

Appetizers

<u>Oysters on the Half Shell</u>	Freshly shucked, salty Blue Points	\$3.00 each, 6 for \$15.00
<u>Oysters Rockefeller</u>	With hollandaise sauce	\$3.00 each, 6 for \$15.00
<u>Jumbo Shrimp Cocktail</u>	Always a favorite!	\$9.95
<u>Clams</u>	Full dozen little neck clams steamed in garlic and white wine sauce	\$9.95
<u>Calamari</u>	Domestic squid rings and tentacles with duo of lemon & chili aiolis	\$9.95
<u>New Zealand Mussels</u>	Sauteed and finished with a three onion chipotle cream sauce	\$9.95
<u>Gravad Lox</u>	Vodka and dill cured salmon, thinly sliced, with whole grain mustard & rye wafers	\$9.95
<u>Walleye Cakes</u>	Great Lakes walleye cakes served with traditional remoulade sauce	\$9.95
<u>Lobster & Crab Fondue</u>	A blend of lobster, crab and three cheeses served with fresh bread points	\$9.95
<u>Escargot</u>	Imported snails, baked with mushrooms, garlic, Reggiano Parmesan in puff pastry	\$9.95
<u>Prime Rib Rollades</u>	Shaved prime rib stuffed with Boursin cheese, rosemary and peppers then baked -- served with horseradish sour cream sauce	\$9.95

Soups/Salads

<u>Harbor Chowder</u>	Our own version of this seaside favorite -- -- prepared with Lake Michigan whitefish & fresh garden vegetables, in a rich cream base	\$4.95 cup/\$6.95 bowl
<u>Maine Lobster Bisque</u>	Creamy lobster bisque with a hint of sherry	\$7.95/cup
<u>Today's Homemade Soup</u>	Distinctive choices created daily	\$4.50 cup/\$6.50 bowl
<u>Soup Trio</u>	A petite cup each of Maine Lobster Bisque, Harbor Chowder and our homemade soup of the day -- a great way to "have it all" -- perfect for sharing	\$12.00
<u>Caesar Salad</u>	Crisp Romaine lettuce, crunchy croutons, Parmesan cheese, tossed with our classic house prepared Caesar dressing	\$7.95
<u>Spinach Salad</u>	Spinach tossed with Montrachet cheese, walnuts & dried cranberries topped with a warm walnut vinaigrette	\$7.95
<u>Crisp Field Greens</u>	Mixed field greens, gently toasted pecans, crumbled bleu cheese, Roma tomatoes, garden fresh cucumbers and sherried vinaigrette	\$7.95

For Our Guests Under Age 11

<u>Hamburger</u>	1/3# ground beef patty served on a bakery soft bun, with crisp French fries (add cheddar cheese for \$.50)	\$7.95
<u>Hot Dog</u>	1/4# frankfurter, lightly grilled and served on bakery soft bun	\$7.95
<u>Grilled Cheese Sandwich</u>	Mild cheddar cheese on Pullman white bread, with crisp French fries	\$7.95
<u>Chicken Tenders</u>	Crisp strips of white meat chicken breast, gently deep fried, with French fries	\$7.95
<u>Kraft Mac & Cheese</u>	Always the favorite, a generous portion served with French fries	\$7.95
<u>Buttered Pasta</u> (Available after 5pm)	Fettucine in a butter sauce, Parmesan cheese on the side	\$7.95

Beverages

Fountain Soft Drinks Coke, Diet Coke, Sprite, Diet Sprite, Tonic, Seltzer, Minute Maid Lemonade
Baumeister Root Beer or Baumeister Orange or Baumeister Cherry (bottle)
Sparkling Water, bottle
Still Water, bottle
Iced Tea (bottomless)
Milk, Chocolate Milk
Freshly Brewed Regular & Decaf Coffee (bottomless)
Hot Tea, Hot Cocoa
Cappuccino, Espresso, Latte, Mocha, Chai Tea
Flavorings available: French Vanilla, Hazelnut, Caramel, Sugar Free French Vanilla, Sugar Free Hazelnut, Sugar Free Caramel

Traditional New England Lobster Boil

A 1.5-2# live Maine lobster, baby red potatoes, corn on the cob, New Zealand mussels and steamed clams -- plus Maine Lobster Bisque and Door County Cherry Bread Pudding! Reservations encouraged -- speak with your server or call for details!

Served every Wednesday, Friday, Saturday & Sunday evening -- all year long!