



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

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 4

GTBB Fresh Baked | Whipped Butter | Serves Two

Whitefish Pâté 17

House Smoked | Water Crackers | Capers

SOUP & SALAD

GF Butternut Squash Bisque Cup 7 | Bowl 9

Candied Pecans | Cherry Gastrique

Seafood Chowder Cup 9 | Bowl 11

French Onion Cup 7.5 | Bowl 9.5

Strawberry Salad 9.5 | 13

*Spinach | Almonds | Red Onion | Goat Cheese |
Sesame Vinaigrette*

House 8.5

Mixed Greens | Tomato | Onion | Olive Oil Croutons

GF Baby Romaine Wedge 9.5

Crumbled Bleu | House Bacon | Cherry Tomato

Caesar 9 | 12

Romaine | Scratch Made Dressing | Olive Oil Croutons

Couscous Salad 8

*Chilled Grilled Asparagus | Feta | Mint | Cucumber |
Lemon Oil | Pickled Onion*

Panzanella 9

*Baguette | Cucumber | Heirloom Tomato | Red
Onion | Basil | Balsamic Reduction | Olive Oil*

Additions From The Grill

Organic Chicken 8 | Scottish Salmon 13 | Beef Tenderloin 15

GF Cobb Salad 18.5

Mixed Greens | 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

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

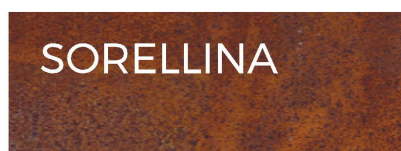
Classic Burger 17

Blue Cheese Crusted 18

Mushroom Swiss 18

Bacon White Cheddar 18.5

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

Crispy Chicken Sandwich 17

Buttermilk Fried Chicken Breast | Greens | Gouda Cheese | Sweet Chili Aioli | Ciabatta Bun | Chips

GF Carne Asada Tacos 21

Flank Steak | Corn Tortillas | Green Chili Crème fraîche | Bell Peppers | Onion | Cheese | Cilantro | Salsa | Tortilla 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 25

Crispy Chicken Breast | Mashed Potato | Vegetables | Honey Dressing

Beer Battered Cod 22

Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw

Parmesan Crusted Whitefish 28

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

GF Bouillabaisse 25

Shrimp | Clams | Mussels | Bay Scallops | Grilled Baguette | Lobster Broth

Beef Tenderloin 43

6oz Filet | Crushed Redskins | Vegetables | Smoked Cheddar Cream | Shallot Crumble

GF Babyback Ribs Half 27 | Full 34.5

Roasted 14 Hours | Scratch BBQ Sauce | Crushed Redskins | Cole Slaw

GF Walleye 32

Potato Crusted | Asparagus | Herb Basmati Rice | Cucumber Dill Sauce

GF Grilled Salmon 29.5

Herb Basmati Rice | Vegetables | Cucumber Dill Sauce

BBQ Mac & Cheese 19

BBQ Pulled Pork | Penne | Smoked Cheddar Béchamel | Shallot Crumble

Ribeye 45

14oz | Grilled | Bordalaise Sauce | Mashed Potato | Vegetables

Diver Scallops 43

Pan Seared | Couscous & Asparagus Salad | Feta | Arancini | Strawberry Poppyseed Dressing

GF Jamaican Jerked Filet Tips 29

Herb Basmati Rice | Red & Yellow Bell Pepper | Onion | Rum Sauce

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