



FRESH STARTS

Lettuce Wraps 13

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

Calamari 13.5

Lightly Dusted | Pickled Vegetable | San Marzano Red Sauce

Buffalo Chicken Tenders 11

Hand breaded | Gorgonzola chive vinaigrette

🍷 Bacon Wrapped Shrimp 15

Cajun Seasoned | Grilled | Gorgonzola Chive Vinaigrette

Bang Bang Shrimp 12

Flash Fried | Sweet Chili Aioli

Warm Baguette 3

GTBB Fresh Baked | Whipped Butter | Serves Two

SOUP & SALAD

House 6.5

Mixed Greens | Tomato | Onion | Olive Oil Croutons

Butternut Squash Bisque Cup 6 | Bowl 8

Candied Pecans | Cherry Gastrique

Caesar 7 | 10

Romaine | Scratch Made Dressing | Olive Oil Croutons

Seafood Chowder Cup 7 | Bowl 9

🍷 Baby Romaine Wedge 7.5

Crumbled Bleu | House Bacon | Cherry Tomato

French Onion Cup 6 | Bowl 8

🍷 Chicken Cobb Salad 14

Grilled | Tomatoes | Kalamata Olives | Bacon Crumbles | Bleu Cheese | Red Onion | Egg

🍷 Strawberry Salad 8 | 11

Spinach | Almonds | Red Onion | Goat Cheese Sesame Vinaigrette

🍷 Grilled Tenderloin Salad 17.5

Chiffonade Baby Romaine | Tomato | Red Onion Balsamic Reduction | Candied Pecans Gorgonzola-Chive Vinaigrette

Additions From The Grill

Organic Chicken 4.5 | Scottish Salmon 7 | Beef Tenderloin 9

CUSTOM GROUND STEAK BURGERS

The benefit of hand cutting our steaks in house is that it allows us the opportunity to blend Filet Mignon, New York Strip and Ribeye for a truly signature burger

Classic Burger 12.5

Blue Cheese Crusted 13.5

Mushroom Swiss 13.5

Bacon White Cheddar 14

All burgers served well dressed on a bakery fresh roll with lettuce, tomato, onion, pickle. With a side of house made potato chips

*Warning: Ask your server about menu items that are cooked to order or served raw. The FDA advises consuming raw or under-cooked meats, poultry, seafood or eggs increases your risk of food borne illness.

HARRINGTON'S FAVORITES

Wild Caught Scottish Salmon 26.5

Grilled | Lemon dill beurre blanc | Herbed smashed potatoes | Seasonal vegetable

Shrimp Scampi Pasta 23

Heirloom Tomato | Fresh Basil | Lemon | Garlic | Linguine

Beer Battered Cod 18

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

Whitefish 25.5

Parmesan Breaded | Sweet Basil Sauce | Balsamic | Heirloom Tomatoes | Mashed Potato | Seasonal Vegetables

Beer Battered Lake Perch 23

Flash Fried | Tarter Sauce | Truffle Fries | Cole Slaw

🍷 7 oz. Filet 35

Hand Cut | Grilled | Baked Potato | Seasonal Vegetable

** Mushroom and Onion \$5 * Loaded Baked Potato \$2 **

Twin Filet Medallions 28

Hand Cut | Grilled | Boursin Cheese | Baked Potato | Seasonal Vegetable | Whole grain mustard Demi-glace

🍷 Southern Chicken 18.5

Twin Grilled Breasts | Bourbon Brown Sugar Glaze | Mashed Potatoes | Seasonal Vegetables

🍷 14 Hour Ribs Half 18.5 / Full 29

Scratch BBQ Sauce | Truffle Fries

Prime Rib Dip 14

Slow Roasted | Toasted Baguette | Au Jus | House Made Chips

** Wine Braised Mushroom \$1* Caramelized Onions \$.50 * Cheese \$1 **

🍷 Cod Tacos 16

Blackened | Shredded Lettuce | Tomato | Green Chili Crème Fraîche

West Bay Club 12

Seared Chicken | Marinated Tomatoes | Bourbon Bacon | Rustic Sour Dough | Lettuce | Sweet Chili Aioli

🍷 Low Carb Dinner 16

Twin Grilled Chicken Breasts or Grilled Salmon | Balsamic reduction | Seasonal Vegetable

Whitefish Sandwich 13

Lightly Battered | House Made Tartar Sauce | Truffle Fries



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