

HARBOR TABLE

APPETIZER

DEVILS ISLAND EGGS	\$11	BEER BATTERED ONION RINGS	\$12
<i>Chef's choice of flavor</i>		<i>Bono Creek sauce</i>	
DUELING CURDS	\$14	COWBOY CORN POPPERS	\$15
<i>Pink peppercorn ranch</i>		<i>Cream cheese, corn, jalapeño, bacon pickled okra, remoulade</i>	
YELLOWFIN TUNA POKÉ BOWL*	\$18	CHICKEN WINGS	\$16
<i>Cucumber, scallions, toasted sesame nori, Sushi rice, pickled carrots, wasabi aioli</i>		<i>Celery and carrots, choice of sauce: Chipotle Ranch, Buffalo, BBQ, or Sweet Chili</i>	
SHRIMP COCKTAIL DIP	\$16	SOUP OF THE DAY	\$5 Cup/ \$8 Bowl
<i>Whipped cream cheese, scallions, cherry cocktail sauce, crackers</i>		<i>Chef's choice</i>	

SALAD

CAJUN CHICKEN	\$16	SUMMER	\$16
<i>Mixed greens, candied pecans, gorgonzola, red onion, peach vinaigrette</i>		<i>Mixed greens, feta cheese, toasted coconut, cucumber, red onion, strawberry vinaigrette</i>	
COUNTRY COBB	\$16	TIJUANA CAESAR	\$6 Side/ \$14 Full
<i>Romaine, turkey, gorgonzola, egg, bacon, tomato, peas, cucumber, green goddess</i>		<i>Romaine, parmesan, tomato, garlic croutons</i>	
HARBOR	\$6 Side/ \$14 Full	DRESSINGS:	
<i>Mixed greens, iceberg, cucumber, tomato, red onion, radish, carrot, sunflower seeds</i>		<i>Pink Peppercorn Ranch - Green Goddess - Honey French</i>	
		<i>Buttermilk Bleu Cheese - Tijuana Caesar</i>	
		<i>Peach Vinaigrette - Strawberry Vinaigrette</i>	

ADD ONS:

Bacon \$2 - Chicken \$5 - Shrimp \$9 - Tuna \$8

HANDHELD

SERVED WITH YOUR CHOICE OF:

CURLY FRIES, SWEET POTATO FRIES, COLESLAW, SIDE HARBOR SALAD, CUP OF SOUP
SIDE CAESAR SALAD (+\$4) ONION RINGS (+\$4)

BOATHOUSE CLUB	\$16	SHRIMP PO' BOY	\$16
<i>Smoked turkey, havarti, lettuce, tomato, bacon, orange herb aioli, rustic baguette</i>		<i>Mixed greens, tomato, remoulade, pickles rustic baguette</i>	
FRIED CHICKEN BREAST	\$16	1/2LB CHUCK BURGER *	\$16
<i>Smoked gouda, mixed greens, tomato, bacon, green goddess, bun</i>		<i>Choice of cheese, lettuce, tomato, raw onion, pickles, Bono Creek sauce</i>	
FISHERMAN	\$18	TURKEY SOUVLAKI WRAP	\$16
<i>Deep fried whitefish, lettuce, tomato, raw onion, remoulade, rustic baguette</i>		<i>Mixed greens, feta, tomato, red onion, cucumber</i>	
SWEET CHILI TUNA SALAD WRAP	\$15	WHITECAP MELT	\$14
<i>Mixed greens, pickled carrots, cilantro, scallions, toasted sesame seeds</i>		<i>Havarti, smoked gouda, American cheese, roasted garlic bread, tomato bisque</i>	
		<i>*no choice of side*</i>	
		<i>Add: turkey \$4 - bacon \$2</i>	

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

HARBOR TABLE

ENTREE

AVAILABLE STARTING 3PM

SERVED WITH CUP OF SOUP OR SIDE HARBOR SALAD,
SIDE CAESAR SALAD (+\$4)

HOT HONEY PECAN CHICKEN \$28 <i>Smoked gouda potato cakes, cornbread muffin, vegetable</i>	SURF & TURF * \$42 <i>New York Strip, stuffed shrimp, vegetable, garlic compound butter, choice of starch</i>
APPLE CIDER MARINATED PORK LOIN \$28 <i>Apple butter, smoked gouda potato cakes, cranberry gastrique, vegetable</i>	SMOKED GOUDA MAC & CHEESE \$28 <i>Chef's choice pasta, grilled kielbasa, ancho breadcrumbs, roasted corn salsa</i>
CAJUN CHICKEN ALFREDO \$30 <i>Roasted corn salsa, breadcrumb, vegetable</i>	BLACKENED YELLOWFIN TUNA* \$34 <i>Shrimp, grilled kielbasa, roasted corn salsa, garlic butter rice, remoulade, cornbread muffin</i>
BLACK & BLEU RIBEYE * \$36 <i>Cajun spice, bleu cheese, cheddar smashed potatoes, vegetable</i>	ROASTED SWEET CORN JAMBALAYA \$24 <i>Bell peppers, onion, tomato, okra, white rice, scallions Add grilled kielbasa & shrimp \$6</i>
JUMBO SHRIMP \$33 <i>Broiled - Stuffed- or Both Garlic butter rice, vegetable, clarified butter, cherry cocktail sauce</i>	SOUTHERN FRIED PORK CHOPS \$28 <i>Chipotle peach glaze, cheddar smashed potatoes, vegetable, cornbread muffin</i>
CHIPOTLE PEACH GLAZED PORK BELLY \$32 <i>Garlic butter rice, scallions, vegetable</i>	GRAPE JELLY BBQ PORK RIBS <i>Smoked gouda potato cakes, coleslaw, cornbread muffin</i> 1/2 Rack \$28 Full Rack \$34
BASIL PESTO CRUSTED WHITEFISH \$32 <i>Garlic butter rice, vegetable, lemon</i>	

WEEKEND SPECIALS

FRIDAY FISH FRY

POPCORN SHRIMP \$10 <i>Cherry cocktail sauce, tartar sauce, lemon</i>	LAKE SUPERIOR WHITEFISH \$24 <i>Choice of curly fries or baked potato, coleslaw, tartar sauce, lemon</i>
BREADED CLAM STRIPS \$9 <i>Cherry cocktail sauce, tartar sauce, lemon</i>	DEEP FRIED WALLEYE \$28 <i>Choice of curly fries or baked potato, coleslaw, tartar sauce, lemon</i>
PICKLED HERRING \$8 <i>Crackers, pickled red onions, Düsseldorf Mustard</i>	SOUTHERN FRIED CATFISH \$19 <i>Curly fries, coleslaw, Angry Anchor hot sauce, Düsseldorf Mustard</i>
BEER BATTERED PERCH \$18 <i>Curly fries, coleslaw, lemon, tartar sauce</i>	

SATURDAY PRIME RIB * AVAILABLE STARTING 5PM

SERVED WITH CUP OF SOUP OR SIDE HARBOR SALAD,
SIDE CAESAR SALAD (+\$4)

Port wine jus, creamed horseradish, vegetable popover + butter, choice of starch

MARINA	HARBOR	SUPERIOR	CAPTAIN
8 OZ	12 OZ	16 OZ	32 OZ
\$28	\$32	\$36	\$65

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