

APPETIZERS

CHEESE PLATTER

\$12.00

SURROUNDED BY A VARIETY OF CRISPY CRACKERS, JUICY STRAWBERRIES, BLUE CHEESE, MATURE CHEDDAR, AND SMOOTH GOUDA.

SOFT PRETZEL STICKS

\$7.00

FOUR SALTY TWISTS PAIRED WITH A GOOEY BEER CHEESE DIP.

SOUTHWESTERN EGG ROLL

\$7.00

3 EGG ROLLS SERVED WITH AVOCADO SAUCE

COCONUT SHRIMP

SIX COCONUT SHRIMP, COMPLETE WITH A SIDE \$8.00 OF SWEET CHILI SAUCE

FLANK STEAK KABOBS

\$8.00

2 KABOBS WITH TERIYAKI GLAZE, PINEAPPLES, PEPPERS, AND ONIONS.

TUNA BOWL

S12.00

6 OUNCES OF FRESH TUNA MARINATED IN A BLEND OF SOY SAUCE, GINGER, AND GARLIC, GARNISHED WITH SESAME SEEDS AND CRISPY FRIED ONION CRUMBLES. THIS DISH IS ACCOMPANIED BY AVOCADO, EDAMAME, AND PINEAPPLE.

WINGS **S18.00**

A DOZEN WINGS COATED IN THE SAUCE OF YOUR CHOICE.

SAUCE CHOICES:

RANCH DRY RUB, BUFFALO, BBQ, HOT HONEY, TERIYAKI, AND GARLIC PARMESAN

SIDES

TOTS ONION RINGS FRENCH FRIES SWEET POTATO FRIES POTATO SALAD COLESLAW SIDE SALAD SIGNATURE SALADS + \$2.00

GREEN BEANS QUINOA MEDLEY **ASPARAGUS**

DINNER ONLY MASHED POTATOES WILD RICE

SALADS

CAPRESE

\$8.00

FRESH MOZZARELLA, ROMA TOMATOES, AND A DRIZZLE OF BALSAMIC REDUCTION

HOUSE

\$7.00

FRESH SPRING MIX, A DELIGHTFUL MIX OF CHEESE, JUICY TOMATO, CRUNCHY CUCUMBER, ONION, AND CRISPY CROUTONS. CHOICE OF DRESSING

CAESAR

\$8.00

ROMAINE, PARMESAN CHEESE, CROUTONS, AND A **CAESAR DRESSING**

PARISIAN

\$9.00

SPRING MIX, GOAT CHEESE, TOMATO, CANDIED BACON. SERVED WITH HOT BACON DRESSING

CABANA

\$9.00

SPRING MIX, MIXED CHEESE, TOMATO, PECAN, MANDARIN ORANGE, CRAISINS. CHOICE OF DRESSING

CHEF

\$12.00

SPRING MIX, MIXED CHEESE, TOMATO, CUCUMBER, EGG, HAM, & TURKEY. CHOICE OF DRESSING

CHOPPED

S12.00

ROMAINE, BLUE CHEESE CRUMBLE, TOMATO, ONION, & BACON. SERVED WITH BLUE CHEESE DRESSING

KALE

S12.00

KALE WITH TOASTED ALMONDS, STRAWBERRIES, FETA CHEESE, & DRIED CRANBERRIES. SERVED WITH RASPBERRY VINAIGRETTE

SUMMER PEAR

\$11.00

SPRING MIX WITH FETA CHEESE, SLICED PEAR, PECANS, & BLUEBERRIES. CHOICE OF DRESSING

SALAD PLUS

CHICKEN - \$5.00

SHRIMP - \$6.00

COCONUT SHRIMP - \$6.00

4 OZ SALMON - \$7.00

4 OZ FLANK STEAK - \$7.00

DRESSINGS: RANCH, BLUE CHEESE, CAESAR, ITALIAN, 1000 ISLAND, BALSAMIC, RASPBERRY VINAIGRETTE, HONEY MUSTARD, HOT BACON



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

LUNCH

CAESAR WRAP

\$9.00

SERVED WITH ROMAINE, PARMESAN, AND CAESAR DRESSING. WITH A CHOICE OF CHICKEN OR SHRIMP EITHER FRIED OR GRILLED

ITALIAN SUB

S11.00

SERVED ON A TOASTED HOAGIE WITH FRESH MOZZARELLA, CAPOCOLLO, SOJALITA, FINOCCHIONA, SPRING MIX, PEPPERONCINI PEPPERS, AND BALSAMIC REDUCTION.

PATRIOT CLUB

S12.00

SERVED ON SOURDOUGH WITH HAM, TURKEY, BACON, LETTUCE, TOMATO, AND MAYO

HARBOR BURGER

S12.00

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80Z GRILLED BURGER SERVED ON A BRIOCHE BUN WITH AMERICAN CHEESE, LETTUCE, TOMATO, ONION, AND PICKLE

INDIANA PORK SANDWICH

A DELICIOUS BREADED PORK SANDWICH WITH LETTUCE, TOMATO, ONION, PICKLE, AND MUSTARD ON A POTATO ROLL.

COCONUT SHRIMP TACO

TWO SOFT TACOS FILLED WITH COCONUT SHRIMP, SHREDDED LETTUCE, MANGO SALSA, AND SWEET CHILI SAUCE ON THE SIDE

FRENCH DIP

S15.00

SERVED WITH SHAVED PRIME RIB, PROVOLONE, AND AU JUS SAUCE.

REUBEN

\$13.00

SERVED ON MARBLE RYE BREAD WITH SAUERKRAUT, SWISS CHEESE, AND THOUSAND ISLAND DRESSING.

GRILLED CHEESE BLT

S11.00

A CLASSIC BLT SERVED ON SOURDOUGH BREAD WITH AMERICAN CHEESE, LETTUCE, TOMATO, BACON, AND MAYO.

TERIYAKI CHICKEN SLIDERS

1 - \$9.00

2 - **\$11.00** SERVED WITH GRILLED PINEAPPLE MARINATED IN TERIYAKI SAUCE AND SWISS CHEESE.

GROUPER SANDWICH

\$13.00

80Z GROUPER SERVED ON A POTATO ROLL WITH LETTUCE, TOMATO, AND LEMON AIOLI. YOU CAN CHOOSE TO HAVE THE GROUPER BLACKENED, FRIED, OR GRILLED.

GRILLED CHILLED VEGGIE SANDWICH

SERVED ON CIABATTA BREAD, THIS \$11.00 VEGETARIAN DELIGHT FEATURES A MEDLEY OF PORTOBELLO MUSHROOMS, ZUCCHINI, YELLOW SQUASH, RED ONION, SPRING MIX, AND GARLIC AIOLI.

\$8.00 1/2 SANDWICH & A CUP OF SOUP

OPTION OF TURKEY OR HAM SANDWICH SERVED ON SOURDOUGH WITH LETTUCE AND TOMATO.

DINNER

HARBOR BURGER

S12.00

AN 80Z GRILLED BURGER SERVED ON A BRIOCHE BUN WITH AMERICAN CHEESE, LETTUCE, TOMATO, ONION, PICKLE AND YOUR CHOICE OF SIDE

ACE

\$14.00

FRESH 12 OZ GROUND BEEF STEAK SERVED WITH MUSHROOMS, ONIONS, GRAVY, AMERICAN CHEESE AND YOUR CHOICE OF SIDE.

PORK SCHNITZEL

S22.00

HAND-BREADED PORK LOIN IS SERVED WITH A TANGY LEMON CAPER SAUCE, COMPLEMENTED BY CREAMY MASHED POTATOES AND GREEN BEANS.

GROUPER PUTTANESCA

\$30.00

SAUTÉED GROUPER ACCOMPANIED BY A PUTTANESCA SAUCE SERVED ON A BED OF QUINOA MEDLEY.

PASTA ALFREDO

S12.00

DELICIOUS LINGUINI IN CREAMY ALFREDO SAUCE, SERVED WITH GARLIC BREAD. ADD GRILLED CHICKEN, BLACKENED CHICKEN, GRILLED SHRIMP OR BLACKENED SHRIMP FOR \$7 MORE.

FILET

4 OZ \$19.00 6 OZ \$24.00 HAND-CUT FILET TOPPED WITH A

COMPOUND GARLIC BUTTER & SERVED WITH MASHED POTATOES & CHOICE OF ONE SIDE

BABY BACK RIBS

HALF RACK \$19.00

8 OZ \$29.00

SAVOR OUR SMOKED RIBS SERVED FULL RACK \$26.00 WITH OUR TANGY HARBOR PEACH BBQ SAUCE, CRISPY FRENCH FRIES, AND A SIDE OF COLESLAW..

CHICKEN MARSALA

4 OZ \$14.00

8 OZ \$18.00

SAUTEED CHICKEN IN A MARSALA WINE SAUCE WITH MUSHROOMS, SERVED ATOP A FLAVORFUL QUINOA MEDLEY.

PARMESAN CRUSTED SALMON

ACCOMPANIED BY WILD RICE AND 4 OZ \$21.00 **BALSAMIC-GLAZED ROASTED** 8 OZ \$26.00 ASPARAGUS.

SEABASS

S38.00

PAN-SEARED SEABASS ACCOMPANIED BY WILD MUSHROOM RISOTTO AND A LEMON BUR BLANC.

12 OZ N.Y. OSCAR

\$32

GRILLED NEW YORK STRIP STEAK SERVED WITH ROASTED ASPARAGUS, LUMP CRAB MEAT, AND A DRIZZLE OF DECADENT BÉARNAISE SAUCE.

