



Entrée's

- Wisconsin cheese curds | 13**
breaded Kaufhold farm curds, Door County cherry compote
- Ahi tuna nachos | 15**
wonton, Ahi tuna, wasabi crema, cucumber relish
- Autumn crostini | 13**
apple cherry jam, arugula, crispy bacon, chevre spread, roasted tomato, balsamic drizzle
- Crab cakes | 16**
(2) lump crab cakes, seasoned panko, herbed fennel and arugula with pineapple pico tartar

Soups & Salads

- Baked French onion | 10**
- Soup de jour | 5**
- Fall orchard salad | 13**
Granny Smith apple, mixed greens, candied pecan, crumbled feta, dried cranberries, apple shallot dressing
- Supper club wedge salad | 14**
iceberg lettuce, creamy buttermilk blue cheese, bacon, peas, corn, red onion, roasted tomato, crumbled blue cheese, and a hard-boiled egg
- Caesar salad | 14**
chopped romaine, grated parmesan, croutons, Blue Harbor signature smoked Caesar dressing

Earth

- Harvest squash | 22 (V)**
7 grain rice, roasted butternut squash, Brussel sprouts, roasted tomato, spiced pepita, crumbled chevre, & pumpkin vinaigrette
- Roasted veggie taco | 17 (V)**
chipotle slaw, seasonal vegetable, pico, & pepper jack cheese
- Truffled linguine | 24 (V)**
mushroom, tomato, seasonal vegetables, chevre cheese, truffle oil drizzle over linguine, & garlic bread

Weekend features

- Crusted prime rib* | 38**
12oz slow roasted, herb crusted ribeye, with a baked potato, green beans, rosemary au jus, horseradish whip
*available Friday & Saturdays only
- All you can eat fish Friday | 32**
choose from fried perch, battered cod, broiled poor man's lobster, deep fried shrimp, shrimp linguini, or crispy clams accompanied by your choice of potato salad, French fries, potato pancake and slaw, or lemon & tartar

Pasture

- Beef tenderloin | 44**
6oz butchers cut filet, garlic mashed potato, seasonal vegetable, thyme rosemary butter, & red wine demi
- Brisket pot roast | 25**
slow braised brisket, root vegetables, beef gravy, & garlic mashed potato
- Glazed pork chop | 26 (GF)**
marinated 10oz bone-in Eden Meat Market chop, garlic mashed potato, seasonal vegetable with bourbon apple blueberry reduction
- Sheboygan schnitzel | 23**
hand dredged pork cutlet, German potato salad, sautéed green beans, Dijon bier gravy
- Parmesan crusted chicken | 25**
BelGioioso parmesan panko crusted breast, San Marzano tomato, linguine topped with grande mozzarella cheese, & garlic bread
- Chicken alfredo | 24 (V)**
house-made garlic and herbed béchamel, grilled chicken breast, linguine, grated parmesan served with toasted garlic bread (vegetarian available)

Water

- Honey blackened salmon | 30**
6oz salmon filet, hot honey blackened with andouille fall vegetable hash, & 7 grain ancient rice
- “Clammed” shut chowder | 28**
6oz snow crab, little neck clam, gulf shrimp, potato, carrot, celery, fennel, roasted corn in white wine dill cream with toasted sour dough
- “Loaded” shore boy | 24**
lump crab, crispy clams, gulf shrimp, charred broccolini, mixed greens, creole remoulade, hoagie served with onion rings
- Southern scampi | 28**
garlic gulf shrimp with andouille sausage pan sauce tossed with linguine, béchamel, charred lemon
- Supper club fish fry | 26**
a classic introduction to a Wisconsin supper club fish fry! deep fried perch, homemade German potato salad, fries, buttered rye, slaw, tartar, and lemon.

(GF) gluten-free, gluten-free buns and bread available | (V) vegetarian, vegetarian available
**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.*