



DINNER ENTRÉES

SERVED 4 PM - 10 PM

Sizzling Fajitas • \$14

Seasoned chicken accompanied by lettuce, pico de gallo, shredded cheese, sour cream, salsa, rice, and beans.

+ Steak \$6; Shrimp \$8 +

Macray Salmon • \$24

Fresh salmon pan sautéed lightly seasoned or blackened. Served with rice pilaf and asparagus.

Great Lakes Perch • \$22

Great Lakes perch dusted in seasoned flour, lemon beurre blanc sauce, Yukon Gold mashed potatoes, and seasonal vegetables.

Chicken Tortellini • \$22

Cheese tortellini with chicken breast in a parmesan cream sauce & shaved parmesan (make it cajun, just ask your server). Includes Harbor Side Salad with choice of dressing.

+ Upgrade to Caesar Salad \$2 +

Lobster Ravioli • \$29

Saffron ravioli, butter poached lobster, confit cremini mushrooms, asparagus, fresh tomatoes, roasted red pepper cream sauce. Includes Harbor Side Salad with choice of dressing.

+ \$2 Upgrade to Caesar Salad +

Captain's Filet • \$39

8oz hand-cut beef tenderloin, garlic whipped potatoes, demi-glaze, confit cremini mushrooms, asparagus, fresh tomatoes.

*ASK YOUR SERVER ABOUT MENU ITEMS THAT ARE COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLISH, OR EGG MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. (GF) FOOD ITEMS ARE CONSIDERED GLUTEN FREE. (NOTE: FOODS FRIED IN OIL THAT MAY CONTAIN GLUTEN)