



## Starters

<b>Soup of the Land</b> <i>prepared fresh daily</i>	9
<b>Soup of the Sea</b> <i>prepared fresh daily</i>	10
<b>Fried Calamari</b> <i>served with breaded banana peppers, pepperoncini and caper lemon aioli</i>	16
<b>Artisanal Charcuterie Board</b> <i>chef's pairing of artisan cheeses and cured meats with fresh fruit and cracker accompaniments</i>	22
<b>Hot Crab Dip</b> <i>a cheesy, crab filled delight, served with warm Naan dippers</i>	18
<b>Sautéed Pierogi</b> <i>served with caramelized onions, crisp pancetta, crème fraiche drizzle and fresh chives</i>	14
<b>Harbor Caprese</b> <i>layers of fresh tomatoes, fresh mozzarella &amp; fresh basil with roasted garlic oil and balsamic glaze drizzle</i>	12
<b>Blue Pointe Quesadilla</b> <i>a grilled flour tortilla filled with roasted red peppers, caramelized onions, pepper jack and bleu cheese crumbles, served with salsa and sour cream</i>	
<i>Chicken Quesadilla 14</i>	
<i>Beef Quesadilla 15</i>	
<i>Shrimp Quesadilla 16</i>	

## Salads

<b>House Salad</b> <i>artisan greens with an assortment of seasonal vegetables and croutons served with choice of dressing</i>	10
<b>Classic Caesar Salad</b> <i>chopped romaine tossed in a traditional dressing, topped with house made croutons and shaved parmesan cheese</i>	11
<b>Spinach Salad</b> <i>baby spinach with fresh strawberries, blueberries, slivered shallots, candied walnuts, crumbled goats cheese, with a strawberry champagne vinaigrette</i>	13
<b>Harbor Chef Salad</b> <i>artisan greens topped with julienne smoked turkey, ham, Swiss cheese, grape tomatoes, sliced egg, cucumber, carrots and croutons, served with your choice of dressing</i>	14
<b>California Cobb Salad</b> <i>artisan greens topped with grape tomatoes, bleu cheese crumbles, crisp bacon, avocado, and sliced egg, served with house made bleu cheese dressing</i>	13
<b>Add To Any Salad: Chicken: 7    Salmon: 12    Shrimp: 10</b>	

## Sandwiches

*Served with house made potato chips*

<b>Reuben / Rachel</b> <i>shaved corned beef or smoked turkey topped with sauerkraut, house made 1000 Island dressing and Swiss cheese on rye</i>	14
<b>Crab Cake Sandwich</b> <i>seared crab cake patty topped with red onion, arugula, micro greens and a sriracha aioli</i>	22
<b>Harbor Burger</b> <i>10 oz. of ground chuck with lettuce, tomato, onion and your choice of cheese, on a brioche roll</i>	19
<b>Beyond Burger</b> <i>topped with lettuce, tomato, onion and your choice of cheese, on a Kaiser roll</i>	18
<b>Beef on Weck</b> <i>shaved beef on a fresh kummelweck roll, served with jus and horseradish aioli</i>	17

## Entrees

*available after 5pm*

<b>Grilled Filet Mignon</b> <i>choice, center cut filet of beef with shallot-cognac demi-glace, roasted fingerling potatoes and chef selected vegetable</i>	44
<b>Ahi Tuna</b> <i>served with forbidden rice, baby bok choy and a soy ginger reduction</i>	36
<b>Farfalle Gorgonzola Chicken</b> <i>farfalle pasta tossed in gorgonzola cream sauce with sliced chicken breast, mushrooms and roasted red peppers</i>	28
<b>Pork Porterhouse</b> <i>16oz grilled pork porterhouse topped bourbon apple chutney, served with smashed sweet potatoes and chef selected vegetable</i>	35
<b>Pan Seared Aukra Salmon</b> <i>fresh Norwegian salmon served with farro risotto, roasted corn and a smoked tomato coulis</i>	33
<b>Seafood Scampi</b> <i>scallops, crab and shrimp tossed in a white wine garlic butter sauce with fresh tomatoes and basil, served over linguini</i>	36
<b>Blackened Swordfish</b> <i>topped with fresh mango salsa, served with saffron rice and chef selected vegetable</i>	32
<b>Herb Grilled Chicken</b> <i>chargrilled chicken breast over asparagus, everything mashed potatoes and finished with an artichoke mushroom and caper madeira sauce</i>	29
<b>Porterhouse</b> <i>20oz choice porterhouse steak with grilled asparagus and everything mashed potatoes</i>	55