

Harbor Haus

Copper Harbor, MI

Week of May 10, 2021

Welcome!

Appetizers

Gratinéed Fresh Oysters with spinach, parmesan cheese, bacon & cream	15
Maryland Lump Crab Cake, confetti slaw, corn relish, remoulade sauce	14
Duck Liver Paté with Crostini and Lingonberries	12
Crab Stuffed Risotto Balls, wild mushroom risotto, panko crust, whiskey butter	13
Tempura Whitefish with Asian slaw, daikon & poké sauce	13
Grilled "Haus Made" Smoked Jagerwurst with sautéed wild mushrooms, peppers & parmesan cheese	12
Herb Crusted Wisconsin goat cheese, tomato basil sauce, ciabatta crostini, tapenade	11
Hoisin Ribs, Korean BBQ, carrot ginger sauce, crispy wontons	12
Potato Pancake with feta cheese & fresh Granny Smith apples	12
Pan seared prosciutto with fresh mozzarella, ciabatta crostini, fig gastrique	13

Soup

Chef's Daily Creation, Garniture	6
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Entrees

Gulf Shrimp Succotash, pan seared shrimp with wild mushroom ravioli, sweet corn succotash	34
Copper Harbor Lake Trout, marinated & wood grilled	26
Harbor Haus Planked Style Whitefish, bacon wrapped, wood grilled, honey orange ginger glaze	25
Griddle Seared Lake Superior Whitefish with beurre monté, capers & lemon	23
Griddle Seared Lake Superior Trout with beurre monté, capers & lemon	23
Seafood Variety *: grilled, steamed & sautéed, lobster tail, shrimp, whitefish, trout...	44
Butter Poached Lobster Tails with spring mix	39
Jäger Schnitzel with spätzle & mushroom sauce	21
Braised Beef Short Ribs with Yukon Gold mashed potatoes & roasted root vegetables	23
Kassler Rippchen, smoked pork chop with German potato salad and sauerkraut	23
Pan Seared Duck Breast* with reduced duck jus & lingonberries	24
Sautéed Lamb Rib Chops* with Boursin Cheese, Wild Mushroom Sauce & Gratin Potatoes	36
Sautéed Pork Tenderloin with mushrooms, veal jus, cream & wild mushroom risotto	24
Medallions of Beef Tenderloin & Lobster Tail, Diane style, Cognac, veal stock, cream dijon	38
One Half Roasted Duckling with lingonberries	22
Vegetarian Variety: Chef's selection of grilled, sautéed, steamed vegetables	22
8 oz. Grilled Top Sirloin, Grilled Shrimp (4) with sauteed mushrooms and onions	34
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	33
20 oz. Ribeye, wood grilled, crispy onions	36

Warm Desserts

Belgian Chocolate, toasted hazelnut & Frangelico soufflé with crème anglaise	13
Featuring Caramel Apple Cobbler with bourbon anglaise	14
Ala Mode	2

Our Other Haus Made Desserts

Black Forest Cream Torte
Grandma Dyson's Chocolate Bourbon Pecan Pie
Godiva Chocolate Cheesecake
Vanilla Bean Crème Brulee
Killer Carrot Cake
Salted Caramel, Chocolate, Pretzel Cheesecake

Red Wine by the Glass

Louis Martini Cabernet Sauvignon 13/gl
Old Soul Pinot Noir 11/gl
Bogle Petite Sirah 12/gl
Alamos Malbec 12/gl
Chalk Hill Red Blend 14/gl

White Wine by the Glass

Lamarca Prosecco Sparkling Wine 12/gl
J Lohr Chardonnay 14/gl
Bower's Harbor Unwooded Chardonnay 13/gl

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