



HARBOR HOUSE
SEAFOOD • STEAKS • RAW BAR • COCKTAILS

EST. 2010

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 2023-1106



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 48
Remoulade Sauce

Hanger Steak Skewers 50
Black Truffle Butter, Brandy-Peppercorn Sauce

Roasted Shrimp 60
Herbed Bread Crumbs, Garlic Butter

Shrimp Scampi 60
Sautéed, Lemon Herb Butter, Garlic, White Wine

CHILLED

Tuna Tartare 48
Crispy Wontons, Sesame Soy Vinaigrette, Wasabi Tobiko
(Gluten-Free without Wontons)

Salmon Rillettes 42
Smoked Salmon Pâté, Lemon Mayo, Dill (Crostini or Gluten-Free on Endive)

Classic Shrimp Cocktail 60
Zesty Cocktail Sauce, Lemon (Gluten Free)

Bruschetta 38
Whipped Burrata, Cherry Tomatoes, Basil (Gluten-Free W/O Baguette)

Smoked Salmon & Cucumber Canapaé 48
Dill Cream Cheese, Lemon

Goat Cheese Tartlet 38
Caramelized Onion, Fig

CHEESE & FRUIT PLATTERS

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

Artisan Cheese Platter 13
Assorted Domestic Cheese, Fruit, Preserves, Breads, Crackers

Charcuterie 14
Assorted Cured Meats, Marinated Olives, Mustard, Cornichons

Crudité 12
Assorted Raw Vegetables and Dips

Fresh Fruit, 12
Assorted Seasonal Selection

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
Garden Salad Port Wine-Poached Pears, Manchego Cheese, Belgian Endive, Pomegranate, Hazelnut Vinaigrette (Gluten Free)	14
Black Truffle Burrata Roasted Squash, Crispy Prosciutto, Fig, Arugula, Balsamic	17
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

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



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>Pan-Seared, Toasted Farro, Roasted Vegetable Tomato Sauce, Basil Olive Oil</i>	
Hudson Canyon Sea Scallops	46
<i>Pan-Seared, Squash Risotto, Lobster Vinaigrette</i>	
Rainbow Trout	37
<i>Pan-Seared, Roasted Cauliflower, Squash, Brussels Sprout Leaves, 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	60
<i>Cauliflower Potato Purée, Garlic Broccolini, Caramelized Cipollini</i>	
8 oz Prime Black Angus Filet Mignon	78
<i>Brussels Sprouts, Roasted Red Potatoes, Brandy-Peppercorn Sauce</i>	
Roasted Chicken	28
<i>Cauliflower Potato Purée, Garlic Broccolini, Lemon Chili Oil</i>	
Veggie Pasta	22
<i>Pappardelle, Broccolini, Mushrooms, Tomato Sauce, Basil Pesto, Pine Nuts</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)	

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



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
Baileys White Chocolate Cheesecake Irish Cream, Caramelized White Chocolate, Whipped Cream, Cocoa Nibs	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

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



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

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



**TO PLACE AN ORDER, PLEASE CONTACT
THE BARTOLOTTA RESTAURANTS SALES TEAM**

Direct: 414-935-5003
Restaurant: 414-395-4900
Fax: 414-395-4911
Sales@bartolottas.com

550 N. Harbor Drive, Milwaukee, WI 53202

HARBORHOUSEMKE.COM