

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



SUNDAY BRUNCH
Every Sunday 11 AM - 2 PM

HOLIDAY 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
- Bartolotta's Caesar Salad***
Romaine, Parmesan, Croutons, Anchovy Dressing
- Yogurt Parfait**
Donna's House-made Granola, Fresh Berries
- Chopped 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 Rillettes**
Smoked and Poached Salmon Salad, Cucumber, Red Onion, Grilled Baguette
- Lobster Avocado Toast**
Brioche, Tomato, Jalapeño
- Crab Cake**
Remoulade, Carrot and Celery Slaw +4
- Crispy Pork Belly**
Braised Lentils, Parsnip, Pomegranate Gastrique

ENTRÉE

- Eggs Benedict***
Served with Breakfast Potatoes
Choice of: Ham, Smoked Salmon, Crab Cake
- Lobster Eggs Benedict**
Served with Breakfast Potatoes +5
- Golden Waffles**
Berry Sauce, Maple Syrup
- Lobster Hash**
Smoked Bacon, Roasted Sweet Potatoes, Anaheim Peppers, Sunny Side Up Eggs, Avocado (Roasted Red Pepper Bisque, Chives) +5
- Alaskan Black Cod**
Miso-Marinated, Crispy Rice Cake, Parsnip, Seaweed Salad, Lemon-Chili Oil
- Bay of Fundy Salmon***
Pan-Seared, Braised Lentils, Delicata Squash, Mushrooms, Arugula, Port Wine Balsamic Reduction
- Hudson Canyon Sea Scallops**
Smoked Bacon, Roasted Sweet Potatoes, Anaheim Peppers, Cauliflower, Pomegranate Gastrique
- Steamed Snow Crab**
Buttered Red Potatoes, Sweet Corn, Drawn Butter
- King Crab Legs**
Steamed, Herb Butter, Red Potatoes, Sweet Corn, Drawn Butter +36
- Prime Rib Roast***
Potato Purée, Green Beans, Horseradish Cream +10
- Filet Mignon***
Yukon Potato Purée, Green Beans, Béarnaise +8
- Lamb Chops***
Fingerling Potatoes, Brussels Sprouts, Chimichurri +5

DESSERT

- Key Lime Pie**
Graham Crust, Honey Meringue
- Carrot Cake**
Candied Pecans, Cream Cheese Frosting
- Butter Cake**
Apple Cider Caramel, Crème Fraîche Ice Cream
- Pear & Apple Crumble**
Spiced Oats, Candied Cranberries, Vanilla 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
- Roasted Brussels Sprouts** 14

COCKTAILS

- Mimosa** 13
House Sparkling Brut topped with Your Choice of Juice
- Grand Mimosa** 85
Bottle of Bisol Prosecco with Your Choice of Juice

House-Infused Vodka

Bacon | Citrus | Jalapeño | Garlic

- Harbor House Bloody Mary 25**
Your Choice of House-Infused Vodka, Zing Zang, our Bartenders Spice Blend. Topped with Snow Crab Cluster, Crab Claw, a Jumbo Shrimp
- Classic Bloody Mary 13**
Your Choice of House-Infused Vodka, Zing Zang, our Bartenders Spice Blend

- Caesar Bloody Mary 13**
Your Choice of House-Infused Vodka, Clamato Juice, our Bartenders Spice Blend, in a Celery Salt-Rimmed Glass

- Original Oyster Shooter* 6**
Vodka, Zing Zang, Chef's Choice Oyster
- Spicy Oyster Shooter* 6**
Jalapeño Vodka, Zing Zang, Horseradish, Chef's Choice Oyster
- Caesar Oyster Shooter* 6**
Citrus Vodka, Clamato Juice, Lemon, Chef's Choice Oyster

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.