

# HARBOR INN

## Lunch Menu

### APPETIZERS

**PRINCE EDWARD ISLAND MUSSELS** Fresh tomatoes, garlic and basil in a Chablis broth with fresh grated pecorino Romano \$10

**FRIED MOZZARELLA** Fresh mozzarella, crusted with fine herbs and bread crumbs, pan-fried and served with fresh tomato salad. \$10

**CRAB STUFFED PORTABELLA** Portabella mushroom stuffed with creamy boursin cheese and lump crab finished with a fire-roasted red pepper aioli \$9

**LOBSTER CREPE** Sweet French crepe filled with cold water lobster and wild mushroom cream. \$12

**CAJUN CRUSTED LAMB SATE** Cajun crusted petite lamb chops served with a cucumber & chive coulis \$10

**JUMBO SHRIMP COCKTAIL** Jumbo tiger shrimp served with Creole cocktail sauce \$14

### SOUPS

**ROASTED EGGPLANT CREAM OF MUSHROOM** \$4

**LOBSTER BISQUE** \$8

**BAKED FRENCH ONION** \$5

### GOURMET SALADS

**HARBOR HOUSE SALAD** Baby lettuces, heirloom tomato, candied walnuts, carrots and white French dressing. Full order \$6, Half order \$3

**TRADITIONAL CAESAR** Crisp romaine, Pecorino cheese, Heirloom tomato, sourdough herbed croutons. \$8

**WARM GOAT CHEESE SALAD** California strawberries, sun-dried cranberries, toasted pine nuts, crostini and maple peppercorn balsamic. \$10

**WEDGE SALAD** A crisp wedge of iceberg lettuce, sliced egg, crumbled bleu cheese, heirloom tomato, bacon pieces and white French dressing. \$7

**GORGONZOLA SALAD** California greens, wild berries, candied walnuts, crumbled gorgonzola and raspberry vinaigrette. \$10

### ADD ONS

Chicken.....\$4

Shrimp.....\$5

Salmon.....\$5

Steak.....\$10

**\*\*CONSUMER ADVISORY- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

**\*\*\*PARTIES OF 8 OR MORE ARE SUBJECT TO A 20% GRATUITY AND WE ARE NOT ABLE TO PROVIDE SEPARATE CHECKS.**

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## SANDWICHES

**HARBOR BURGER** Char-grilled half pound burger topped with mushrooms, Swiss cheese, onions and roasted garlic mayo \*\* \$9

**SMOKEHOUSE BURGER** Char grilled half pound burger topped with peppered bacon, smoked Cheddar Cheese, onion rings and BBQ Sauce \*\* \$9

**FRIED PERCH PO BOY** Lake Perch deep fried, topped with shredded lettuce, tomatoes with a Creole mustard sauce. \$9

**BLACKENED TILAPIA** Cajun crusted, then pan seared, topped with shredded lettuce, tomatoes, with a Creole mustard sauce. \$9

**PESTO CHICKEN PANINI** Char- Grilled chicken topped with prosciutto, roasted red pepper, spinach, provolone cheese, basil pesto aioli, hot pressed on focaccia bread. \$8

**CRAB CAKE B L T** Our signature crab cake flash fried topped with peppered bacon, shredded lettuce, fresh tomatoes, with a honey coat mustard sauce \$10

**TURKEY BACON MELT** Smoked turkey, peppered bacon, provolone cheese, avocado on a soft pretzel bun \$9

**STEAK SANDWICH** Our strip steak served on a butter toasted baguette with swiss cheese, caramelized onions and mushrooms. \*\* \$12



## ENTREES

**CARAMELIZED SALMON** Fresh salmon caramelized in brown sugar, highlighted with warm apple rum chutney. \$13

**BEEF WELLINGTON** 4 oz. sirloin filet, mushroom duxelle, wrapped in flaky puff pastry accented with a cognac shallot demi-glaze. \*\* \$12

**CRAB CAKES** Two of our signature lump crab cakes, pan-seared with a fire roasted red pepper aioli \$11

**SMOKED GOUDA CHEESE MAC & CHEESE** Chorizo sausage, roasted tomatoes, caramelized onions, tossed in smoked gouda cream cheese sauce \$9

**THREE -CHEESE TORTELLINI** Fresh cheese tortellini tossed with butter- nut squash, crispy prosciutto, in a brown sage butter \$9

**WILD MUSHROOM CHICKEN** Pan roasted chicken breast served with rosemary infused roasted wild mushrooms and roasted chicken au jus \$12

**HAWAIIAN TILAPIA** Pan seared tilapia finished with a Hawaiian sesame glaze and a fresh pineapple-mango salsa \$11

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