

# Harbor Haus

Copper Harbor, MI

Welcome!

## Appetizers

Gulf Shrimp Toast, pan seared, Michigan maple butter, pommery mustard	14 <sup>00</sup>
Basil Crusted Wisconsin Goat Cheese, tomato basil sauce, crisp crostini, tapenade	12 <sup>50</sup>
Smoked Lake Superior Trout Dip, crisp crostini	12 <sup>00</sup>
Crab Stuffed Risotto Balls, wild mushroom risotto, panko crusted, whiskey butter	13 <sup>25</sup>
Tempura Whitefish with Asian slaw, scallion & poké sauce	13 <sup>00</sup>
Grilled "Haus Made" Smoked Jagerwurst with sautéed wild mushrooms, peppers & parmesan cheese	12 <sup>00</sup>
Maryland Lump Crab Cake, confetti slaw, corn relish, remoulade sauce	16 <sup>00</sup>
Potato Pancake with feta cheese & fresh Granny Smith apples	12 <sup>00</sup>

## Soup

Chef's Daily Creation, Garniture	6 <sup>00</sup>
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## Entrees

Harbor Haus Planked Style Whitefish, bacon wrapped, wood-fire grilled, honey orange ginger glaze	25 <sup>00</sup>
Copper Harbor Marinated & Wood-Fired Grilled Lake Trout	26 <sup>75</sup>
Griddle Seared Lake Superior Whitefish with beurre monté, capers & lemon	23 <sup>50</sup>
Griddle Seared Lake Superior Trout with beurre monté, capers & lemon	23 <sup>50</sup>
Gulf Shrimp Succotash, pan seared shrimp, wild mushroom ravioli, sweet corn succotash	32 <sup>00</sup>
Atlantic Sea Scallops, bacon wrapped, apricot horseradish glaze, wild mushroom risotto	39 <sup>00</sup>
Seafood Variety *: grilled, steamed & sautéed, lobster tail, crab cake, shrimp, whitefish, trout...	48 <sup>00</sup>
Sauerbraten, braised beef, balsamic vinegar, Yukon Gold mashed potato	25 <sup>00</sup>
Jäger Schnitzel with spätzle & mushroom sauce	23 <sup>00</sup>
Sautéed Pork Tenderloin with mushrooms, veal jus, cream & wild mushroom risotto	26 <sup>75</sup>
Pan Seared Duck Breast* with reduced duck jus & lingonberries	24 <sup>75</sup>
Lollipop Pork Chop, wood grilled, Marsala sauce, Yukon Gold mashed potato	28 <sup>00</sup>
Medallions of Beef Tenderloin & Lobster Tail*, cognac, veal stock, cream, dijon	38 <sup>00</sup>
Vegetarian Variety: Chef's selection of grilled, sautéed, steamed vegetables	24 <sup>75</sup>
8 oz. Filet Mignon* with sautéed mushrooms	39 <sup>00</sup>
10 oz. Grilled Flank Steak*, (Certified Angus Beef) whiskey butter sauce & spicy breaded mushrooms	28 <sup>00</sup>
16 oz. Ribeye*, (Certified Angus Beef) wood grilled, crispy onions	34 <sup>00</sup>
18 oz. New York Strip, wood grilled, crispy onions	36 <sup>00</sup>
24 oz. Ribeye*, (Certified Angus Beef) wood grilled, crispy onions	38 <sup>00</sup>
Add Grilled Shrimp (5)	10 <sup>00</sup>

## Our Haus-Made Desserts

Black Forest Cream Torte  
Crème Bruleè - Vanilla Bean or Lingonberry  
Pumpkin Cranberry Crème Bruleè  
Cheesecake Du Jour

## Featured Dessert

Warm Apple Bread Pudding with vanilla Ice Cream & Caramel

## Red Wine by the Glass

Louis Martini Cabernet Sauvignon 14/gl  
Old Soul Petite Shirah 13/gl  
Chalk Hill Red Blend 15/gl  
Estancia Pinot Noir 11/gl  
Alamos Malbec 12/gl

## White Wine by the Glass

Lamarca Prosecco Sparkling Wine 12/gl  
Good Harbor Unoaked Chardonnay 13/gl

*\*Asterisked items may be requested undercooked\*\*Notice: Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness\**