

HARBOR TABLE

Starters

DUELING CURDS <i>Pink Peppercorn Ranch</i>	\$14
AHI TUNA TARTARE <i>Sweet Corn Salsa, Mixed Greens, BBQ Aioli, Crackers</i>	\$16
BEER BATTERED ONION RINGS <i>Bono Creek Sauce</i>	\$12
SMOKED GOUDA & BACON STUFFED MUSHROOMS <i>Parmesan Breadcrumbs, Orange Cranberry Sauce</i>	\$15
CHICKEN WINGS <i>Celery & Carrots, Choice of Sauce: Grape Jelly BBQ, Brown Butter Buffalo, Sweet Chili, Chipotle Ranch</i>	\$16

Handhelds

SERVED WITH CHOICE OF:
CURLY FRIES, SWEET POTATO FRIES, COLESLAW,
SIDE HARBOR SALAD, OR CUP OF SOUP
SIDE CAESAR +\$4 ONION RINGS +\$4

FISHERMAN <i>Deep Fried Whitefish, Lettuce, Tomato, Onion, Roasted Red Pepper Aioli</i>	\$18
HARBOR TABLE BURGER <i>1/2lb Patty, Applewood Bacon, Cheddar, Smoked Gouda, Whiskey Caramelized Onions, Lettuce, Tomato, BBQ Aioli</i>	\$18
GRILLED CHICKEN BREAST <i>Cheddar, Applewood Bacon, Lettuce, Tomato, Roasted Red Pepper Aioli</i>	\$16
BLACKENED TUNA <i>Smoked Gouda, Lettuce, Tomato, Whiskey Caramelized Onions, BBQ Aioli</i>	\$16

Soup & Salad

SOUP OF THE DAY <i>Chef's Choice</i>	CUP \$5 BOWL \$8
BASIL PESTO CAESAR <i>Romaine, Parmesan, Grape Tomato, Garlic Croutons</i>	SIDE \$6 FULL \$14
HARBOR <i>Mixed Greens, Romaine, Red Onion, Radish, Cucumber, Grape Tomato, Carrot, Sunflower Seeds, Garlic Croutons</i>	SIDE \$6 FULL \$14
CAJUN CHICKEN <i>Mixed Greens, Candied Pecans, Red Onion, Gorgonzola, Apple Vinaigrette</i>	\$17
SESAME SEARED TUNA <i>Mixed Greens, Cucumber, Carrot, Red Onion, Grape Tomato, Roasted Peanuts, Sesame Soy Vinaigrette</i>	\$17
DRESSINGS & ADD ONS <i>Pink Peppercorn Ranch - Bleu Cheese - Honey French Apple Vinaigrette - Sesame Soy Vinaigrette - Caesar Shredded Cheese \$1 - Bacon \$2 - Chicken \$5</i>	

Nightly Specials

MONDAY <i>Chef's Choice Macaroni & Cheese</i>
TUESDAY <i>16oz T-Bone Steak + Choice of Starch</i>
WEDNESDAY <i>Sushi & Poké Bowls @ 5pm</i>
THURSDAY <i>Double Smash Burgers & Fries Bottomless Wings & Fries</i>
FRIDAY <i>Fish Fry</i>
SATURDAY <i>Prime Rib @ 5pm</i>

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

HARBOR TABLE

Entrees

SERVED WITH CHOICE OF:
SIDE HARBOR SALAD OR CUP OF SOUP
SIDE CAESAR +\$4

HOT HONEY PECAN CHICKEN \$28
*Sharp Cheddar Potato Cakes, Coleslaw,
Cornbread Muffin*

**APPLE CIDER MARINATED
PORK LOIN** \$28
*Apple Butter, Sharp Cheddar Potato Cakes,
Cranberry Orange Sauce, Vegetable*

SMOKED GOUDA MAC & CHEESE \$24
Sweet Corn Salsa, Parmesan Breadcrumbs
Add Cajun Chicken \$5

BLACK & BLEU RIBEYE \$38
*Smoked Gouda & Bacon Loaded Baked Potato,
Vegetable, Sweet Corn Sala*

JUMBO BROILED SHRIMP \$34
*Garlic Butter Rice, Vegetable,
Clarified Butter*

**BASIL PESTO PANKO
CRUSTED WHITEFISH** \$29
Garlic Butter Rice, Vegetable, Lemon

FETTUCCINE ALFREDO \$24
*Cream, Garlic, Parmesan, Fresh Herbs,
Vegetable*
Add Cajun Chicken \$5
Add Shrimp \$9

**GRAPE JELLY BBQ
PORK CHOPS** \$25
*Sharp Cheddar Potato Cakes, Coleslaw,
Cornbread Muffin*

16oz T-BONE STEAK \$32
*Baked Potato, Vegetable,
Garlic Pink Peppercorn Compound Butter*

Friday Fish Fry

ONLY AVAILABLE ON FRIDAYS

POPCORN SHRIMP \$10
Cherry Cocktail Sauce, Tartar Sauce, Lemon

BREADED CLAM STRIPS \$9
Cherry Cocktail Sauce, Tartar Sauce, Lemon

FISH FRY

SERVED WITH CHOICE OF:
CURLY FRIES OR BAKED POTATO
+ COLESLAW, TARTAR SAUCE, LEMON

LAKE SUPERIOR WHITEFISH \$22

LAKE PERCH \$18

WALLEYE \$25

Saturday Prime Rib

ONLY AVAILABLE ON SATURDAYS

SERVED WITH CHOICE OF:
SIDE HARBOR SALAD OR CUP OF SOUP
SIDE CAESAR +\$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 - LOADED BAKED POTATO

SHARP CHEDDAR POTATO CAKES

GARLIC BUTTER RICE

CURLY FRIES - SWEET POTATO FRIES

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