HARBOR HOUSE
SEAFOOD • STEAKS • RAW BAR • COCKTAILS
EST. 2010

VALENTINE'S WEEKEND BRUNCH

Please select one from each column below.
$70 per person

BRUNCH PASTRY BASKET

Serves two 12 | Croissant, Cinnamon Roll, Assorted Danish, Scone. Served with Flavored Butter

APPETIZER

Clam Chowder
East Coast Chowder Clams, Nueske's Smoked Bacon, Sweet Leeks, Idaho Potatoes

Lobster Bisque
Creamy Lobster Bisque, Tomato, Brandy, Tarragon

Fully Loaded with
2 oz Maine Lobster 12

Bartolotta's Signature Caesar Salad*
Romaine Lettuce, Croutons, Parmesan, Anchovy Dressing

Yogurt Parfait
Donna's House-Made Granola, Fresh Berries

Lobster Avocado Toast
Fresh Maine Lobster, Sliced Tomato, Jalapeño, Mixed Green Salad

Chopped Salad
Nueske's Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs

Jumbo Pacific Shrimp Cocktail*
Court Bouillon-Poached Oishii Shrimp, House-made Cocktail Sauce (3 pc)

Tuna Tartare*
Wild Sushi-Grade 1+ Ahi, Hand-Cut, Tamari Dressing, Sesame Seaweed Salad, Crispy Wontons + 4

Maryland Blue Crab Cake
Roasted Red Pepper Aioli, Napa Cabbage Slaw, Saffron Pickled Fennel + 4

Crispy Fried Berkshire Pork Belly
Berkshire Pork Belly Confit, Butternut Squash Purée, Wild Mushrooms, Maple-Apple Cider Reduction

ENTRÉE

Eggs Benedict*
Toasted English Muffin, Classic Hollandaise Sauce, Breakfast Potatoes

Choose One
Ham, Smoked Salmon, Crab Cake

Lobster Eggs Benedict
Toasted English Muffin, Classic Hollandaise Sauce, Breakfast Potatoes +8

Golden Waffles
Berry Sauce, Maple Syrup

Idaho Rainbow Trout
Pan-Seared, Sautéed Brussels Sprout Leaves, Delicata Squash, Roasted Cauliflower, Anchovy Beurre Blanc

Atlantic Salmon*
Pan-Seared, Olive Oil-Whipped Yukon Gold Potato Purée, Sautéed Broccolini, Jumbo Lump Crab, Tomato-Caper Sauce with Fresh Oregano

New England Sea Scallops
Pan-Seared, Delicata Squash Risotto, Roasted Cauliflower, Fried Brussels Sprout Leaves, Maple-Apple Cider Reduction

Grilled South African Lobster Tails
Herb Butter, Buttered Red Potatoes,Sautéed Green Beans, Warm Drawn Butter +15

Prime Rib Roast*
Potato Purée, French Beans, Horseradish Cream +10

Filet Mignon*
Yukon Potato Purée, Green Beans, Béarnaise +10

Grilled Lamb Chops*
Smashed Fingerling Potatoes, Sauteed Broccolini, Marcona Almond Romesco Sauce +8

DESSERT

Key Lime Pie
House-made Graham Cracker Crust, Honey Meringue

Carrot Cake
Our Signature Dessert with Candied Pecans, Cream Cheese Frosting

Affogato
Vanilla Ice Cream, Illy Espresso

Crème Brûlée
Caramelized Vanilla Custard, Raspberries

Door County Cherry Crumble
Spiced Oats , Vanilla Gelato

Chocolate & Hazelnut
Dark Chocolate Torte, Milk Chocolate Praline

SIDES

Breakfast Potatoes, Onions, Peppers 10

Yukon Gold Potato Purée 10

Nueske's Bacon 14

COCKTAILS

Add a Highlife Pony Chaser 3

Mimosa
House Sparkling Brut topped with Your Choice of Juice 13

Grand Mimosa
Bottle of Bisol Prosecco with Your Choice of Juice 95

House-Infused Vodka
Bacon | Citrus | Jalapeño | Garlic

Harbor House Bloody Mary
Choice of House-Infused Vodka, Zing Zang, our Bartenders Spice Blend. Topped with Snow Crab Cluster, Crab Claw, a Jumbo Shrimp 30

Classic Bloody Mary
Choice of House-Infused Vodka, Zing Zang, our Bartenders Spice Blend 13

Caesar Bloody Mary
Choice of House-Infused Vodka, Clamato Juice, our Bartenders Spice Blend, in a Celery Salt-Rimmed Glass 13

Original Oyster Shooter*
Vodka, Zing Zang, Chef's Choice Oyster 6

Spicy Oyster Shooter*
Jalapeño Vodka, Zing Zang, Horseradish, Chef's Choice Oyster 6

Caesar Oyster Shooter*
Citrus Vodka, Clamato Juice, Lemon, Chef's Choice Oyster 6

MICHAEL GENRE, EXECUTIVE CHEF | MARTIN DELGADILLO, CHEF DE CUISINE

*In compliance with Food Code 3-603.11:Wisconsin Food and Safety Agencies, advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a heath risk to everyone.