



FRESH STARTS

Baked Blueberry Goat Cheese 15

Puff Pastry Wrapped | Cherry Gastrique | Maple Pecan Butter | Toasted Baguette

GF Bacon Wrapped Shrimp 18.5

Cajun Seasoned | Grilled | Gorgonzola-Chive Vinaigrette

Boom Boom Shrimp 15.5

Flash Fried | Sweet Chili Aioli

Buffalo Chicken Tenders 16

Hand breaded | Gorgonzola chive vinaigrette

Calamari 16

Lightly Dusted | Pickled Vegetable

Warm Baguette 3

GTBB Fresh Baked | Whipped Butter | Serves Two

Whitefish Pâté 17

House Smoked | Water Crackers | Capers

Lettuce Wraps 16.5

Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles

SOUP & SALAD

Seafood Chowder Cup 9 | Bowl 11

French Onion Cup 7.5 | Bowl 9.5

GF 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

Whitefish Sandwich 19

Lightly Battered | House Made Tartar Sauce | Truffle Fries

Turkey Gouda 17

Ciabatta | Gouda Cheese | Bacon | Greens | Tomato | Balsamic Aioli | Potato Chips

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

🍷 Grilled Salmon 29.5

Orange Balsamic Glaze | Parmesan Polenta Cake | Vegetables

Beer Battered Cod 21

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

Carbonara 17

Capalini | Wild Mushrooms | Bacon | Fried Capers | Parmesan

** Add Organic Chicken 8 | Shrimp 12 | Filet Tips 15 **

Parmesan Crusted Whitefish 28

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

Walleye 32

Breaded | Pan Fried | Truffle Fries | Honey Sauce | Cole Slaw

🍷 Beef Tenderloin 41

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

🍷 Halibut 33

Pan Roasted | Sautéed Spinach | Blueberry Compote | Polenta Cake

Braised Short Ribs 27

Bordalaise Sauce | Mashed Potatoes | Truffle Oil | Vegetables | Grilled Baguette

Wild Mushroom Pasta 17

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

** Add Organic Chicken 8 | Shrimp 12 | Filet Tips 15 **

Ribeye 43

14oz | Red Wine Demi | Haystack Onions | Mashed Potatoes | Vegetables

Duck & Waffles 28

Fried Duck Breast | Belgian Waffles | Maple Pecan Butter | Syrup | Blueberry Reduction | Sautéed Spinach

**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.*