



THE LODGE RESTAURANT

great food.
great views.
great memories.



www.mountainharborresort.com

appetizers

Harbor Chicken Wings

(6) 14 • (12) 24

Duck Wings

(3) 14 • (6) 25

Served with carrots, celery, fries, ranch or blue cheese

Dry Rubs

Mesquite,
Cajun, Ranch,
Lemon Pepper,
BBQ

Wet Rubs

Buffalo,
Honey Garlic,
Sweet Chili,
Garlic Parm,
Teriyaki

Artichoke Dip

Bubbly cream cheese dip with crispy wontons... 12

Fried Brie

Creamy French brie wrapped in flaky phyllo dough with candied walnuts, spiced apples, dulce de leche and herbed crostini 13

Bacon Wrapped Shrimp

Crispy bacon wrapped around large shrimp with bourbon, pepper and pineapple glaze 17

Avocado Toast

Honey avocado spread on crostini topped with bacon and Italian tomatoes 13

Crab Cakes

Chef's signature crab cakes with remoulade sauce 21

Hummus Plate

Classic Mediterranean style hummus with carrots, celery, cucumbers and wonton chips 14

Harbor Basket

Your choice of fried mushrooms, onion rings or a combination of both 13

Chip Basket

House fried chips tossed in ranch seasoning with remoulade dipping sauce 8

Fried Pickles with Remoulade 11

harbor comforts

Pot Roast

Tender beef pot roast with braised vegetables, mashed potatoes and a rich demi sauce 22

Hamburger Pie

Ground beef and vegetables topped with mashed potatoes and cheddar cheese. Baked till bubbly 18

Chicken Pot Pie

Creamy chicken and vegetables topped with puff pastry and baked to perfection 18

SIDES & ADD-ONS

Onion Rings 5

Fries 3

Fried Chips 3

Sweet Potato

Waffle Fries 5

Potato Salad 3

Broccoli Salad 3

Cucumber

Salad 4

Bacon 3

Chicken 5

Shrimp

(3) 9 • (6) 15

Salmon 12

Sirloin Steak 15

Avocado 2

Onions 1

Mushrooms 1

Extra Sauce .50

Extra Cheese .75

soup & salads

Caesar

Romaine, Parmesan, Caesar dressing, crostini, Parmesan crisp Small 7 • Large 13

Sante Fe Chicken Salad

Grilled or crispy chicken on a bed of mix greens with roasted corn salsa, jack cheese, red onion, roasted peppers, and a salsa ranch 14

Chef's Salad

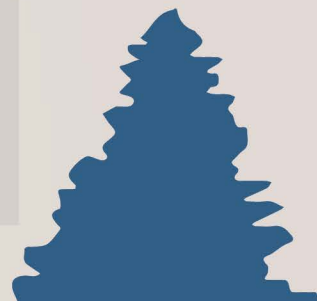
Ham, turkey, hard boiled egg, tomatoes, red onion, cucumber, cheddar, Swiss, and avocado with your choice of dressing 14

Greek Salad

Spring mix, cucumber, Italian tomatoes, Kalamata olive, pepperoncini, red onion, feta cheese and a Greek vinaigrette Small 6 • Large 12

Soup & Salad Bar 16

One Trip 9 • Unlimited 16



 ALL ENTREES INCLUDE A TRIP TO THE SALAD BAR

burgers

Our 8 oz. burger patties are a 50/50 short rib and brisket grind. Served with fries or house chips.

Harbor Burger

Classic burger with your choice of cheese, lettuce, tomato, onion, pickle 13

BBQ Blue Cheeseburger

Burger dipped in BBQ sauce topped with blue cheese, bacon, and avocado spread 16

Surf & Turf Burger

Grilled patty topped with chefs signature crab cake and remoulade sauce 18

harbor field & fowl

Chicken Oscar

Panko crusted chicken breast on polenta, topped with crab, asparagus and Béarnaise 26

Crispy Skinned Duck Breast

Sweet and spicy orange demi-glace, saffron rice and snap peas 28

Pork Tenderloin

Seasoned pork tenderloin, bourbon spiced apples, Parmesan risotto and grilled asparagus 24

Chicken Strips

8 oz. of premium chicken breast hand breaded and served with fries, coleslaw and your choice of sauce 16

Basil Artichoke Chicken

Panko crusted chicken on a bed of Parmesan risotto with a creamy pesto sauce, chefs vegetables and Italian tomatoes 24

Chicken or Eggplant Parmesan

Our take on a classic with crispy fried chicken breast, baked with Parmesan and mozzarella, on a bed of linguini, tossed in your choice of marinara or alfredo, and topped with Italian tomatoes 21

harbor steaks

Harbor Steak

Served with twice baked potatoes and grilled asparagus
8 oz. sirloin 24 • 14 oz. ribeye 39 • 8 oz. filet 44

Bulgogi Steak

Marinated in a ginger bulgogi sauce, grilled and served over saffron rice and snap peas
8 oz. sirloin 26 • 14 oz. ribeye 41 • 8 oz. filet 46

Steak Oscar

Your choice of steak over Parmesan risotto topped with crab, asparagus and bernaise sauce
8 oz. sirloin 34 • 14 oz. ribeye 48 • 8 oz. filet 52

from the harbor

Crab Stuffed Shrimp with Parmesan Polenta

Large shrimp with our house crab mix baked and placed on a bed of polenta with chefs vegetables 26

Baked Cod

Crumb dusted cod, baked and served with Italian tomatoes and snap peas with Parmesan risotto 24
Add Crab Crusted +8

Catfish

Handbreaded or blackened with house cut fries, cole slaw and house made tartar sauce 1 filet 18 • 2 filet 24

Fish & Chips

Fresh cod in a light and crisp beer batter with house fries, coleslaw and tartar sauce 19

Shrimp & Grits

Chef's signature grits with bacon, cheddar and green onions topped with blackened brown butter shrimp 24

Grilled Salmon

Herb dusted and grilled with a roasted shallot buerru blanc creamy polenta and chefs vegetables 32

All to go orders will incur a 3.50 packaging fee and all deliveries will incur a \$8.50 delivery charge.

sandwiches & wraps

Harbor Clucker

Tender chicken breast grilled or fried with your choice of our wing sauce 13

Italian BLT

Generous amount of bacon, Italian tomatoes, garlic aioli, and bibb lettuce on toasted sour dough bread 13

French Dip

Good ole classic with beef and Swiss on hoagie roll with au jus for dipping 14

Hummus Wrap

Garlic and herb tortilla, spread with hummus, fresh avocado, spring greens, cucumbers, Kalamata olives, roasted red peppers and red wine vinaigrette 14

Chicken Dijon Wrap

Crisp lettuce tossed with grilled chicken, jack cheese, bacon, tomatoes, red onion and honey mustard 13

Harbor Philly

Our take on a classic with mayo, Provolone, peppers and onions with tender sliced beef 14

Chicken Salad Croissant

Housemade chicken salad with lettuce and tomato on a flakey butter croissant 13

Crab salad Wrap

Housemade crab salad with spring greens tossed in red wine vinaigrette 14

The Club

Ham, turkey, bacon, lettuce and tomato on your choice of bread or wrapped with ranch 13

Reuben

Corned beef, Thousand Island dressing, sauerkraut, Swiss on marble rye 13



Welcome to the Lodge Restaurant, the dining room of Harbor. Actually it's almost our living room, too. For five generations, kids have tumbled on these floors, families have toasted weddings, anniversaries, new babies, new boats, or just turned up for dinner with sunburned noses and big appetites.

This is your home, and while you are here, we want you to relax. So, pull up a chair or stroll around and look over the bits and pieces of Harbor history that we have laying about.

We want you to know how important you are to us. All of the products that we purchase for our menu have been carefully selected for quality and freshness. Every item that you order is presented with care and pride by our culinary team.

And if a child tumbles by, or a dog barks at the front door or wanders in... *relax, you're just part of our Harbor family now.*