



FRESH STARTS

Lettuce Wraps 16.5
Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

GF Bacon Wrapped Shrimp 18.5
Cajun Seasoned | Grilled | Gorgonzola-Chive Vinaigrette

Bang Bang Shrimp 15.5
Flash Fried | Sweet Chili Aioli

Buffalo Chicken Tenders 16
Hand breaded | Gorgonzola chive vinaigrette

Calamari 16
Lightly Dusted | Pickled Vegetable

Whitefish Pâté 17
House Smoked | Water Crackers | Capers

Warm Baguette 3
GTBB Fresh Baked | Whipped Butter | Serves Two

SOUP & SALAD

Seafood Chowder Cup 9 | Bowl 11

French Onion Cup 7.5 | Bowl 9.5

Butternut Squash Bisque Cup 7 | Bowl 9
Candied Pecans | Cherry Gastrique

Strawberry Salad 9.5 | 13
Spinach | Almonds | Red Onion | Goat Cheese Sesame Vinaigrette

Caesar 9 | 12
Romaine | Scratch Made Dressing | Olive Oil Croutons

House 8.5
Mixed Greens | Tomato | Onion | Olive Oil Croutons

GF Baby Romaine Wedge 9.5
Crumbled Bleu | House Bacon | Cherry Tomato

GF Cobb Salad 18.5
Bacon | Blue Cheese | Kalamata Olives | Red Onion Tomatoes | Egg | Grilled Chicken

GF Grilled Tenderloin Salad 22.5
Chiffonade Baby Romaine | Tomato | Red Onion Balsamic Reduction | Candied Pecans | Gorgonzola-Chive Vinaigrette

Additions From The Grill
Organic Chicken 8 | Scottish Salmon 13 | Beef Tenderloin 15

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

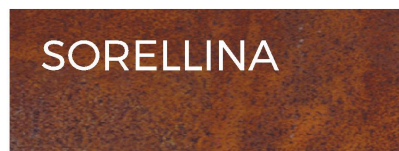
Classic Burger 16.5

Blue Cheese Crusted 17.5

Mushroom Swiss 17.5

Bacon White Cheddar 18

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.



LIGHTER SIDE

🍷 Cod Tacos 19.5

Blackened | Shredded Lettuce | Tomato | Green Chili Crème Fraîche

Caprese Club 15

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

Lamb Sliders 16

Brioche Buns | Mustard | Mint & Feta Tapenade | Chips

Whitefish Sandwich 19

Lightly Battered | House Made Tartar Sauce | Truffle Fries

Prime Rib Dip 18

Toasted Baguette | Thin Sliced Prime Rib | Au Jus | Chips

HARRINGTON'S FAVORITES

Honey Fried Chicken 24

Crispy Chicken Breast | Mashed Potato | Vegetables | Honey Dressing

Beer Battered Cod 21

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

Wild Mushroom Pasta 17

Herb Fettuccine | Haystack Onions | Artichoke | Tomato | Spinach | Balsamic Reduction | Parmesan Cheese

** Add Grilled Chicken Breast 8 **

🍷 Seafood Paella 25

Mussels | Calamari | Shrimp | Peas | Tomatoes | Saffron Risotto

Beer Battered Bluegill 25

Flash Fried | Tarter Sauce | Truffle Fries | Cole Slaw

🍷 14 Hour Baby Back Ribs Half 25 / Full 36

Scratch BBQ Sauce | Truffle Fries

** no split plates **

Ribeye 43

14oz | Red Wine Demi | Haystack Onions | Mashed Potato | Vegetable

🍷 Walleye 32

Pan Seared | Saffron Risotto | Heirloom Tomatoes | Pistachio Vinaigrette | Parmesan Frico | Asparagus

🍷 Grilled Salmon 29.5

Lavender Peach Beurre Blanc | Saffron Risotto | Vegetables

Parmesan Crusted Whitefish 28

Flash Fried | Mashed Potato | Heirloom Tomato | Basil Puree | Balsamic Reduction | Vegetables

🍷 Beef Tenderloin 41

Boursin Cheese Crusted | Mashed Potato | Red Wine Demi | Vegetables

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