



## *HARBOR GRILLE BISTRO*

*Summer Hours:  
Tues—Thurs 11am—10pm  
Fri & Sat 11am—11pm  
Sun 3pm—9pm*

***586-468-1900***

## Hot Appetizers

**Calamari Fritti**-Golden fried strips of calamari tossed in lemon caper sauce with tomato & green onion...\$8.99

**Spinach & Feta Dip**-Served with grilled pita & crispy flatbread...\$6.99

**\*Blackened Beef Tenderloin Tips**-Crispy onion & béarnaise sauce...\$9.99

**Sesame Chicken**-With sweet Thai chili sauce & julienne vegetables...\$7.99

## Cold Appetizers

**\*Tuna Sashimi**-Cajun seared, raw tuna with Japanese dressing, pickled ginger, & wasabi...\$9.99

**Smoked Salmon**- House smoked salmon, red bell pepper, capers, red onion & remoulade sauce...\$9.99

**Shrimp Cocktail**-Cooked jumbo shrimp served chilled with our zesty homemade cocktail sauce...\$12.99

## Homemade Soups & Salads

Cup \$2.99      Bowl \$4.99

**Clam Chowder**

**French Onion Au Gratin**

**Chicken Pot Pie**



**House-Mixed** field greens & romaine heart with cucumber, tomato, carrot & cabernet vinaigrette...\$3.99

**Napa Green**-Mixed field greens with dried cherries, glazed walnuts, gorgonzola cheese & raspberry vinaigrette

Small...\$4.99      Large...\$7.99

**Caesar**-Crisp romaine & croutons tossed in a garlic & parmesan dressing  
Small...\$3.99      Large...\$6.99

**\*Beef Tenderloin**- Pan seared beef tenderloin served over mixed greens, red onion, sautéed mushrooms, tomato, gorgonzola cheese & balsamic vinaigrette...\$9.99

**Grilled Romaine**- With warm bacon vinaigrette, crispy onions, manchego cheese & tomato...\$7.99

**Warning!:** Cooked to order: consuming raw or undercooked beef, seafood, poultry or eggs may increase your risk of food borne illnesses

## House Specialties

**\*Queen Mary Combo**-8oz filet mignon & half pound of Alaskan king crab legs with zip sauce & warm butter, potato & vegetable du jour...\$38.99

**24oz. Tomahawk Chop**- 1 1/2 lb. bone in rib eye chop topped with our signature zip sauce, sautéed mushrooms & onions. Served with potato & vegetable du jour...\$38.99

**Pinot Grigio Chicken**-Parmesan crusted chicken breast topped with alfredo sauce, asparagus & fresh mozzarella. Served over linguine with fresh herbs, extra virgin olive oil, roasted garlic cloves, tomato & pinot grigio wine sauce...\$15.99

**Bistro Filet** – 10oz. Black Angus flat iron steak. Topped with our signature zip sauce and crispy onions. Served with potato & vegetable du jour...\$17.99

**Hickory Planked Whitefish**-Fresh Lake Superior whitefish filet baked on a hickory wood plank with imported parmesan cheese, duchesse potato & lemon butter Sauce...\$16.99

**Smoked Baby Back Ribs**-Fall off the bone, house smoked ribs glazed with our homemade sweet & smoky BBQ sauce. Served with French fries.  
Full Slab...\$18.99    Half Slab...\$11.99

## Steaks & Chops

Served with potato & vegetable du jour

Enhance your steak or chop by choosing one of our signature toppings:

**Bleu & Boursin Cheese**-\$2

**Crab Béarnaise**-\$7

**\*8oz Filet Mignon**-Center cut, choice steer filet with roasted mushroom cap & zip sauce...\$27.99

**\*12oz Delmonico Steak**- Special trimmed rib eye filet seasoned & grilled. Served with zip sauce...\$22.99

**\*Rack of Lamb Chops**- Served over creamed spinach & feta cheese...\$22.99

**\*Grilled Berkshire Pork Chops**- Premium "Kurobuta" pork with zip sauce, sautéed mushroom & onions...\$17.99

## Fresh Seafood

**Norwegian Salmon**-Crispy pan seared with spinach, roasted garlic cloves, red onion, tomato & whole grain mustard sauce...\$16.99

**Sautéed Yellow Lake Perch**- With lemon caper sauce, rice & vegetable...\$17.99

**Coconut Shrimp**-Crispy coconut breaded shrimp. Served with sweet Thai chili sauce, rice & vegetables...\$18.99

**Fish & Chips**-Crispy battered cod served with fresh chips...\$11.99

**Hazelnut Walleye** –Walleye filet lightly dipped in crushed hazelnuts & sautéed. Served with lemon scallion butter sauce, rice & vegetables...\$17.99

**Warning!:** Cooked to order: consuming raw or undercooked beef, seafood, poultry or eggs may increase your risk of food borne illnesses

## Chicken

**Sesame Chicken Stir-fry**– Sesame chicken tenders tossed with oriental vegetables & sesame garlic sauce. Served with steamed rice...\$10.99

### **Chicken Marsala**

Chicken breast sautéed in Marsala wine sauce. Served with linguine, truffle oil, parmesan & black pepper...\$14.99

**Balsamic Glazed Chicken**-Grilled chicken breast with a sweet balsamic glaze. Served with a mini tomato salad...\$11.99

## Pasta

**Linguini Primavera**-Artichoke hearts, kalamata olives, sun dried tomato & roasted red bell peppers tossed with fresh herbs, extra virgin olive oil, linguini & parmesan...\$10.99

**Cajun Cheese Tortellini**- cheese tortellini tossed in a spicy alfredo sauce...\$12.99

**Smoked Chicken Carbonara**- House smoked chicken breast sautéed with green peas. Tossed in a house smoked bacon & egg cream sauce with bow tie pasta...\$13.99

## Signature Sandwiches

**\*Kobe Beef Sliders**-Three mini cheeseburgers with grilled onion, ketchup, mustard & pickle. Served with French fries...\$5.99

**Buffalo Chicken** -Boneless buffalo chicken tenders topped with cheddar cheese. Served with lettuce, tomato & French fries...\$6.99

**House Smoked Porkloin "Cuban"**- With shaved ham, mustard, pickle, onion & Swiss cheese on grilled Cuban bread. Served with French fries...\$8.99

**French Dip**-Shaved steak grilled with onions & mozzarella cheese on garlic bread. Served with au jus & French fries...\$8.99

**Chicken Pita "Pizza"**- Grilled chicken breast baked open faced on Greek style pita bread with cucumber sauce, broccoli, cheddar & Swiss cheese. Topped with green onions & diced tomato...\$6.99

**Turkey Club Ciabatta**-Roasted turkey breast with bacon, lettuce, tomato & mayo. Served on fresh ciabatta bread with French fries...\$7.99

**Warning!:** Cooked to order: consuming raw or undercooked beef, seafood, poultry or eggs may increase your risk of food borne illnesses