



STARTERS

MUSHROOM RISOTTO | 15

MISO BRUSSEL SPROUTS | 12

Tossed with sweet chili and macadamia nuts

TRUFFLE FRIES | 12

Truffled french fries & parmesan cheese

ROMAN FLATBREAD | 13

Basil pesto, marinara, alfredo. topped with fresh mozzarella

SOUPS & SALAD

BEEF 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

BEEF TENDERLOIN | 41

6oz Filet, fingerling potato hash,
asparagus, merlot onion butter

BOURBON BRAISED SHORT RIB | 36

Mushroom risotto, broccoli, au jus

SEARED SALMON SCAMPI | 31

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

TRUFFLE BUCATINI | 25

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

SEAFOOD POT PIE | 28

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

FISH FRY | 24

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

(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.*