



## 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-2022-1100*



## 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

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\*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*

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

## SOUPS AND SALADS

<b>Caesar Salad</b> Crisp Romaine, Parmesan, Croutons, Anchovy Dressing (Gluten Free without Croutons)	<b>14</b>
<b>Garden Salad</b> Port Wine-Poached Pears, Manchego Cheese, Belgian Endive, Pomegranate, Hazelnut Vinaigrette (Gluten Free)	<b>14</b>
<b>Black Truffle Burrata</b> Roasted Squash, Crispy Prosciutto, Fig, Arugula, Balsamic	<b>17</b>
<b>Little Gem Wedge</b> Cherry Tomatoes, Red Onions, Penta Creme Blue, Bacon Breadcrumbs (Gluten Free without Croutons)	<b>15</b>
<b>New England Clam Chowder</b> Bacon, Potatoes	<b>12</b>
<b>Shellfish Bisque</b> Lobster, Crab, Shrimp, Brandy, Cream	<b>14</b>

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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*

<b>Bay of Fundy Salmon</b>	<b>38</b>
<i>Herb-Roasted, Braised Lentils, Garlic Broccolini, Lemon Olive Oil, Arugula</i>	
<b>Hudson Canyon Sea Scallops</b>	<b>46</b>
<i>Pan-Seared, Squash Risotto, Lobster Vinaigrette</i>	
<b>Rainbow Trout</b>	<b>37</b>
<i>Pan-Seared, Roasted Cauliflower, Squash, Brussels Sprout Leaves, Lemon Thyme Beurre Blanc</i>	
<b>Striped Bass</b>	<b>43</b>
<i>Pan-Seared Brussels Sprouts, Roasted Red Potatoes, Lemon Brown Butter, Capers</i>	

### LAND

<b>8 oz Black Angus Filet Mignon</b>	<b>50</b>
<i>Yukon Gold Potato Purée, Sautéed Green Beans, Béarnaise Sauce</i>	
<b>18 oz Black Angus Ribeye</b>	<b>60</b>
<i>Cauliflower Potato Purée, Garlic Broccolini, Caramelized Cipollini</i>	
<b>8 oz Prime Black Angus Filet Mignon</b>	<b>78</b>
<i>Brussels Sprouts, Roasted Red Potatoes, Brandy-Peppercorn Sauce</i>	
<b>Roasted Chicken</b>	<b>28</b>
<i>Cauliflower Potato Purée, Garlic Broccolini, Lemon Chili Oil</i>	
<b>Veggie Pasta</b>	<b>22</b>
<i>Pappardelle, Broccolini, Mushrooms, Tomato Sauce, Basil Pesto, Pine Nuts</i>	

## COMBINATION ENTRÉES

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

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

## VEGETABLE SIDES

<b>Garlic Sautéed Spinach</b>	<b>Sautéed Mushrooms</b>
<b>French Green Beans</b>	<b>Squash Risotto</b> (seasonal)
<b>Roasted Brussels Sprouts</b> (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.*

<b>Key Lime Pie</b> Graham Cracker Crust, Honey Meringue	<b>12</b>
<b>Carrot Cake</b> Candied Pecans, Cream Cheese Frosting	<b>12</b>
<b>Warm Pear Crumble</b> Spiced Oats, Earl Grey Ice Cream (Gluten Free)	<b>12</b>
<b>Salted Caramel Cheesecake</b> Cider Caramel, Honeycrisp Apples, Whipped Cream	<b>12</b>
<b>Chocolate and Hazelnut</b> Dark Chocolate Torte, Hazelnut Milk Chocolate Cream, Praline	<b>12</b>
<b>Sorbet Trio</b> Daily Selection (Gluten Free)	<b>12</b>
<b>Ice Cream Trio</b> Daily Selection (Gluten Free)	<b>12</b>

## CHILDREN'S MENU

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

<b>Fish &amp; Chips</b> Beer Battered Cod, Fries, Tartar Sauce	<b>21</b>
<b>Beer Battered Shrimp</b> Fries, Cocktail Sauce	<b>21</b>
<b>Pasta with Butter</b> Parmesan	<b>21</b>
<b>Pasta with Marinara</b> Parmesan	<b>21</b>
<b>Chicken Tenders</b> Fries, Ranch	<b>21</b>
<b>Petite Filet Mignon</b> 4oz Steak, Potato Purée, Green Beans	<b>26</b>

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## SEAFOOD SPECIALTIES

### CAVIARS

<b>Calvisius Oscietra Royal</b>	<b>150 / 28g</b>
<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	
<b>Calvisius Oscietra Classic</b>	<b>125 / 28g</b>
<i>(Acipenser Gueldenstaedtii)</i> Russian Sturgeon, Italy complex, rich, nutty, creamy, sea flavors, dark brown pearls, velvety & firm	
<b>Calvisius Tradition Prestige</b>	<b>90 / 28g</b>
<i>(Acipenser Transmontanus)</i> White Sturgeon, Italy fruity, nutty & buttery notes, large dark grey to black pearls, compact & smooth	
<b>Bemka Royal Ossetra</b>	<b>75 / 28g</b>
<i>(Acipenser Baerii)</i> Siberian Sturgeon, USA clean, crisp nutty flavors, medium dark brown pearls, firm texture	

### RAW BAR AND OYSTERS

<b>Maine Lobster</b>	<b>MKT / each</b>
<b>Tuna Tartare</b>	<b>48 / 1lb</b>
<b>King Crab Legs</b>	<b>MKT / 1lb</b>
<b>East / West Coast Oysters</b>	<b>3 each   33 / dozen</b>
<b>Chef Reserve Oysters</b>	<b>4 each   45 / dozen</b>

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

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