



STARTERS

SPINACH ARTICHOKE PUFF PASTRY 14

Charred Tomato Relish

JALAPEÑO POPPER FLATBREAD 12

Strawberry Chili Sauce

BLOODY MARY FRIED PICKLES 12

Lemon Caper Sauce

BLUE HARBOR COMBO 25

Fried Pickles, French Fries, Cheese Curds,
and Local Sausages

FRIED WISCONSIN CHEESE CURDS 13

With Ranch Dressing

BACON CHEDDAR POTATO BOATS 14

Sour Cream (GFA)

BONE-IN CHICKEN WINGS 14

Crispy Celery, Ranch Dressing
Choice of BBQ, Buffalo, or Sriracha

WISCONSIN SAUSAGE SAMPLER 16

Combination of Local Sausages, Beer Braised
Sauerkraut, Gherkins, & Local Mustards

SOUPS & SALADS

WISCONSIN BEER CHEESE SOUP 8/10

House-Made Beer Cheese Soup

CHEF'S SEASONAL SOUP 8/10

Please ask your server about today's offering

HOUSE SALAD 10 (GF | VA)

Fresh Greens, Grape Tomatoes, Cucumbers, and
Shredded Carrots, White Balsamic Vinaigrette

SMOKED CAESAR SALAD 14

Fresh Chopped Romaine, Grape Tomatoes, Croutons,
Parmesan, House-Made Smoked Caesar Dressing

STRAWBERRY WALDORF SALAD 14

Fresh Mixed Greens, Strawberries, Toasted Walnuts, Green Apples, Celery, with Citrus Yogurt Dressing

ENTRÉE SALAD 23

Choose any of our salads and pair it with choice of Chicken Breast or Shrimp

ENTRÉES

PECAN CRUSTED WALLEYE 28

Seasonal Vegetable, Wild Rice Pilaf,
Chipotle Maple Butter Sauce

BEEF STROGANOFF 24

Braised Beef Sautéed with Mushrooms and Onions
in a Creamy Beef Sauce over Penne Pasta

CHEESE-STUFFED GNOCCHI 24

Squash, Zucchini, Tomato, and Spinach,
Cheese-Stuffed Gnocchi, tossed in
Pesto Cream Sauce

Add Grilled Chicken or Shrimp for \$8

CHICKEN ANDOUILLE PASTA 24 (GFA)

Roasted Chicken, Andouille Sausage, Sautéed
Peppers and Onions, tossed in
Cajun Cream Penne Pasta

10oz GRILLED RIBEYE 38 (GF)

Seasonal Vegetable, Mashed Potatoes,
Garlic Mustard Steak Butter

SRIRACHA HONEY-GLAZED

CHICKEN THIGHS 26 (GF)

Seasonal Vegetable, Toasted Cashews,
Scallions, and Wild Rice Pilaf

(GF) Gluten-Free (GFA) Gluten-Free Available (VA) Can Be Made Vegan Upon Request

**When ordering, please remember consuming raw or undercooked meat or seafood can result in foodborne illness.*

All parties of six or more, an automatic 20% gratuity will be added to the bill.

SANDWICHES

Choice of French Fries, Fresh Fruit, or Side House Salad

BEACON BURGER* 18 (GFA)

8oz Prime Grade Beef, Leaf Lettuce, Tomato, Red Onion, Cheddar Cheese, on a Toasted American Bun
Add Bacon 2

LIGHT HOUSE CHICKEN 16 (GFA)

Herb Grilled Chicken Breast, Hickory Bacon, Provolone Cheese, Leaf Lettuce, Vine Tomato, with Ranch Dressing

BLT 14 (GFA)

Applewood Smoked Bacon, Sliced Tomato, Leaf Lettuce, Roasted Garlic Aioli

SHRIMP PO-BOY 15

Fried Shrimp, Leaf Lettuce, Tomato, Cajun Aioli, on a Hoagie Roll

SMOKED GOUDA BURGER 18 (GFA)

8oz Prime Grade Beef, Tangy Bacon Jam, Smoked Gouda Cheese, on a Toasted American Bun

BEER BRAISED BBQ PORK HOAGIE 16

Local Beer Braised Pork, Mustard BBQ Sauce, Sharp Cheddar, on a Hoagie Roll

CHIPOTLE TURKEY CLUB WRAP 14

Turkey, Leaf Lettuce, Tomato, Bacon, Chipotle Avocado Aioli, in a Roasted Pepper Tortilla

PIZZA

12" or 16"

BUILD YOUR OWN PIZZA

12" CHEESE 19 / 16" CHEESE 22

10" CAULIFLOWER CRUST (GF)
CHEESE PIZZA 19

Each Additional Topping 2
Pepperoni, Sausage, Bacon,
Tomato, Red Onion, Mushroom, Black Olive, Jalapeño

DESSERT

Please Ask Your Server About Our Dessert Specials

**BROKEN
EARTH
WINERY**

Blue Harbor Resort restaurants proudly represent Paso Robles and are committed to continuing to bolster the high-quality reputation of Paso Robles wines from Broken Earth Winery. Learn more at blueharborresort.com/dine/broken-earth-winery or scan the QR code to the right.



**FOR RESERVATIONS CALL 920-457-9810
OR EXT 521 FROM YOUR ROOM**

(GF) Gluten-Free (GFA) Gluten-Free Available | Gluten-Free Buns and Bread Available

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