HARBOR SALAD

FULL \$14/SIDE \$6

Mixed greens, iceberg, cucumber, tomato, red onion, carrot, radish, garlic croutons, sunflower seeds, choice of dressing:

Green Goddess,
Honey French,
Pink Peppercorn Ranch,
Blueberry Vinaigrette,
Buttermilk Bleu

SANDWICHES

CHOICE OF:
CURLY FRIES, CUP OF SOUP,
SIDE SALAD, OR GREEN APPLE SLAW
(GLUTEN FREE BUNS UPON REQUEST)

PAN FRIED WHITEFISH BLT \$16
Cherrywood bacon, lemon herb aioli, roasted garlic bread

GRILLED CHICKEN \$16
Brie, bacon, cherry preserves, mixed greens, challah bun

BLACKENED TUNA MELT \$16
Brie, caramelized onions, creamed horseradish, roasted garlic bread

1/2LB BURGER \$16
Choice of American or Bleu cheese, challah bun, Bono Creek burger sauce, lettuce, tomato, onion, pickles on the side

ADD BACON \$2

ASK YOUR SERVER
ABOUT OUR
HOMEMADE DESSERTS

ENTREES

CHOICE OF:
CUP OF SOUP OR SIDE SALAD

- BROILED SHRIMP** \$30
Garlic butter rice, vegetable, clarified butter
- CHERRY PEPPER BBQ BEEF RIBS** \$32
Sharp cheddar potato cakes, green apple slaw, honey cornbread
- HERB CRUSTED WHITEFISH** \$28
Garlic butter rice, blood orange maitaise, vegetable
- FILET MIGNON** \$38
Parmesan whipped potatoes, balsamic red wine reduction, garlic compound butter, vegetable
- FETTUCINE ALFREDO** \$25
40% cream, Satori Bella Vitano Black Pepper cheese, garlic, herbs, vegetable
- ADD CHICKEN \$5//SHRIMP \$9

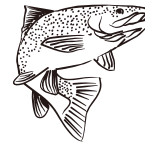
HALIBUT \$38
Gnocchi, honey dijon cream, caramelized onions, green apple, parmesan, herbs

STEAK FRITES \$34
New York Strip, curly fries, garlic compound butter, bordelaise, vegetable

CIDER MARINATED PORK LOIN \$28
Apple butter, sharp cheddar potato cakes, cranberry gastrique, vegetable

BLACK & BLEU RIBEYE \$36
Cajun spice, bleu cheese, parmesan whipped potatoes, vegetable

WILD MUSHROOM STIR FRY \$24
Hoisin, vegetables, jasmine rice
ADD CHICKEN \$5//SHRIMP \$9



FRIDAY NIGHT FISH FRY

Pickled Herring, Catfish, Whitefish & More!

SATURDAY PRIME RIB

Port Wine Jus, creamed horseradish, vegetable, popover with butter

CHOICE OF CUT:

MARINA HARBOR SUPERIOR		
8 OZ	12 OZ	16 OZ
\$28	\$32	\$36

ADD MUSHROOMS & ONIONS \$4

CHOICE OF STARCH:

Baked Potato
Garlic Butter Rice
Curly Fries
Sharp Cheddar Potato Cakes
Parmesan Whipped Mashed Potatoes



SUPERIOR VIEW

CRAFT COCKTAILS

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.