

HARBOR TABLE MENU

APPETIZER

**ELLSWORTH WISCONSIN
CHEESE CURDS \$14**
PINK PEPPERCORN RANCH

CHEQUAMEGON BRUSCHETTA \$18
SMOKED WHITEFISH, WILD RICE, BASIL,
MARINATED TOMATOES, PARMESAN,
CRANBERRY BALSAMIC GLAZE

ADOBO BEER BRAISED SHRIMP \$17
GARLIC BUTTER RICE, CILANTRO, NAAN,
SWEET CORN SALSA

**BACON & BOURSIN
STUFFED MUSHROOMS \$16**
CARAMELIZED ONION DIP,
CRUSHED POTATO CHIPS, SCALLIONS

SESAME SEARED TUNA \$17
NORI, PINEAPPLE PONZU, WASABI MAYO

SUGAR SHACK SPROUTS \$15
CRISPY BRUSSELS SPROUTS, BACON,
MAPLE SYRUP, CANDIED PECANS

BAY SIDE SLIDERS \$14
HONEY HAM, HAVARTI, POTATO ROLL,
GRANDMA'S MUSTARD

CHICKEN WINGS \$16
CHOICE OF ONE SAUCE:
GRAPE JELLY BBQ, SWEET CHILI, BUFFALO
CELERY & CARROT STICKS

BEER BATTERED ONION RINGS \$12
BONO CREEK SAUCE

*Superior
Dining & Cocktails*

SOUP & SALAD

SOUP OF THE DAY
CHEF'S CHOICE CUP \$5 BOWL \$8

BASIL PESTO CAESAR
ROMAINE, PARMESAN, GRAPE TOMATO,
GARLIC CROUTONS
SIDE \$6 FULL \$16

HARBOR
MIXED GREENS, ROMAINE, CUCUMBER,
CARROT, RED ONION, GRAPE TOMATO,
GARLIC CROUTONS
SIDE \$6 FULL \$16

SOUTHWEST STEAK \$25
GRILLED SIRLOIN, ROMAINE, CORN SALSA,
GRAPE TOMATO, CHEDDAR JACK,
RED ONION, CHIPOTLE VINAIGRETTE

CAJUN CHICKEN \$19
MIXED GREENS, CANDIED PECANS,
RED ONION, GORGONZOLA,
PEACH VINAIGRETTE

DRESSINGS & ADD ONS
PINK PEPPERCORN RANCH
BLEU CHEESE
HONEY FRENCH
BASIL PESTO CAESAR
PEACH VINAIGRETTE
CHIPOTLE VINAIGRETTE
SHREDDED CHEESE \$1 - BACON \$2
GRILLED OR CAJUN CHICKEN \$5

HANDHELD

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

DOUBLE SMASH BURGER \$16
AMERICAN CHEESE, LETTUCE, TOMATO,
RED ONION, BBQ AIOLI
ADD BACON \$2

BARNYARD \$18
GRILLED CHICKEN BREAST, HONEY HAM,
HAVARTI, BACON, LETTUCE, TOMATO,
PINK PEPPERCORN RANCH

ENTREE

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

HOT HONEY PECAN CHICKEN \$32

PARMESAN ROSEMARY POTATO CAKES,
COLESLAW, CORNBREAD MUFFIN

BASIL PESTO CRUSTED

WHITEFISH \$29

GARLIC BUTTER RICE, VEGETABLE

SALMON OSCAR \$34

CRAB, ASPARAGUS, HOLLANDAISE,
GARLIC BUTTER RICE

CHICKEN MARSALA \$32

FOREST MUSHROOMS, MARSALA CREAM,
PARMESAN ROSEMARY POTATO CAKES,
VEGETABLE

GRAPE JELLY BBQ PORK RIBS

CHEDDAR BBQ MASHED POTATOES,
COLESLAW, CORNBREAD MUFFIN

HALF RACK \$34

FULL RACK \$38

WISCONSIN FISH FRY \$25

DEEP FRIED WALLEYE OR LAKE PERCH,
CHOICE OF STARCH, COLESLAW,
BLACKENED TARTAR

CLASSIC FETTUCCINE ALFREDO \$27

CREAM, GARLIC, PARMESAN, FRESH HERBS

CAJUN OR GRILLED CHICKEN +\$5

SHRIMP & CRAB +\$10

BIG ROOST MAC \$30

CHEDDAR BACON MAC & CHEESE,
CRISPY CHICKEN BREAST, COLESLAW

STARCH

CURLY FRIES

GARLIC SAGE SWEET POTATO FRIES

CHEDDAR BBQ MASHED POTATOES

PARMESAN ROSEMARY POTATO CAKES

GARLIC BUTTER RICE

BAKED POTATO

LOADED BAKED POTATO +\$4

(CHEDDAR JACK, BACON, SCALLIONS)

STEAKHOUSE

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

RIBEYE 12OZ \$38

NEW YORK STRIP 12OZ \$36

T-BONE 16OZ \$34

FILET MIGNON 8OZ \$42

SIRLOIN 8OZ \$30

FINISH YOUR STEAK:

CHEF'S CHOICE COMPOUND BUTTER +\$2

BÉARNAISE +\$3

RED WINE DEMI GLACÉ +\$3

BLEU CHEESE CRUST +\$3

HORSERADISH CREAM +\$2

ADD ONS:

BACON & SHRIMP MAC AND CHEESE +\$9

SHRIMP SCAMPI +\$9

PARMESAN ASPARAGUS WITH
HOLLANDAISE +\$6

SAUTÉED SHERRY MUSHROOMS
& ONIONS +\$5

LOADED BAKED POTATO +\$2

SATURDAY PRIME RIB

ONLY AVAILABLE ON SATURDAYS AT 5PM

SERVED WITH:

PORT WINE JUS, VEGETABLE,
CREAMED HORSERADISH, POPOVER,
& CHOICE OF STARCH

+ SIDE HARBOR SALAD OR CUP OF SOUP
SIDE CAESAR +\$4

MARINA 8OZ \$28

HARBOR 12OZ \$32

SUPERIOR 16OZ \$36

CAPTAIN 32OZ \$65

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.