



PRIVATE DINING MENU

MICHAEL GENRE, EXECUTIVE CHEF | MARTIN DELGADILLO, CHEF DE CUISINE | ANTHONY TROISI, EXECUTIVE 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.

HH-Private Dining Menu-2023-0310



PASSED APPETIZERS

*Priced per dozen. Minimum order of two dozen each required.
Recommended three pieces per person, per hour.*

WARM

Miniature Maryland Style Crab Cakes Remoulade Sauce	48
Hanger Steak Skewers Black Truffle Butter, Brandy-Peppercorn Sauce	50
Roasted Shrimp Herbed Bread Crumbs, Garlic Butter	60
Shrimp Scampi Sautéed, Lemon Herb Butter, Garlic, White Wine	60

CHILLED

Tuna Tartare Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko (Gluten-Free without Wontons)	48
Salmon Rillettes Smoked Salmon Pâté, Lemon Mayo, Dill (Crostini or Gluten-Free on Endive)	42
Classic Shrimp Cocktail Zesty Cocktail Sauce, Lemon (Gluten Free)	60
Bruschetta Whipped Burrata, Cherry Tomatoes, Basil (Gluten-Free W/O Baguette)	38
Smoked Salmon & Cucumber Canapaé Dill Cream Cheese, Lemon	48
Goat Cheese Tartlet Caramelized Onion, Fig	38

CHEESE & FRUIT PLATTERS

Prices indicated below are per person. Minimum of 8 guests per selection.

Artisan Cheese Platter Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers	13
Charcuterie Assorted Cured Meats, Marinated Olives, Mustard, Cornichons	14
Crudité Assorted Raw Vegetables and Dips	12
Fresh Fruit, Assorted Seasonal Selection	12

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

Individually plated portions

Fried Calamari Marinated in Garlic and Mint, Marinara	18
Maryland-Style Blue Crab Cake Remoulade Sauce, Carrot and Celery Salad	23
Classic Shrimp Cocktail Two Gulf White Shrimp, Zesty Cocktail Sauce, Lemon (Gluten Free)	21
Roasted Oysters Choose From: Lemon Herb Butter or Bourbon Chipotle Butter (Gluten Free)	19
Sea Scallop Pan-Seared Scallop, Roasted Cauliflower, Brussels Sprouts, Winter Squash, Lemon Beurre Blanc	23

SOUPS AND SALADS

Caesar Salad Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	14
Roasted Beet Salad Whipped Goat Cheese, Local Honey, Red Sorrel, Aged Balsamic, Candied Walnuts, Extra Virgin Olive Oil (Gluten Free)	14
Mixed Greens Salad Spring Lettuces, Carrot Ribbons, Red Onions, Demi-Sec Tomatoes, Roasted Lemon and Herb Vinaigrette	13
Little Gem Wedge Cherry Tomatoes, Red Onions, Penta Creme Blue, Bacon Breadcrumbs (Gluten Free without Croutons)	15
New England Clam Chowder Bacon, Potatoes	12
Shellfish Bisque Lobster, Crab, Shrimp, Brandy, Cream	14

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ENTRÉES

Please select up to two options, plus a vegetarian entrée.

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

Bay of Fundy Salmon	38
<i>Grilled, Herbed Olive Oil Potatoes, Asparagus, Roasted Lemon</i>	
Hudson Canyon Sea Scallops	46
<i>Crispy Pancetta, Wild Mushrooms, Snow Peas, Arugula, Brown Butter Balsamic</i>	
Rainbow Trout	37
<i>Asparagus, Wild Mushrooms, Braised Artichokes, Lemon-Thyme Beurre Blanc</i>	
Striped Bass	43
<i>Pan-Seared Brussels Sprouts, Roasted Red Potatoes, Lemon Brown Butter, Capers</i>	

LAND

8 oz Black Angus Filet Mignon	50
<i>Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce</i>	
18 oz Black Angus Ribeye	64
<i>Smashed Fingerling Potatoes, Grilled Asparagus, Roasted Garlic Herb Butter</i>	
8 oz Prime Black Angus Filet Mignon	78
<i>Yukon Gold Potato Purée, Grilled Asparagus, Brandy-Peppercorn Sauce</i>	
Roasted Chicken	28
<i>Herbed Olive Oil Potatoes, Peas, Pearl Onions, Lemon Chili Oil</i>	
Veggie Pasta	22
<i>Mushrooms, Snow Peas, Pine Nuts, Roasted Vegetable Tomato Sauce</i>	

COMBINATION ENTRÉES

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

South African Lobster Tail	78
Lobster Oscar	80
Seared Sea Scallops	72
Grilled Shrimp	64
Herb-Roasted Salmon	64
Crab Cake	64

VEGETABLE SIDES

Garlic Sautéed Spinach	Sautéed Mushrooms
French Green Beans	Squash Risotto (seasonal)
Roasted Brussels Sprouts (seasonal)	

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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 Candied Pecans, Cream Cheese Frosting	12
Warm Pear Crumble Spiced Oats, Earl Grey Ice Cream (Gluten Free)	12
Earl Grey Crème Brûlée Caramelized Earl Grey Custard, Pistachio Shortbread	12
Chocolate and Hazelnut Dark Chocolate Torte, Hazelnut Milk Chocolate Cream, Praline	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
Chicken Tenders Fries, Ranch	21
Petite Filet Mignon 4oz Steak, Potato Purée, Green Beans	26

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SEAFOOD SPECIALTIES

CAVIARS

Calvisius Oscietra Royal	150 / 28g
<i>(Acipenser Gueldenstaedtii)</i> 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
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	
Calvisius Tradition Prestige	90 / 28g
<i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	
Bemka Royal Ossetra	75 / 28g
<i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	

RAW BAR AND OYSTERS

Maine Lobster	MKT / each
Tuna Tartare	48 / 1lb
King Crab Legs	MKT / 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
THE BARTOLOTTA RESTAURANTS SALES TEAM**

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