



LUNCH MENU

CLAM CHOWDER \$8
traditional cream broth

FIELD GREENS \$8*
balsamic dressing

CAESAR SALAD \$12*
hearts of romaine, parmesan,
croutons, Caesar dressing

HARBOR BOWL DU JOUR \$15*
grains, greens, beans, veggies, dressing

QUICHE DU JOUR \$16
balsamic dressed greens

Grilled Additions

6oz boneless chicken breast \$8

6oz Faroe island salmon \$13

3 colossal garlic shrimp \$12



AUTHENTIC BAVARIAN BRATWURST \$15*
on a potato roll with juniper apple kraut & fries

RIGATONI BOLOGNESE \$18
traditional ragú with imported pasta and parmesan

GRILLED CHICKEN BLT \$17*
apple wood smoked bacon, lettuce, tomato, mayo
served with really good fries
(sweet potato fries +2)

CLUB BURGER 8OZ. \$17*
Angus prime beef or Dr. Praeger's vegan patty
served with really good fries
(sweet potato fries +2)

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- * Indicates an item can be prepared gluten-free.
 - Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
 - Menu items are subject to change.