

Harbor Haus

Copper Harbor, MI

Final Night 2023

Appetizers

Crispy Burrata, roasted tomato basil sauce, crisp focaccia	13
Gratinéed Fresh Oysters with parmesan cheese, bacon and cream	16
Duck Liver Paté with crostini and lingonberries	16
Tempura Whitefish with Asian slaw, daikon & poké sauce	13
Crab Stuffed Risotto Balls, wild mushroom risotto, lump crab, panko crusted, whiskey butter	13
Grilled "Haus Made" Smoked Jagerwurst with sautéed wild mushrooms, peppers & parmesan cheese	12
Herb-crusted Wisconsin goat cheese, tomato basil sauce, crisp crostini, tapenade	11
Potato Pancake with feta cheese and fresh Granny Smith apples	12

Soup

Chef's Daily Creation, Garniture	6
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Entrees

Harbor Haus Planked Style Whitefish, smoked bacon wrapped, grilled, honey orange ginger glaze	27
Copper Harbor Lake Superior Trout, marinated, "grilled"	28
Gulf Shrimp Succotash, pan seared shrimp, cheese ravioli, sweet corn succotash	29
"Griddle" Seared Lake Superior Whitefish with beurre monté, capers and lemon	25
"Griddle" Seared Lake Superior Trout with beurre monté, capers and lemon	25
Atlantic Sea Scallops, bacon wrapped, apricot glaze, wild mushroom risotto	42
Seafood Variety: grilled, steamed and sautéed, lobster tail, shrimp, whitefish, trout, oyster, green lip mussels	49
Pork Tenderloin "Chateaubriand" Style, grilled, natural jus, colossal shrimp (2), lingonberries, risotto	29
Pan Seared Duck Breast* with reduced duck jus & lingonberries	24
Braised Beef Short Ribs with Yukon Gold mashed potatoes and roasted root vegetables	25
Jäger Schnitzel with spätzle & mushroom sauce	22
Sautéed Pork Tenderloin with mushrooms, veal jus, cream and wild mushroom risotto	24
One Half Roasted Duckling with lingonberries	24
Medallions of Beef Tenderloin and Colossal Shrimp*, cognac, veal stock, cream, dijon, Yukon gold mashed potatoes	42
Vegetarian Variety: Chef's selection of grilled, sautéed, steamed vegetables	22
8 oz. Top Sirloin*	29
10 oz. Grilled Flank Steak*, (Certified Angus Beef) whiskey butter sauce & spicy breaded mushrooms	28
16 oz. Ribeye*, (Certified Angus Beef) grilled, crispy onions	35
18 oz. New York Strip*, grilled, crispy onions	36
Add Colossal Grilled Shrimp (4)	15

Our Haus-Made Desserts

Black Forest Cream Torte
Vanilla Bean Crème Bruleè
Grandma Dyson's Chocolate Bourbon Pecan Pie
Pumpkin Spice Crème Bruleè
Lingonberry Crème Bruleè
Cheesecake Du Jour
Chocolate Ganachè

Featured Dessert

Warm Apple Bread Pudding with Vanilla Bean Ice Cream & Caramel Sauce

Red Wine by the Glass

Chalk Hill Red 14/gl
Storypoint Pinot Noir 12/gl
Old Soul Petite Sirah 12/gl
The Pier Zinfandel 11/gl
True Myth Paso Robles Cabernet 14/gl

White Wine by the Glass

Bowers Harbor Unoaked Chardonnay 13/gl
Lamarca Prosecco Sparkling Wine 12/gl

Asterisked items may be requested undercookedNotice: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness**