



STARTERS

MUSHROOM RISOTTO 15

TRUFFLE FRIES 12

Truffled french fries & parmesan cheese

SEASONAL FLATBREAD 15

Cranberry compote, prosciutto,
fresh mozzarella, orange zest

SOUPS & SALAD

BEET SALAD (V/GF) 14

Confit beets, chevre cheese, radish,
toasted walnut, orange honey vinaigrette

SMOKED CAESAR SALAD 14

Chopped romaine, shredded parmesan, croutons,
Blue Harbor signature smoked Caesar dressing

SEASONAL SOUP 8/10

SIDES/ADD ON'S

GRILLED CHICKEN BREAST 8

SEARED SALMON 14

SEASONAL VEGETABLE 9

SIDE HOUSE SALAD 6



ENTRÉES

SEARED SALMON SCAMPI 31

6oz Norwegian salmon filet, blistered tomatoes, grilled asparagus, red onion, arugula, lemon basil pesto, & angel hair pasta

SEAFOOD POT PIE 28

Crab, shrimp, clams, bacon, potato, celery, onion, fresh herb, white wine and puff pastry

TRUFFLE BUCATINI 25

Wild mushroom, blistered tomatoes, red onion, chevre, parmesan, truffle oil bucatini pasta

FISH FRY 24

Jumbo Lake Erie perch, fries, house tartar sauce, broccoli slaw, and rye bread

NEW YORK STRIP 42

12 oz. Angus, root vegetable hash, merlot braised onion butter

BOURBON BRAISED SHORT RIB 36

Mushroom risotto, broccoli, au jus

(GF) Gluten-Free, Gluten-Free Buns and Bread Available

**When ordering, please remember consuming raw or undercooked meat or seafood can result in foodborne illness.
All parties of six or more, an automatic 20% gratuity will be added to the bill.*