

# HARBOR HAUS

Steaks • Chops • Seafood

July 2024

## Appetizers

Crispy Panko Crusted Fresh Mozzarella, tomato bail sauce, gastrique, focaccia toast, roasted peppers	13
Tempura Whitefish, Asian slaw, radish, poké sauce	12
Crab Stuffed Risotto Balls, wild mushroom risotto, lump crab, panko crusted, whiskey butter	13
Grilled "Haus Made" Smoked Jagerwurst, sautéed wild mushrooms, peppers, parmesan cheese	12
Maryland Lump Crab Cake, confetti slaw, corn relish, remoulade sauce	15
Pistachio Crusted Goat Cheese, apricot, basil, honey, kalamata olives, lavash	12
Potato Pancake, feta cheese and fresh Granny Smith apples	12
Soup Du Jour	6

## Entrees

Harbor Haus Planked Style Whitefish, smoked bacon wrapped, grilled, honey orange ginger glaze	27
Copper Harbor Marinated, Grilled Lake Trout	28
Canadian Salmon, char grilled, Michigan maple butter, wild mushroom risotto	34
Griddle Seared Lake Superior Trout, beurre monté, capers & lemon	25
Griddle Seared Lake Superior Whitefish, seasoned flour, beurre monté, capers, lemon	25
Seafood Variety: grilled, steamed and sautéed crab cake, shrimp, whitefish, trout, green lip mussels	49
Pan Seared Duck Breast*, reduced duck jus, lingonberries	25
Braised Beef Short Ribs, Yukon Gold mashed potatoes, roasted root vegetables	26
Jäger Schnitzel, spätzle, mushroom sauce	24
North Atlantic Butter Poached Lobster Tails (3) with spring mix	49
Pork Tenderloin "Chateaubriand Style", natural jus, lingonberries, risotto	27
Beef Medallions (medium) 4 Cheese Ravioli, mushroom medley (Stroganoff style)	33
Kassler Rippchen Smoked Pork Chop, German potato salad, sauerkraut	24
Sautéed Pork Tenderloin, mushrooms, natural jus, cream, wild mushroom risotto	24
New Zealand Rack of Lamb*, rosemary sauce, wild mushroom risotto	46
Medallions of Tenderloin au Poivre w/ Lobster Tail, pan seared, natural jus, brandy, cream, Yukon mashed	45
Medallions of Tenderloin au Poivre w/ Colossal Shrimp (2), pan seared, natural jus, brandy, cream, Yukon mashed	37
Vegetarian Variety: Chef's selection of grilled, sautéed, steamed vegetables	22
8 oz. Filet Mignon*, mushroom medley	45
10 oz. Grilled Flank Steak*, (Certified Angus Beef) whiskey butter sauce, spicy breaded mushrooms	29
10 oz. "Lolly Pop" Pork Chop, char grilled, herb butter, Yukon mashed	28
16 oz. Ribeye*, (Certified Angus Beef) grilled, crispy onions	35
18 oz. New York Strip*, grilled, crispy onions	36
24 oz. Ribeye*, (Certified Angus Beef) grilled, crispy onions	39
<b>Entrée Accents</b>	
Add colossal grilled shrimp (4)	15
Add 3 oz. Nueske's apple-smoked bacon	7
Compliments to the Kitchen!	15

## Our Haus-Made Desserts

Black Forest Cream Torte
Vanilla Bean Crème Bruleè
Chocolate Espresso Crème Bruleè
Killer Carrot Cake
Vanilla Crepe Cake, fresh caramel sauce
Grandma Dyson's Chocolate Bourbon Pecan Pie
Blueberry Bruleè Cheesecake
Chocolate Ganache Torte

## Featured Dessert

Warm Apple Bread Pudding with vanilla bean ice cream, caramel sauce

## Red Wine by the Glass

True Myth Paso Robles Cabernet 15/gl
Conundrum Red Blend 13/gl
Storypoint Pinot Noir 13/gl
Alamos Malbec 12/gl
Old Soul Petite Sirah 13/gl

## White Wine by the Glass

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



