

HARBOR HAUS

Steaks • Chops • Seafood

May 2025

APPETIZERS

Duck Liver Paté with lavash, lingonberries, traditional garniture	16
Smoked Lake Superior Trout Dip, crisp crostini	14
Crispy Brussel Sprouts, pommery mustard dipping sauce	13
Nueske's Apple Smoked Bacon, seared, topped with local maple syrup	14
Tempura Whitefish, Asian slaw, radish, poké sauce	12
Crab Stuffed Risotto Balls, wild mushroom risotto, lump crab, panko crusted, whiskey butter	13
Grilled "Haus Made" Smoked Jagerwurst, sautéed wild mushrooms, peppers, parmesan cheese	12
Maryland Lump Crab Cake, confetti slaw, corn relish, remoulade sauce	16
Pistachio Crusted Goat Cheese, fig jam, kalamata olives, lavash	12
Potato Pancake, feta cheese and fresh Granny Smith apples	12
Soup Du Jour	6

ENTREES

GREAT LAKES

Harbor Haus Planked Style Lake Superior Whitefish, smoked bacon wrapped, grilled, honey orange ginger glaze	27
Copper Harbor marinated, grilled Lake Trout, honey orange ginger glaze	28
Griddle Seared Lake Superior Trout, seasoned flour, beurre monté, capers, lemon	25
Griddle Seared Lake Superior Whitefish, seasoned flour, beurre monté, capers, lemon	25
Seafood Variety: grilled, steamed, crab cake, shrimp, whitefish, trout, Chef's selection	53
Lake Superior Walleye, seasoned egg batter, roasted almonds, beurre monté, lemon zest	29

HAUS SPECIALTIES

Pan Seared Duck Breast*, reduced duck jus, lingonberries	26
Braised Beef Short Ribs, Yukon Gold mashed potatoes, roasted root vegetables	26
Jäger Schnitzel, spätzle, mushroom sauce	25
Pork Tenderloin "Chateaubriand Style", natural jus, lingonberries, wild mushroom risotto	27
Sautéed Pork Tenderloin, mushrooms, natural jus, cream, wild mushroom risotto	24
Medallions of Tenderloin au Poivre w/ Colossal Shrimp (4), pan seared, natural jus, brandy, cream, Yukon mashed	37
One Half Roasted Duckling, lingonberries, pineapple salsa	24
Vegetarian Variety: Chef's selection of grilled, sautéed, steamed vegetables	22

STEAKS & CHOPS

Kassler Rippchen Smoked Pork Chop, German potato salad, sauerkraut	24
New Zealand Rack of Lamb*, rosemary sauce, wild mushroom risotto	46
10 oz. Pork "Lolly Pop" Chop, marsala, mushroom, cream	27
10 oz. Grilled Flank Steak*, (Certified Angus Beef) whiskey butter sauce, spicy breaded mushrooms	29
8 oz. Filet Mignon, sauteed mushrooms	46
16 oz. Ribeye*, (Certified Angus Beef) grilled, crispy onions	35
22 oz. Ribeye*, (Certified Angus Beef) grilled, crispy onions	39

Entrée Accents

Add Colossal grilled shrimp (4)	15
Add 3 oz. Nueske's apple-smoked bacon	7
Harbor Haus Commemorative Glassware	15
Compliments to the Culinary Team!	10

OUR HAUS-MADE DESSERTS

Black Forest Cream Torte	
Vanilla Bean Crème Bruleè	
Luxor Cherry Crème Bruleè	
Godiva Chocolate Crème Bruleè	
Killer Carrot Cake	
Flourless Chocolate Torte	
Grandma Dyson's Chocolate Bourbon Pecan Pie	
11	

FEATURED DESSERT

Warm Apple Bread Pudding with vanilla bean ice cream, caramel sauce	15
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RED WINE BY THE GLASS

True Myth Paso Robles Cabernet	
Conundrum Red Blend	
Estancia Pinot Noir	
Alamos Malbec	
Monte Antico Toscana	
14/gl	

WHITE WINE BY THE GLASS

Bowers Harbor Unoaked Chardonnay 14/gl	
Lamarca Prosecco Sparkling Wine 12/gl	

