



## FRESH STARTS

Lettuce Wraps 16.5

*Marinated Chicken Breast | Thai Ginger Peanut Sauce | Rice Noodles*

🍷 Bacon Wrapped Shrimp 18.5

*Cajun Seasoned | Grilled | Gorgonzola-Chive Vinaigrette*

Bacon Roasted Garlic Wings 16

*Celery Chiffonade | Parmesan | Gorgonzola chive Vinaigrette*

Buffalo Chicken Tenders 16

*Hand breaded | Gorgonzola chive vinaigrette*

Calamari 16

*Flash Fried | Pickled Vegetable | Spicy Marinara*

Warm Baguette 4

*GTBB Fresh Baked | Whipped Butter | Serves Two*

Whitefish Pâté 17

*House Smoked | Water Crackers | Capers*

## SOUP & SALAD

🍷 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*

🍷 Baby Romaine Wedge 9.5

*Crumbled Bleu Cheese | Cherry Tomatoes | Smoked Bacon*

Caesar 9 | 12

*Romaine | Scratch Made Dressing | Olive Oil Croutons*

Panzanella 9

*Sourdough Croutons | Mixed Greens | Roasted Butternut Squash | Candied Pecans | Feta Cheese | Maple Vinaigrette*

### Additions From The Grill

*Organic Chicken 8 | Scottish Salmon 13 | Beef Tenderloin 15*

🍷 Grilled Tenderloin Salad 22.5

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

🍷 Cobb Salad 18.5

*Mixed Greens | Bacon | Blue Cheese | Kalamata Olives | Red Onion | Tomatoes | Egg | Grilled Chicken*

## 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

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### Chicken Parmesan Sandwich 17

*House Made Marinara | Melted Mozzarella | Chips*

### Caprese BLT 16

*Sourdough | Heirloom Tomato | Bourbon Glazed Bacon | Organic Greens | Garlic Aiolie | Mozzarella Cheese*

### 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

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### Beer Battered Cod 22

*Atlantic Cod | Lightly Battered | Truffle Fries | Cole Slaw*

### Linguine Ala Teri 24

*Seared Chicken | Spinach | Heirloom Tomato | Tomato Cream*

### Parmesan Crusted Whitefish 28

*Flash Fried | Mashed Potato | Heirloom Tomato | Basil Puree | Balsamic Reduction | Charred Broccolini*

### Seafood Linguine Diavolo 29

*Shrimp | Clams | Mussels | Bay Scallops | Bell Pepper | Onion | Spicy Marinara Sauce | Parmesan Cheese*

### Beef Tenderloin 43

*6oz Filet | Dauphinoise Potatoes | Seasonal Vegetable | Red Wine Demi Glace*

### Babyback Ribs Half 27 Full 35

*Roasted 14 Hours | Scratch BBQ Sauce | Truffle Fries | Cole Slaw*

### Walleye 32

*Potato Crusted | Charred Broccolini | Herbed Basmati Rice | Horseradish Cream Sauce*

### Wild Caught Salmon 29.5

*Cajun Dusted | Red Pepper Coulis | Basmati Rice | Grilled Broccolini | Myer Lemon EVOO*

### Ribeye 45

*14oz | Grilled | Red Wine Rosemary Demi Glace | Smashed Potatoes | Seasonal Vegetable | Crispy Haystack Onions*

### Diver Scallops 43

*Pan Seared | Roasted Red Pepper Coulis | Basmati Rice | Grilled Broccolini*

### Red Wine Braised Beef Short Rib 29

*Braising 'Jus' | Confit Root Vegetables | Boursin Smashed Potatoes*

### Honey Chicken 24

*Buttermilk Fried | Honey Vinaigrette | Boursin Smashed Potatoes | Seasonal Vegetable*

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