

SHAREABLES

BASKET OF CAJUN FRIES • \$7

Crispy french fries tossed in a cajun butter, topped with green onions and served with a side of ranch dressing

BAVARIAN PRETZELS • \$11

Three warm, salted soft pretzels, perfectly baked and served with your choice of rich queso cheese or tangy honey mustard sauce

CHICKEN NACHOS • \$16

Crispy corn tortilla chips loaded with seasoned shredded chicken, smothered in creamy queso cheese, and topped with fresh diced tomatoes, tangy sour cream, and rich guacamole

CHEESY BREAD • \$12

Cheesy bread, topped with roasted garlic, melty brick cheese, and savory Parmesan. Served with your choice of creamy ranch or zesty pizza sauce for dipping

DANNY'S ELOTE (STREET CORN) • \$6

2 ears of fresh grilled sweet corn tossed in a chili lime aioli, topped with grated cheese and cilantro

POOLSIDE WINGS • \$14

8 crispy bone-in wings tossed in your choice of sauce - Asian sweet heat, buffalo, BBQ or plain with our house seasoning. Served with a side of ranch dressing

BOOM BOOM SHRIMP • \$16

Marinated shrimp lightly dredged in seasoned flour, fried & tossed in a sweet and spicy aioli

BLACKENED STEAK TIPS • \$16

Blackened tenderloin steak tips served to your temperature choice, served with roasted peppers, caramelized onions & horseradish cream

SALADS

+add grilled chicken \$5 +add steak tips, grilled shrimp or mahi \$8

BBQ CHICKEN SALAD • \$15

Crisp romaine & arugula tossed with zesty ranch dressing with charred corn, black beans, red onion, tortilla strips, tomatoes, grilled chicken, applewood smoked bacon, cheddar cheese, pineapple salsa, cilantro & bbq sauce

CAESAR SALAD • \$11

Crisp romaine lettuce with crunchy croutons, savory parmesan cheese and housemade caesar dressing

COBB SALAD • \$12

Mixed greens with applewood smoked bacon, avocado, red onion, roma tomato, hard boiled egg, cucumber & monterey jack cheese served with a raspberry vinaigrette

HARBOR GARDEN SALAD • \$10

Mixed greens with crunchy croutons, tomatoes, red onion & cheddar cheese

Available salad dressings: ranch • honey lime • caesar • honey mustard • creamy balsamic • raspberry vinaigrette

SIDES

COLESLAW • \$4

SWEET POTATO FRIES • \$5

FRENCH FRIES • \$4

GRILLED SWEET CORN • \$3

SIDE CAESAR SALAD • \$5

SIDE HARBOR SALAD • \$5

SIDE SUMMER MELON SALAD • \$5



LUNCH & DINNER MENU



Scan here to view our
upcoming events!

**Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness. (GF) Food items are considered gluten free. (Note: Foods fried in oil that may contain gluten)*

SANDWICHES & MORE

Served with fries, +sweet potato fries \$2.
Gluten free wrap, gluten free bun +\$2

CANDIED BACON BLT • \$14

Candied walnut applewood bacon, crisp lettuce & tomato with a black garlic aioli on grilled Texas toast

CUBAN • \$14

Tender slow cooked pulled pork, ham, swiss cheese, yellow mustard & pickles on grilled ciabatta

HARBOR CHEESEBURGER • \$15

1/2 lb burger (cooked to order) topped with lettuce, tomato, American cheese, pickles & caramelized onions served on a brioche bun

BIG ISLAND GRILLED CHEESE • \$14

Grilled Texas toast filled with melted smoked gouda & cheddar, tender slow cooked pulled pork, bacon, housemade bbq sauce, grilled pineapple and cabbage slaw

CARIBBEAN CHICKEN SANDWICH • \$14

Caribbean marinated grilled chicken topped with grilled pineapple, swiss cheese, chili lime aioli, lettuce and tomato on a brioche bun

NASHVILLE HOT CHICKEN • \$14

Crispy buttermilk fried chicken topped with Nashville hot sauce, pickles, cabbage slaw on a brioche bun

CHICKEN CAESAR WRAP • \$15

Grilled chicken tossed with crispy romaine lettuce, crunchy croutons, parmesan cheese and housemade caesar dressing

CHEESEBURGER SLIDERS • \$13

3 beef sliders topped with American cheese, caramelized onions & pickles

BUTTERMILK SOUTHERN FRIED

CHICKEN FINGERS • \$16

4 hand dipped & crispy golden fried chicken fingers, served with your choice of dipping sauce

PULLED PORK QUESADILLA • \$13

Slow cooked pulled pork, zesty corn and black bean salsa, and a delicious blend of cheddar and jack cheese, drizzled with our signature quesadilla sauce

CHICKEN QUESADILLA • \$13

Grilled chicken mixed with green onions, roasted red peppers & melty cheddar cheese folded into a tortilla and served with traditional salsa

MAHI MAHI FISH TACOS • \$16

3 tacos of blackened mahi topped with cabbage slaw, pineapple salsa and a chili lime aioli. Gluten free corn tortillas available

STEAK TACOS • \$16

Chimichurri marinated tenderloin tips finished with shredded lettuce, diced tomato, guacamole, sour cream & pico de gallo

PORK BELLY BURNT END STREET TACOS • \$16

Slow-smoked pork belly paired with pickled red onions and creamy avocado crema. Each taco is filled with shredded cabbage, crumbled cotija cheese, fresh cilantro

DETROIT STYLE PIZZA

8 slices served on homemade deep dish dough, +cauliflower crust \$2

CLASSIC PEPPERONI • \$17

Homemade tomato sauce, brick cheese & pepperoni

BBQ CHICKEN • \$19

Tender grilled chicken, bacon, red onion, Chef Dom's bbq sauce, gouda & brick cheese topped with cilantro

MARGHERITA PIZZA • \$18

Homemade tomato sauce, fresh mozzarella cheese & basil topped with a balsamic glaze

CARAMELIZED WILD MUSHROOM • \$18

Roasted garlic, olive oil base, caramelized wild mushrooms, brick & goat cheese and caramelized onions topped with arugula tossed in a fresh lemon & truffle oil

HIPPOPOTAMUS • \$19

Homemade tomato sauce, pepperoni, ham, applewood smoked bacon, ground italian sausage, smoked gouda, parmesan & brick cheese



DESSERTS

VARIETY ICE CREAM BARS

- Orange Creamsicle • \$3
- Strawberry Shortcake • \$3
- Vanilla Drumstick • \$4
- Chocolate Eclair • \$3

ICE CREAM COOKIE SAMMY • \$6

Rotating ice cream flavors dipped in mini chocolate chips, sandwiched between rotating cookie flavors
ask your server for today's flavors!

HOT FUDGE BROWNIE • \$6

A fresh baked brownie served with vanilla bean ice cream and a home-made hot fudge sauce

CINNAMON SUGAR BAVARIAN PRETZEL • \$11

Three warm Bavarian pretzel stick dusted with cinnamon sugar and served with a home-made hot fudge dipping sauce