

Harbor Haus Restaurant
Copper Harbor, MI
Starting Thursday, June 20

Appetizers

Maryland Lump Crab Cake, Confetti Slaw, Corn Relish, Remoulade Sauce	14
Duck Liver Pate with Crostini and Lingonberries	12
Tempura Whitefish with Asian Slaw, Daikon & Poké Sauce	13
Grilled "Haus Made" Smoked Jagerwurst with Sautéed Wild Mushrooms, Peppers & Parmesan Cheese	12
Potato Pancake with Feta Cheese & Fresh Granny Smith Apples	12
Basil Crusted Wisconsin Goat Cheese, Tomato Basil Sauce, Ciabatta Crostini, Tapenade'	11
Gratinéed Oysters with Spinach, Parmesan Cheese, Bacon & Cream	15
Hoisin Ribs, Korean BBQ, Carrot Ginger Sauce, Crispy Wontons	12
Crab Stuffed Risotto Balls, Wild Mushroom Risotto, Smoked Cheese, Panko, Whiskey Butter	13

Soup

Chef's Daily Creation, Garniture	6
----------------------------------	---

Entrees

Canadian Salmon Wood Grilled, Wild Mushroom Risotto, Citrus Butter	32
Griddle Seared Lake Superior Trout with Beurre Monté, Capers & Lemon	23
Griddle Seared Lake Superior Whitefish with Beurre Monté, Capers & Lemon	23
Harbor Haus Planked Style Whitefish, Bacon Wrapped, Wood Fired Grill, Honey Orange Ginger Glaze	24
Copper Harbor Marinated & Wood Fired Grilled Lake Trout	26
Seafood Variety *: Grilled, Steamed & Sautéed, Lobster, Crab Cake, Shrimp, Whitefish, Trout...	44
Butter Poached Lobster Tails with Pea Shoots	38
Jäger Schnitzel with Spätzle & Mushroom Sauce	21
Beef Rouladen with German Potato Salad and Braised Red Cabbage	23
Sautéed Lamb Rib Chops* with Boursin Cheese, Wild Mushroom Sauce & Gratin Potatoes	36
One Half Roasted Duckling with Lingonberries	22
New Zealand Rack of Lamb* with Rosemary Sauce & Wild Mushroom Risotto	38
Braised Beef Short Ribs with Yukon Gold Mashed Potatoes & Roasted Root Vegetables	23
Sautéed Pork Tenderloin with Mushrooms, veal Jus, Cream & Wild Mushroom Risotto	24
Pan Seared Duck Breast* with Reduced Duck Jus & Lingonberries	24
Vegetarian Variety: Chef's Selection of Grilled, Sautéed, Steamed Vegetables	22
Medallions of Beef Tenderloin, Lobster Tail Diane Style, Cognac, Veal Stock, Cream Dijon	38
8 oz. Grilled Top Sirloin, Shrimp with sautéed mushrooms and onions	30
8 oz. Filet Mignon* with Sautéed Mushrooms	36
10 oz. Grilled Flank Steak*, (Certified Angus Beef) Whiskey Butter Sauce & Spicy Breaded Mushrooms	28
16 oz. Ribeye, Wood Grilled, Crispy Onions	32
20 oz. Ribeye, Wood Grilled, Crispy Onions	36

Warm Desserts

Belgian Chocolate, Toasted Hazelnut & Frangelico Soufflé with Crème Anglaise	13
Chef's Daily Choice Cobbler with Bourbon Anglaise	

For One 8

For Two 13

Our Other Haus Made Desserts

Black Forest Chocolate Cream Torte
Vanilla Bean Crème Brulee'
Grandma Dyson's Chocolate Bourbon Pecan Pie
Hazelnut Espresso Cheesecake
Keweenaw Carrot Cake

Red Wine by the Glass

Columbia Red Blend 12/gl
Louis Martini Cabernet Sauvignon 14/gl
Old Soul Pinot Noir 13/gl
LaPosta Fazio Malbec 12/gl
Bogle Petite Sirah 13/gl

White Wine by the Glass

Lamarca Prosecco Sparkling Wine 12/gl
J Lohr Chardonnay 14/gl

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