

HARBOR HAUS

Steaks • Chops • Seafood

Final Night 2025

APPETIZERS

Smoked Lake Superior Trout Dip, crisp crostini	14
Crispy Brussel Sprouts, pommery mustard dipping sauce	13
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	29
Copper Harbor marinated, grilled Lake Trout, honey orange ginger glaze	28
Lake Superior Whitefish Almondine, seasoned egg batter, roasted almonds, citrus butter, lemon zest, rice pilaf	30
Griddle Seared Lake Superior Whitefish, seasoned flour, citrus butter, capers, lemon	26
Blackened Canadian Walleye, seared, citrus butter, rice pilaf	29

HAUS SPECIALTIES

Seafood Variety: lobster tail, shrimp, whitefish, trout, mussels, Chef's selection	53
Schweinshaxe, braised pork shank, natural jus, Yukon mashed	35
Jäger Schnitzel, spätzle, mushroom sauce	26
North Atlantic Butter Poached Lobster Tails (3) with spring mix	49
Pork Tenderloin "Chateaubriand Style", natural jus, lingonberries, wild mushroom risotto	27
Sautéed Pork Tenderloin, mushrooms, natural jus, cream, wild mushroom risotto	25
Pan Seared Duck Breast*, reduced duck jus, lingonberries	27
Medallions of Tenderloin (M) au Poivre w/ Colossal Shrimp (4), pan seared, natural jus, brandy, cream, Yukon mashed	37
Vegetarian Variety: Chef's selection of grilled, sautéed, steamed vegetables	22

STEAKS & CHOPS

Kassler Rippchen Smoked Pork Chop, German potato salad, sauerkraut	25
10 oz. Grilled Flank Steak*, (Certified Angus Beef) whiskey butter sauce, spicy breaded mushrooms	29
8 oz. Filet Mignon, sauteed mushrooms	49
16 oz. Ribeye*, (Certified Angus Beef) grilled, crispy onions	36
22 oz. Ribeye*, (Certified Angus Beef) grilled, crispy onions	42

Entrée Accents

Add colossal grilled shrimp (4)	15
Add lobster tail	20
Add au poivre sauce	3
Harbor Haus Commemorative Glassware	15

Compliments to Chef Dan Harri's Culinary Team!

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OUR HAUS-MADE DESSERTS

Black Forest Cream Torte
Vanilla Bean Crème Bruleè
Vanilla Cheesecake with Norwegian lingonberry sauce
Pumpkin Spice Crème Brulee with ginger snap garnish
Killer Carrot Cake
Flourless Chocolate Torte
Grandma Dyson's Chocolate Bourbon Pecan Pie
12

FEATURED DESSERT

Warm Apple Bread Pudding with vanilla bean ice cream, caramel sauce	16
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RED WINE BY THE GLASS

Caymus Cabernet	24/gl
Conundrum Red Blend	
Estancia Pinot Noir	
Alamos Malbec	
True Myth Cabernet	14/gl

WHITE WINE BY THE GLASS

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

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