

HARBOR TABLE

APPETIZER

BLUE SHELL MUSSELS	\$18	BEER BATTERED ONION RINGS	\$12
<i>Apple cider cream, fresh herbs, warm baguette</i>		<i>Bono Creek sauce</i>	
DUELING CURDS	\$14	SMOKED GOUDA & BACON	\$15
<i>Pink peppercorn ranch</i>		STUFFED MUSHROOMS	
SESAME SEARED TUNA*	\$16	<i>Rosemary breadcrumbs, orange cranberry sauce</i>	
<i>Sunomono salad, wasabi aioli, scallions</i>		CHICKEN WINGS	\$16
BEEF JERKY DIP	\$14	<i>Celery and carrots, choice of sauce:</i>	
<i>Assorted crackers, vegetables</i>		<i>Chipotle Ranch, Buffalo, BBQ, Sweet Chili, or Pineapple Glaze</i>	

SOUP AND SALAD

SOUP OF THE DAY		ROASTED PORK LOIN	
<i>\$5 Cup/ \$8 Bowl</i>		WILD RICE & APPLE	\$6 Cup/ \$9 Bowl
SESAME SEARED TUNA*	\$18	BASIL PESTO CAESAR	\$6 Side/ \$14 Full
<i>Mixed greens, cucumber, carrot, tomato, red onion, roasted peanuts, sesame soy vinaigrette</i>		<i>Romaine, parmesan, tomato, garlic croutons</i>	
CAJUN CHICKEN	\$17	HARBOR	\$6 Side/ \$14 Full
<i>Mixed greens, candied pecans, gorgonzola, red onion, apple vinaigrette</i>		<i>Mixed greens, romaine, cucumber, tomato, red onion, radish, carrot, sunflower seeds, garlic croutons</i>	

DRESSINGS:

*Pink Peppercorn Ranch - Honey French - Buttermilk Bleu Cheese
Basil Pesto Caesar - Apple Vinaigrette - Sesame Soy Vinaigrette*

ADD ONS:

Shredded Cheddar Jack \$1 - Bacon \$2 - Chicken \$5

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	HARBOR TABLE BURGER *	\$18
<i>Smoked turkey, cheddar, lettuce, tomato, bacon, bbq mayo, rustic baguette</i>		<i>1/2lb patty, applewood bacon, cheddar, smoked gouda, whiskey caramelized onions, lettuce, tomato, bbq mayo, bun</i>	
GRILLED CHICKEN BREAST	\$16	SMOKED TURKEY MELT	\$16
<i>Smoked gouda, bacon, lettuce, tomato, roasted red pepper mayo, bun</i>		<i>Apple butter, whiskey caramelized onions, cheddar, rustic baguette</i>	
FISHERMAN	\$18	CHICKEN FRIED TURKEY BURGER	\$16
<i>Deep fried walleye, lettuce, tomato, red onion, roasted red pepper mayo, rustic baguette</i>		<i>Smoked gouda, orange cranberry sauce, mixed greens, bun</i>	

SAUCES:

*Pink Peppercorn Ranch - Buttermilk Bleu Cheese - Bono Creek
BBQ Mayo - Roasted Red Pepper Mayo - Wasabi Aioli - Orange Cranberry
Buffalo - Grape Jelly BBQ - Sweet Chili - Pineapple Glaze*

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

HARBOR TABLE

ENTREE

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

HOT HONEY PECAN CHICKEN \$28

Buttermilk whipped potatoes, cornbread muffin,
vegetable

APPLE CIDER MARINATED \$28

PORK LOIN

Apple butter, sharp cheddar potato cakes,
orange cranberry sauce, vegetable

JUMBO BROILED SHRIMP \$34

Garlic butter rice, vegetable, clarified butter

BASIL PESTO

PANKO CRUSTED WALLEYE \$30

Garlic butter rice, vegetable, lemon

PINEAPPLE CHICKEN \$28

Crispy chicken, pineapple glaze, garlic butter rice,
pickled onions & peppers, scallions

BUTTERNUT SQUASH RAVIOLI \$26

Maple cream, candied pecans, parmesan,
rosemary breadcrumbs

Add chicken \$5 - pork loin \$6

COFFEE RUBBED \$35

NEW YORK STRIP*

Buttermilk whipped potatoes, vegetable,
garlic pink peppercorn compound butter

DOUBLE BLUE RIBBON \$28

MAC & CHEESE

Cordon Bleu (crispy chicken, ham, Swiss),
PBR cheese sauce

16oz T-BONE STEAK* \$32

Baked potato, vegetable,
garlic pink peppercorn compound butter

TEXAS RIBEYE * \$38

BBQ rub, smoked gouda and bacon loaded
baked potato, pickled onions & peppers,
cornbread muffin, side of BBQ sauce

GRAPE JELLY BBQ PORK RIBS

Sharp cheddar potato cakes, coleslaw,
cornbread muffin

1/2 Rack \$29

Full Rack \$34

FRIDAY FISH FRY

CLAM CHOWDER \$5 Cup/ \$8 Bowl

Chequamegon Bay drop biscuit

POPCORN SHRIMP \$10

Cherry cocktail sauce, tartar sauce, lemon

BREADED CLAM STRIPS \$9

Cherry cocktail sauce, tartar sauce, lemon

FISH SERVED WITH CHOICE OF:
CURLY FRIES OR BAKED POTATO,
COLESLAW, TARTAR SAUCE,
LEMON, & DINNER ROLL

~LAKE PERCH \$18

~WALLEYE \$25

~WHITEFISH \$22

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

8oz

\$28

HARBOR

12oz

\$32

SUPERIOR

16oz

\$36

CAPTAIN

32oz

\$65

STARCH:

Baked Potato - Smoked Gouda and Bacon Loaded Baked Potato

Buttermilk Whipped Potatoes - Sharp Cheddar Potato Cakes

Garlic Butter Rice - Curly Fries - Sweet Potato Fries

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