



PRIVATE DINING MENU

JOHN KORYCKI EXECUTIVE CHEF | MICHAEL GENRE EXECUTIVE SOUS CHEF | MARTIN DELGADILLO SOUS CHEF

Due to its unique partnership structure, Harbor House regrettably is unable to accept Bartolotta Gift Certificates, Gift Cards and any other Bartolotta promotional coupons.



TASTING PLATES

Recommended three pieces minimum per person. Priced per piece.

WARM

Please select at least three.

Miniature Maryland Style Crab Cakes Remoulade Sauce	3.50
Mini Cod Cakes Potato, Remoulade Sauce (Gluten Free)	3.50
Roasted Oysters Choose one: Lemon Herb Butter or Bourbon Chipotle Butter (Gluten Free)	3.50
Filet Mignon Bites Horseradish Crème Fraiche, Chives (Gluten Free)	4
Sautéed Shrimp Herbed Bread Crumbs, Garlic Butter (Gluten Free without Breadcrumbs)	5

CHILLED

Please select at least three.

Tuna Tartare Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten Free without Wontons)	3.50
Salmon Rillettes Smoked Salmon Pâté, Lemon Mayo, Dill (Crostino or Gluten Free on Endive)	3.50
Crab Salad Blue Crab, Citrus Mayo, Toasted Baguette (Gluten Free without Baguette)	3.50
Classic Shrimp Cocktail Zesty Cocktail Sauce, Lemon (Gluten Free)	4.50
Bruschetta Bufala Mozzarella, Arugula, Cherry Tomatoes (Gluten Free W/O Baguette)	3
Smoked Salmon Crostino Toasted Baguette, Cucumber, Dill, Lemon (Gluten Free W/O Baguette)	3.50
Crab & Shrimp Ceviche Tomato, Avocado, Lime, Cilantro, Crisp Corn Tortillas (Gluten Free)	4.50

Menu items reflect the freshest ingredients for the season and are subject to change. Menus are required two weeks prior to your scheduled event. Prices do not include service charge and tax and are subject to change.

*In compliance with Food Code 3-603.11 Wisconsin Food Safety Agencies advise that eating raw or undercooked meat, poultry, eggs, or seafood poses a health risk. For further information contact your physician or public health department



APPETIZERS

Small, individually plated portions

Fried Calamari	9
Marinated in Garlic and Mint, Marinara	
Maryland Style Blue Crab Cake	10
Remoulade Sauce, Carrot and Celery Salad	
Cod Cakes	10
Potato, Remoulade Sauce, Carrot & Celery Slaw (Gluten Free)	
Classic Shrimp Cocktail	10
Two Gulf White Shrimp, Zesty Cocktail Sauce, Lemon (Gluten Free)	
Roasted Oysters	5 each
Choose From: Lemon Herb Butter or Bourbon Chipotle Butter (Gluten Free)	
Sea Scallop	12
Asparagus, Arugula, Sautéed Mushrooms, Lemon, Olive Oil (Gluten Free)	

SOUPS AND SALADS

Caesar Salad	13
Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	
Garden Greens	13
Tomatoes, Cucumbers, Carrots, Radishes, Sweet Herb Vinaigrette (Gluten Free)	
Beet Salad	14
Roasted Beets, Creamy Herbed Goat's Cheese, Pine Nuts, Arugula (Gluten Free)	
Wedge Salad	15
Bacon, Tomatoes, Red Onions, Croutons, Bleu Cheese (Gluten Free without Croutons)	
New England Clam Chowder	12
Bacon, Potatoes	
Shellfish Bisque	14
Lobster, Crab, Shrimp, Brandy, Cream	

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ENTRÉES

Please select up to three choices.

For groups of 12 or more guests, counts are required for each entrée one week prior to the reservation, with a maximum of three entrée selections. Host is to provide place cards clearly indicating the entrée selection.

FISH & SHELLFISH

Served with Buttered Red Potatoes, Choice of One Vegetable Side

Herb-Roasted Bay of Fundy Salmon	36
Pan-Seared Striped Sea Bass	42
Herb-Grilled Block Island Swordfish	40
Pan-Seared Sea Scallops	42

LAND

Served with Yukon Potato Puree, Choice of One Vegetable Side

Filet Mignon	48
Roasted Chicken Breast	28
Vegetable Fettucine	22
<i>Garlicky Broccolini, Spicy Tomato Sauce, Basil Pesto</i>	

COMBINATION ENTRÉES

Served with 8 oz Filet Mignon, Potato Purée, Sautéed Spinach, Béarnaise Sauce.

South African Lobster Tail	69
Seared Sea Scallops	63
Jumbo Lump Crabmeat Oscar	65
Grilled Shrimp	61
Roasted Salmon	60
Crab Cake	60

VEGETABLE SIDES

Garlic Sautéed Spinach	French Green Beans
Garlicky Broccolini	Grilled Asparagus

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DESSERTS

Please select up to two choices.

Dessert counts are required one week prior to the reservation, with a maximum of two dessert selections.

Key Lime Pie Graham Cracker Crust, Honey Meringue	12
Carrot Cake Pecans, Cream Cheese Frosting	12
Flourless Chocolate Cake Vanilla Ice Cream, Berries (Gluten Free)	12
Fruit Crumble Seasonal Fresh Fruit, Spiced Oat Crumble (Gluten Free)	12
Vanilla Cheesecake Seasonal Fresh Fruit Compote	12
Sorbet Trio Daily Selection (Gluten Free)	12
Ice Cream Trio Daily Selection (Gluten Free)	12

CHILDREN'S MENU

Ages 12 and under. Children's entrées served with Fresh Fruit Cup.

Fish & Chips Beer Battered Cod, Fries, Tartar Sauce	21
Beer Battered Shrimp Fries, Cocktail Sauce	21
Pasta with Butter Parmesan	21
Pasta with Marinara Parmesan	21
Roasted Chicken Breast Potato Purée, Green Beans	21
Baked Salmon Potato Purée, Green Beans	24
Petite Filet Mignon 4oz Steak, Potato Purée, Green Beans	26

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SEAFOOD SPECIALTIES

CAVIARS

Calvisius Oscietra Royal 150 / 28g

(Acipenser Gueldenstaedtii) Russian Sturgeon, Italy
complex & persistent, hazelnut, butter, sea urchin notes, brown to dark brown
with warm amber tones pearls, velvety & firm texture

Calvisius Oscietra Classic 125 / 28g

(Acipenser Gueldenstaedtii) Russian Sturgeon, Italy
complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm

Calvisius Tradition Prestige 90 / 28g

(Acipenser Transmontanus) White Sturgeon, Italy
fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth

Bemka Royal Ossetra 75 / 28g

(Acipenser Baerii) Siberian Sturgeon, USA
clean, crisp nutty flavors, medium dark brown pearls, firm texture

RAW BAR AND OYSTERS

Maine Lobster MKT / 1lb

Jumbo Lump Crab 20 / 4oz | 80 / 1lb

Tuna Tartare 48 / 1lb

King Crab Legs 80 / 1lb

East / West Coast Oysters 3 each | 33 / dozen

Chef Reserve Oysters 4 each | 45 / dozen

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**TO PLACE AN ORDER, PLEASE CONTACT
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