



Seasonal Starters

Wisconsin Cheese Curds | 13

breaded Kaufhold Farm curds, & Door County cherry compote

Ahi Tuna Nachos | 15

wonton, Ahi tuna, wasabi crema, & cucumber relish

Autumn Crostini | 13

apple cherry jam, arugula, crispy bacon, chevre spread, roasted tomato, & balsamic drizzle

Crab Cakes | 16

(2) lump crab cakes, seasoned panko, herbed fennel & arugula with pineapple pico tartar

Soups & Salads

Baked French Onion | 10

Soup de Jour | 5

Fall Orchard Salad | 13

Granny Smith apple, mixed greens, candied pecan, crumbled feta, dried cranberries, & apple-shallot dressing

Supper Club Wedge Salad | 14

iceberg lettuce, creamy buttermilk blue cheese, bacon, peas, corn, red onion, roasted tomato, crumbled blue cheese, & hard-boiled egg

Caesar Salad | 14

chopped romaine, grated parmesan, croutons, & Blue Harbor signature smoked Caesar dressing

Root & Roast

Harvest Squash | 22 (V)

7 grain rice, roasted butternut squash, Brussel sprouts, roasted tomato, spiced pepita, crumbled chevre, & pumpkin vinaigrette

Roasted Veggie Taco | 17 (V)

chipotle slaw, seasonal vegetable, pico, & pepper jack cheese

Truffled Linguine | 24 (V)

mushroom, tomato, seasonal vegetables, chevre cheese, truffle oil drizzle over linguine, & garlic bread

Around the Hearth

Beef Tenderloin | 44 (GF)

6oz butchers' cut filet, garlic mashed potato, seasonal vegetable, thyme rosemary butter, & red wine demi

Brisket Pot Roast | 25 (GF)

slow braised brisket, root vegetables, beef gravy, & garlic mashed potato

Glazed Pork Chop | 26 (GF)

marinated 10oz bone-in chop, garlic mashed potato, & seasonal vegetable with bourbon apple blueberry reduction

Sheboygan Schnitzel | 23

hand dredged pork cutlet, German potato salad, sautéed green beans, & Dijon bier gravy

Parmesan Crusted Chicken | 25

BelGioioso parmesan panko crusted breast, San Marzano tomato, linguine topped with grande mozzarella cheese, & garlic bread

Chicken Alfredo | 24

house-made garlic and herbed béchamel, grilled chicken breast, linguine, & grated parmesan served with toasted garlic bread (vegetarian version available)

Gill & Grill

Blackened Salmon | 30

6oz salmon filet, blackened with andouille fall vegetable hash, & 7 grain ancient rice with a lemon beurre blanc

“Clammed” shut chowder | 28

6oz snow crab claw, little neck clams, gulf shrimp, mussels, potato, carrot, celery, fennel, roasted corn married with a white wine dill cream, & toasted sourdough bread

“Loaded” shore boy | 24

lump crab, crispy clams, gulf shrimp, charred broccolini, mixed greens, creole remoulade, on a hoagie served with onion rings

Southern scampi | 28

garlic gulf shrimp with andouille sausage pan sauce tossed with linguine, béchamel, charred lemon

Weekend Features

Crusted Prime Rib | 38*

12oz slow roasted, herb crusted ribeye, with a baked potato, green beans, rosemary au jus, & horseradish whip

*available Friday & Saturdays only

All You Can Eat Supper Club Fish Fry | 32

choose from fried perch, battered cod, broiled poor man's lobster, deep fried shrimp, shrimp linguini, or crispy clams accompanied by your choice of potato salad, French fries, potato pancake and slaw, or lemon & tartar

(GF) gluten-free, gluten-free buns and bread available | (V) vegetarian, vegetarian available

**When ordering, please remember consuming raw or undercooked meat or seafood can result in foodborne illness.*

All parties of six or more, an automatic 20% gratuity will be added to the bill.