

HARBOR INN

SEAFOOD RESTAURANT

NIGHTCLUB MARINA BAR & GRILL BANQUET ROOMS



Greetings from the new owners!

GREETINGS TO ALL FROM THE NEW OWNERS OF THE HARBOR! MY WIFE, LORI AND I ARE THRILLED TO BE A PART OF SUCH A GREAT TRADITION HERE ON THE LAKES! WE ARE VERY CONSCIOUS THAT THE HARBOR INN HAS BEEN A MAINSTAY OF HOSPITALITY FOR MANY YEARS AND WE ARE FULLY COMMITTED TO DO OUR VERY BEST TO UPHOLD THIS WONDERFUL TRADITION OF GREAT FOOD, GREAT ATMOSPHERE AND FRIENDLY SERVICE.

PLEASE STOP BY AND INTRODUCE YOURSELF TO ME THE NEXT TIME THAT YOU ARE IN. I LOOK FORWARD TO MEETING ALL OF OUR GREAT AND LOYAL GUESTS OVER THE NEXT FEW WEEKS AND MONTHS. WE PROMISE TO TAKE GOOD CARE OF YOUR HARBOR AND OUR STAFF.

SINCERELY,
STEVE BURROUGHS

Now, to answer the question on everyone's mind... **Yes, we are honoring all gift certificates!!!** (However, current expiration dates will stand on all gift certificates.)

Yes, the number one question on everyone's lips is finally answered! Steve has jokingly started introducing himself, 'Hi, I am Steve Burroughs, the new owner of the Harbor...Yes, we are honoring gift certificates!' Seriously, we are thrilled with owning a place that people know & love; and are willing to invest their money in gift certificates knowing they will return to use them! There has never been any doubt about it, so please don't worry. ..We are honoring all unexpired certificates. Steve

Inside this issue:

MEET THE NEW OWNERS	2
BOAT IN MOVIE INFORMATION	3
SUMMER GRILLIN WITH CHEF CLAYTON	4
BRIAN'S BAR EVENTS & SPECIALS	5
BRIAN'S BAND CORNER UPDATE	6

CHOOSE YOUR ATTITUDE DAILY:

"IF HOW WE FEEL IS SUBJECTIVE ANYWAY, WHY WOULDN'T WE CHOOSE TO HAVE A WONDERFUL DAY, HAPPY LIFE, AND BE KIND TO OTHERS?" "I ALWAYS STARTED MY STUDENTS OFF WITH AN A, AND THEIR TASK WAS TO BOTH LIVE AND ACT TO EARN IT!"

-BEN ZANDER

AUTHOR THE ART OF POSSIBILITY

Hey, who are these guys?????

MY WIFE, LORI AND I BOTH HAVE A PASSION FOR GREAT FOOD, FRIENDLY SERVICE AND A BEAUTIFUL ENVIRONMENT. THAT IS WHY WE CHOSE TO BE PART OF THE HARBOR.

SPEAKING OF MY WIFE; LORI GREW UP IN PITTSBURGH, AND MOVED TO ATLANTA OVER 20 YEARS AGO WHERE SHE BROKE HERSELF OF THE STEELERS CONNECTION! SHE GREW UP THE ONLY GIRL IN A FAMILY OF SIX CHILDREN. GROWING UP WITH FIVE BROTHERS COULD EXPLAIN WHY SOMETIMES SHE CAN BE QUITE A TASKMASTER! I WAS LUCKY ENOUGH TO MEET HER 13 YEARS AGO (IT WAS A BLIND DATE) AND WE HAVE BEEN MARRIED FOR 9 YEARS THIS NOVEMBER! HER HOBBIES INCLUDE TRAVELING (WITH A PASSPORT PREFERRED), READING AND EXERCISING. LORI HAS SPENT OVER THE PAST 10 YEARS WORKING FOR MARRIOTT HOTELS, HAS BEEN THE GENERAL MANAGER OF CANOPIES RESTAURANT AND MANAGER OF THE EDGEWATER BEACH RESORT PALAYPA RESTAURANT'S IN PANAMA CITY, FLORIDA AND WILL NOW BE JOINING LUCY IN HELPING RUN THE OFFICE AND KEEP ME IN LINE.

I GREW UP IN CLEARWATER, FLORIDA ENJOYING THE SUN AND WATER BUT SPENT MOST OF MY ADULT LIFE IN ATLANTA, GEORGIA. AS A HOTEL MANAGER FOR THE PAST 30 YEARS, I HAVE MOVED MANY TIMES AND TRAVELED EXTENSIVELY. MY RESUME INCLUDES 18 YEARS WITH MARRIOTT HOTELS, 4 YEARS WITH WYNDHAM HOTELS AND THE PAST 2 YEARS WITH SHERATON HOTELS.

A HOTEL OPPORTUNITY BROUGHT LORI AND I TO THE CLEVELAND AREA IN NOVEMBER OF 2002. WE NEVER THOUGHT THAT WE WOULD FIND A PLACE THAT WE LIKED AS MUCH AS ATLANTA, SO WE KEPT OUR ATLANTA HOUSE. WE QUICKLY FOUND THAT WE LOVE OHIO... AND THE ATLANTA HOUSE SOLD YEARS AGO!

SPEAKING OF HOUSES, IN APRIL OF 2006 WE FELL IN LOVE WITH AND BOUGHT OUR 'MONEY PIT' IN HIGHLAND SQUARE. A WONDERFUL OLD GRACIOUS BRICK HOME (FORMERLY HOME OF THE SALEM POTATO CHIP FAMILY) WITH GREAT OLD HARDWOODS, GIANT WINDOWS, A SPECTACULAR SUNROOM AND DID I MENTION OLD PLUMBING? AS WE GO TO PRINT WE HAVE HAD A FLOOD FROM A POORLY PLUMBED SUPPLY LINE ON THE THIRD FLOOR BATHROOM WHICH FLOODED ALL BUT 3 ROOMS OF THE HOUSE. WE KNOW WE PRACTICALLY LIVE HERE BUT DON'T BE SURPRISED IF YOU SEE COTS IN THE CORNER! - STEVE

Summertime and Time for the Boat in Movie!!!!!!

-WHAT DO YOU LOVE ABOUT THE HARBOR? ...we heard the boat in movie is a tradition that we need to continue in the Lakes so mark your calendar

for June 29/30

For two days of Boat In Movie Family Fun!

- WHAT SELECTIONS FOR YOUR VIEWING PLEASURE, YOU ASK?

Friday night - **FINDING NEMO....**

Saturday Night—**PIRATES OF THE CARRIBEAN.....**

Grab your family, your appetite, and your boat...

*Come Back To
The Harbor— come
join the fun (see
you about 8:30p
for the movie!)*



“Summer Grillin with Chef Clayton!”

Southwestern Flavor

At the restaurant I love to use this recipe in the summer. It can be applied to all chicken, meat & seafood!!! The southwestern spice rub will add a little heat and bold flavor to the food, and the roasted corn salsa will cool the pallet with its freshness.

Southwestern Spice Rub

- 1/4 cup Paprika
- 1 Tablespoon Granulated Garlic
- 2 Tablespoons Cumin
- 1 Tablespoon Salt
- 1 Teaspoon White Pepper
- 1 Teaspoon Cayenne Pepper

Roasted Corn Salsa

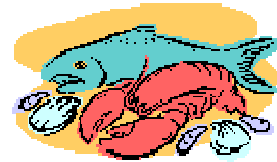
- 4 Ears of Corn
- 1/2 Cup Red Pepper finely diced
- 1/2 Cup Green Pepper finely diced
- 1 Red Onion, Sliced and Grilled then diced
- 2 Tablespoons Chopped Cilantro
- 2 Tablespoons Champagne Vinegar
- 1/2 Cup Olive Oil
- Salt/Pepper to taste

*Apply a thin coat of olive oil to food so the spice rub will adhere before grilling. Combine all rub ingredients and mix thoroughly.

To make salsa: Clean corn, boil 4 minutes then grill until corn has turned golden brown, combine all ingredients, mix thoroughly.

Enjoy!!!!

-Clay



Come enjoy our 2007 Marina Menu! Some old favorites have been joined with some great additional features and specials.

Our Kitchen talent under the direction of Chef Clay is stellar!

We have some great talents in both the upstairs and Marina grille kitchens! As a matter of fact we had to recently add in a window that opened in the Marina Grille to cool things off since these boys are on Fire!!!

Upstairs Clay has a fine team led by Tig (His band plays here check out the band

schedule in Brian's corner!)With Paul, Mark and some other great talent including Jim our very own Soup Nazi, we have the ability to put out some of the best food in the area. We are proud of all of them!

Great job in the kitchen everyone!

You all Rock!!!!





Lincoln departs the Harbor, and shares a final goodbye with his great kitchen crew!

Tips from Clayton's Kitchen

Fresh fish Care:

- To prevent spoilage keep fish in a 32 degree environment on ice. Do not let the fish com in direct contact with the ice. Lay fillets out flat in a covered container and separate layers with plastic wrap.
- Do not store fish in water. Water will bleach out the color and nutrients from the flesh. Spoilage is then a certainty.
- Ice must be allowed to drain freely. Make sure your fish pans have holes in the

bottom to allow for free drainage.

- Ice down the fish every day as needed. Important for overnight storage.

Clam/ Oyster Care

- Purchase live and in the shell. Gaping shells are dead and should be discarded.
- Store in a cool and damp atmosphere at about 35 degrees. Do not store in ice or water as they will die.

- Properly refrigerated Clams/ oysters will remain alive and fresh for several days to enjoy!

- ****Please remember that consuming seafood that is raw or undercooked can become a source for a Food Bourne illness.**

Be careful, stay safe.



Brian's Bar Specials...



**Tues night Tex Mex Buckets 5 for \$15
Coors, Coors Light, Negro Modelo, Negro
Modelo Esp. Your choice mix and match.**

Weds night Bucket of Labatt's- 5 for \$12

Thurs night Coors Lite Bucket- 5 for \$10

**Friday night WKDD Ladies night out with
Angela and DJ Nick sponsored by WKDD and of
course...Miller Lite**

**Nightly Special-Well drinks in the Club Only
are \$2 from 5-7p**

COME JOIN THE FUN- COME BACK SOON!



Did ya Know?....



Ohio means 'great', 'fine', or 'good river' in Iroquios...

Expressions :

Caught Red Handed means caught in the act.

Background: For 100's of years, stealing and butchering another's livestock was a common crime, hard to prove unless the thief was caught with the dead animal or its dried blood on their hands!

What's In A Name?

REEBOK An African gazelle,

who's spirit, speed and grace the company wanted to capture in their shoes?

EX LAX Short for an excellent laxative.

TOYOTA Sakichi Toyoda made the first Japanese power loom, His son Kiichiro expanded it into a booming automobile business.

Oh what a feeling!

Box office bloopers

Spartacus 1960 Peter Ustinov gets

off his horse...with his jockey shorts visible from under his tunic as he dismounts his horse!

The Alamo 1960 Battle sequences may be a western shoot out however, several mobile trailers are visible in the distance!

Rambo 1988 Rambo steals a 'Russian' helicopter BUT a small American flag is clearly visible on it's rotor housing!

Brian's Band and Special Event Update:



Thursday schedule:

6-The Shakers

6-21 Blame The Sun (*with our very own Tig!)

6-28 Demolition Alley

7-5 Papa Mint

7-12 Ryan Humbert Band

7-19 Colin John

7-26 Demolition Alley

8-2 The Prowlers

8-9To be scheduled

8-16 ... To be scheduled

8-23 Demolition Alley

8-30 Colin John

Saturday Schedule:

6-16 Lil Eddie & the Boilermakers

6-23 Skinny

6-30 Hooked on Tonics (Boat in Movie)

7-7 ...To be Scheduled

7-14 Larry Altop & Nostalia Gold Band

7-21 Noizy Toyz

7-28 Hooked on Tonics

8-4 Illusion

8-11 Noizy Toyz

8-18 New Creation

8-25 Hooked on Tonics

Tues- KARAOKE NIGHT

Weds-OPEN MIC NIGHT

Thurs-BAND SEE SCHEDULE

Friday- Miller Lite/ WKDD Ladies Night

Sat- BAND SEE SCHEDULE

REMEMBER ALL WELL DRINKS \$2 IN THE CLUB NIGHTLY FROM 5-7PM

Join the Fun!

Join us for Lunch and Dinner upstairs in the Dining room open every day from 11am-10pm. Enjoy a wonderful meal with a great view! No sunny weather required! Look for an upcoming Culinary Board and many great additions soon! Clayton has been hard at work tweaking things you will love! Next issue of the Harbor Herald in July! See you then! Steve & Lori