

DINNER: Monday - Sunday 5 - 9 PM
LUNCH: Saturday 11 AM - 2 PM



SUNDAY BRUNCH
Every Sunday 11 AM - 2 PM

NEW YEAR'S EVE BRUNCH

Please select one from each column below.
\$65 per person

BRUNCH PASTRY BASKET

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

APPETIZER

- Clam Chowder**
New England-Style, Bacon, Potatoes
- Shellfish Bisque**
Lobster, Shrimp, Crab, Cream +5
- Bartolotta's Caesar Salad***
Romaine, Parmesan, Croutons, Anchovy Dressing
- Yogurt Parfait**
Donna's House-made Granola, Fresh Berries
- Chopped Wedge Salad**
Bacon, Cherry Tomatoes, Red Onions, Penta Crème Blue Cheese, Bacon Breadcrumbs
- Shrimp Cocktail**
Classic Cocktail Sauce, Lemon
- Tuna Tartar***
Wild #1 Ahi, Tamari Dressing, Sesame Seaweed Salad, Crispy Wontons
- Salmon Rilletes**
Smoked and Poached Salmon Salad, Cucumber, Red Onion, Grilled Baguette
- Steamed Snow Crab**
Drawn Butter, Lemon +4
- Crab Cake**
Remoulade, Carrot and Celery Slaw +4

ENTRÉE

- Eggs Benedict***
Served with Breakfast Potatoes
Choice of: Ham, Spinach, Smoked Salmon, Crab Cake
Lobster +8
- Golden Waffles**
Berry Sauce, Maple Syrup
- Alaskan Black Cod**
Israeli Couscous, Roasted Red Pepper Bisque, Saffron Pickled Fennel, Sweet Herbs
- Bay of Fundy Salmon***
Pan-Seared, Winter Squash Risotto, King Trumpet Mushrooms, Fried Brussels Sprouts, Candied Cranberries
- Rainbow Trout**
Winter Squash, Cauliflower, Brussels Sprouts, Saffron Beurre Blanc
- Hudson Canyon Sea Scallops**
Roasted Spaghetti Squash, Wild Mushrooms, Sage Brown Butter, Toasted Pine Nuts
- Steamed Snow Crab**
Buttered Red Potatoes, Sweet Corn, Drawn Butter +6
- King Crab Legs**
Steamed, Herb Butter, Red Potatoes, Sweet Corn, Drawn Butter +35
- Prime Rib Roast***
Potato Purée, French Beans, Horseradish Cream +10
- Filet Mignon***
Yukon Potato Purée, Green Beans, Béarnaise +8

DESSERT

- Key Lime Pie**
Graham Crust, Honey Meringue
- Carrot Cake**
Candied Pecans, Cream Cheese Frosting
- Butter Cake**
Apple Cider Caramel, Crème Fraîche Ice Cream
- Honeycrisp Apple Crumble**
Spiced Oats, Bourbon Caramel Ice Cream
- Chocolate & Hazelnut**
Dark Chocolate Torte, Hazelnut Milk Chocolate Cream, Praline
- Affogato**
Vanilla Ice Cream, Illy Espresso

SIDES

- Breakfast Potatoes, Onions, Peppers** 9
- Yukon Gold Potato Purée** 10
- French Green Beans** 13
- Nueske's Bacon** 14

COCKTAILS

- Harbor House Bloody Mary 25**
Your Choice of House-Infused Vodka, Zing Zang, Tabasco, Worcestershire Sauce, Olive Juice, our Bartenders Spice Blend. Topped with Snow Crab Cluster, Crab Claw, a Jumbo Shrimp
- Grand Mimosa 85**
Bottle of Bisol Prosecco with Your Choice of Juice: Cranberry, Grapefruit, Orange, Peach, Pineapple

House-Infused Vodka

Bacon | Citrus | Jalapeño | Garlic

- Classic Bloody Mary 12**
Your Choice House-Infused Vodka, Zing Zang, Bartenders Spice Blend
- Caesar Bloody Mary 12**
Your Choice House-Infused Vodka, Clamato Juice, Bartenders Spice Blend, in a Celery Salt-Rimmed Glass
- Mimosa 11**
House Sparkling Brut topped with Your Choice of Juice: Cranberry, Grapefruit, Orange, Peach, Pineapple

- Original Oyster Shooter* 5**
Vodka, Zing Zang, Chef's Choice Oyster
- Spicy Oyster Shooter* 5**
Jalapeño Vodka, Zing Zang, Horseradish, Chef's Choice Oyster
- Caesar Oyster Shooter* 5**
Citrus Vodka, Clamato Juice, Lemon, Chef's Choice Oyster
- Gin-onette Shooter* 5**
Uncle Val's Botanical Gin, Mignonette



THANK YOU FOR 30 YEARS
AND SHARING YOUR LIFE MOMENTS WITH US!

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 health risk to everyone.

HH-NYE Brunch-2023-1231