



FRESH STARTS

Lettuce Wraps 14

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

Bang Bang Shrimp 13

Flash Fried | Sweet Chili Aioli

Calamari 13.5

Lightly Dusted | Pickled Vegetable

GF Bacon Wrapped Shrimp 16

Cajun Seasoned | Grilled | Gorgonzola-Chive Vinaigrette

Buffalo Chicken Tenders 13

Hand breaded | Gorgonzola chive vinaigrette

Warm Baguette 3

GTBB Fresh Baked | Whipped Butter | Serves Two

Whitefish Pâté 14

House Smoked | Water Crackers | Capers

SOUP & SALAD

Seafood Chowder Cup 7 | Bowl 9

Caesar 7.5 | 11

Romaine | Scratch Made Dressing | Olive Oil Croutons

GF Baby Romaine Wedge 8.5

Crumbled Bleu | House Bacon | Cherry Tomato

GF Strawberry Salad 8.5 | 12

Spinach | Almonds | Red Onion | Goat Cheese Sesame Vinaigrette

French Onion Cup 6 | Bowl 8

GF Butternut Squash Bisque Cup 5.5 | Bowl 7

House 7

Mixed Greens | Tomato | Onion | Olive Oil Croutons

GF Cobb Salad 16

Bacon | Blue Cheese | Kalamata Olives | Red Onion | Tomatoes | Egg

Grilled Tenderloin Salad 19.5

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

Additions From The Grill

Organic Chicken 5.5 | Scottish Salmon 9 | Beef Tenderloin 12

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 14.5

Blue Cheese Crusted 15.5

Mushroom Swiss 15.5

Bacon White Cheddar 16

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

LIGHT SIDE

Whitefish Sandwich 16

Lightly Battered | House Made Tartar Sauce | Truffle Fries

Caprese Club 13

Turkey | Prosciutto | Mozzarella | Tomato | Basil Puree | Balsamic Reduction | Sourdough | Fries

GF Cod Tacos 17.5

Blackened | Shredded Lettuce | Tomato | Green Chili Crème Fraîche

Prime Rib Dip 16

Slow Roasted | Toasted Baguette | Au Jus | House Made 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

GF Low Carb Dinner 17.5

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

Beer Battered Cod 19

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

GF 14 Hour Ribs Half 21 / Full 31

Scratch BBQ Sauce | Truffle Fries

Beer Battered Lake Perch 25

Flash Fried | Tarter Sauce | Truffle Fries | Cole Slaw

Southern Chicken 21

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

Mediterranean Pasta 23

Shrimp | White Wine Sauce | Artichokes | Olives | Prosciutto | Tomatoes | Capers | Herb Fettuccine | Fetta Cheese

GF Grilled Salmon 26.5

Maple Glazed | Caper Vinaigrette | Citrus Risotto | Seasonal Vegetables

Whitefish 25.5

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

GF 6oz Tenderloin 35

Borsin Cheese Crust | Mashed Potato | Wine Demi | Vegetables

GF Ribeye 37

14oz | Baked Potato | Vegetables | Wine Demi | Haystack Onions

GF Walleye 29

Pan Seared | Citrus Risotto | Heirloom Tomatoes | Asparagus | Pistachio Vinaigrette

Ale Braised Short Ribs 26

Boneless | Root Veg | Mashed Potato | Braising Jus | Grilled Baguette

GF New York Strip 35

12oz | Baked Potato | Vegetables | Tomato Herb Butter



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