

Hot Appetizers

Calamari Fritti-Golden fried strips of calamari tossed in lemon caper sauce.....\$7

Spinach & Feta Dip-Served with grilled pita & crispy flatbread...\$6

***Blackened Beef Tenderloin Tips**-Crispy onion & béarnaise sauce.....\$9

Sesame Chicken-With sweet Thai chili sauce & julienne vegetable....\$7

Jumbo Lump Crab Cakes-Served with remoulade sauce....\$8

***Oysters Rockefeller**-Baked with house rock mix & hollandaise sauce...\$8

Cold Appetizers

***Tuna Sashimi**-Cajun seared raw ahi tuna with seaweed salad, pickled ginger, wasabi, soy & remoulade sauces....\$9

Smoked Salmon- House smoked salmon, red bell pepper, capers, red onion & remoulade sauce.\$8

Shrimp Cocktail-Cooked jumbo shrimp served chilled with our zesty homemade cocktail sauce...\$12

Crudité Platter -Raw, seasonal vegetables served with hummus.....\$9

Fruit & Cheese for Two-....\$7

Homemade Soups

Clam Chowder.....Cup \$4....Bowl \$5

French Onion.....Cup \$4....Bowl \$5

Chicken Pot Pie...Cup\$4....Bowl \$5

Soup Du Jour.....Cup \$4...Bowl \$5

Salads

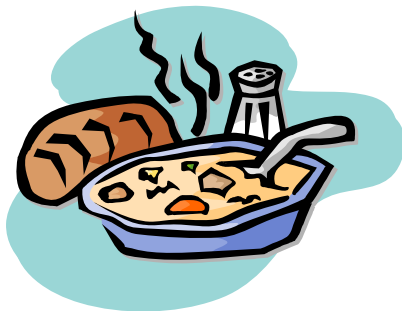
House-Mixed field greens & romaine heart with cucumber, tomato, carrot & Cabernet vinaigrette....\$4

Napa Green-mixed field greens with dried cherries, glazed walnuts, gorgonzola cheese & raspberry vinaigrette
Small..\$5....Large...\$8

Caesar-Crisp romaine & croutons tossed in a garlic & parmesan dressing
Small...\$4....Large....\$7

Favorite Chicken Salad- Poached chicken breast, red grapes, smoked cheddar cheese & chives\$7

Grilled Romaine- With warm bacon vinaigrette, crispy onions, manchego cheese & tomato....\$6



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

Stuffed Chicken Tosca- Chicken breast rolled with prosciutto ham & Italian salsa, lightly egg dipped & sautéed. Served with lemon caper sauce.....\$15

Seafood Palomino-Shrimp, scallops, mussels & lobster sautéed in tomato basil Alfredo sauce over jumbo shells stuffed with a three cheese blend....\$19

Hazelnut Grouper –Grouper filet lightly dipped in crushed hazelnuts & sautéed with lemon & brown butter sauces....\$17

Hickory Planked Whitefish-Fresh Lake Superior whitefish filet baked on a hickory wood plank with imported parmesan cheese & lemon butter.....\$16

Smoked Baby Back Ribs-Fall off the bone, house smoked ribs glazed with our homemade sweet & smoky BBQ sauce.

Full Slab.....\$19Half Slab....\$11

Steaks & Chops

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

Bleu & Boursin Cheese-\$2

Crab Béarnaise-\$5

***8oz Filet Mignon**-Center cut, choice steer filet with roasted mushroom cap & zip sauce.....\$27

***12oz Delmonico Steak**- Special trimmed rib eye filet seasoned & grilled. Served with zip sauce\$22

***Rack of Lamb Chops**- Served over creamed spinach & feta cheese\$21

***Grilled Berkshire Pork Chops**-With sautéed mushroom, onion & zip sauce.....\$17

Fresh Seafood

Grilled Salmon-Wild Alaskan salmon filet grilled with a whole grain mustard sauce...\$16

Sautéed Yellow Lake Perch-With lemon caper sauce.....\$18

Coconut Shrimp-Crispy coconut breaded shrimp. Served with sweet Thai chili & spicy plum sauces.....\$17

King Crab Legs– 1lb of steamed king crab. Served with warm butter.....\$25

Fish & Chips-Crispy battered & served with fresh chips.....\$11

Whitefish Tosca –Whitefish filet lightly egg dipped & sautéed. Served with lemon caper butter sauce.....\$12

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Chicken

Chicken Strudel- Poached Chicken rolled in phyllo dough & baked. Served with hollandaise sauce & simple green salad lightly tossed with vinaigrette.....\$11

Spicy Chicken Satay- Marinated chicken breast grilled on wood skewer. With spicy peanut dipping sauce & fried rice...\$12

Chicken Marsala

Chicken breast sautéed in Marsala wine sauce. Served with angel hair pasta\$15

Balsamic Glazed Chicken-Grilled chicken breast with a sweet balsamic glaze. Served with a mini tomato salad...\$14

Pasta

Angel Hair Primavera-Roasted seasonal vegetables tossed with garlic, fresh herbs, extra virgin olive oil & parmesan cheese ...\$10

Cajun Cheese Tortellini- Tossed in a spicy Alfredo sauce.....\$12

Italian Sausage Pasta- Italian sausage slowly simmered in tomato sauce over jumbo cheese stuffed shells.....\$13

Chicken Carbonara- Chicken breast sautéed with prosciutto ham, egg & green peas tossed in a creamy cheese sauce with farfalle pasta.....\$14

Signature Sandwiches

***Harbor Burger-**With onion, lettuce, tomato & pickle. Served with French fries.....\$8... w/ cheese add..50

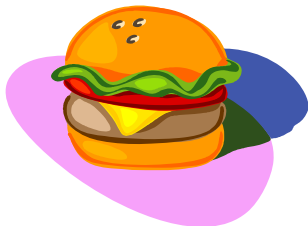
Buffalo Chicken -Boneless buffalo chicken tenders topped with cheddar cheese.. Served with lettuce, tomato & French fries.....\$7

Turkey Club Ciabatta-Roasted turkey breast with bacon, lettuce, tomato & mayo. Served with French fries....\$7

French Dip-Shaved steak grilled with onions & mozzarella cheese on garlic bread. Served with au jus & French fries...\$8

Salmon Burger- Salmon patty served on a buttered bun with lettuce, tomato & remoulade sauce.....\$8

Crab Cake Melt-Jumbo lump crab cake on a toasted English muffin with tomato, green onion, Swiss cheese & remoulade sauce. Served with French fries.....\$9



Don't forget about our House-Made Desserts!



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