



Seasonal Starters

Wisconsin Cheese Curds | 13

breaded Kaufhold Farm curds, & Door County cherry compote

Autumn Crostini | 13

apple cherry jam, arugula, crispy bacon, chevre spread, roasted tomato, & balsamic drizzle

Soups & Salads

Baked French Onion | 10

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, & hard-boiled egg

Caesar Salad | 14

chopped romaine, grated parmesan, croutons, & Blue Harbor signature smoked Caesar dressing

Around the Hearth

Beef Tenderloin | 44 (GF)

6oz butchers' cut filet, garlic mashed potato, seasonal vegetable, thyme rosemary butter, & red wine demi

Brisket Pot Roast | 25 (GF)

slow braised brisket, root vegetables, beef gravy, & garlic mashed potato

Glazed Pork Chop | 26 (GF)

marinated 10oz bone-in chop, garlic mashed potato, & seasonal vegetable with bourbon apple blueberry reduction

Parmesan Crusted Chicken | 25

BelGioioso parmesan panko crusted breast, San Marzano tomato, linguine topped with grande mozzarella cheese, & garlic bread

Chicken Alfredo | 24

house-made garlic and herbed béchamel, grilled chicken breast, linguine, & grated parmesan served with toasted garlic bread (vegetarian version available)

Root & Roast

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

Gill & Grill

Blackened Salmon | 30

6oz salmon filet, blackened with andouille fall vegetable hash, & 7 grain ancient rice with a lemon beurre blanc

"Clammed" shut chowder | 28

6oz snow crab claw, little neck clams, gulf shrimp, mussels, potato, carrot, celery, fennel, roasted corn married with a white wine dill cream, & toasted sourdough 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

Midwest Fish Fry | 32

4 golden pieces of deep fried perch with your choice of fries or (2) potato pancakes, served with slaw, tartar, buttered rye 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.