

Appetizers

Breaded Chicken Tenders
Calamari
Jumbo Shrimp Cocktail
Bacon Wrapped Scallops
Cubed Tenderloin
Crab Cakes
Escargot in Garlic Butter
Cheese & Fruit plate

Wedge of Brie
 Served with crackers and fruit
Stone Harbor Nachos
 Homemade chips with a side of salsa, cheese, green onions and jalapeños topped with a choice of grilled or chicken or seasoned ground beef
Cheese Curds
Onion Rings
Artichoke Dip w/ Pita Chips

Soups & Specialty Salads

Soup Du Jour
 Homemade soup, Cup - Bowl

Stone Harbor's Signature New England Clam Chowder
 Cup - Bowl

Caesar Salad
 Fresh romaine lettuce tossed with our Caesar dressing, croutons & parmesan cheese
 Add grilled chicken or salmon for

Cherry Salad
 Spring greens, bleu cheese, candied almonds and dried cherries tossed with our cherry vinaigrette

Crab Salad
 Jumbo crab meat, eggs, celery, onions and tomatoes mixed greens served with Crab Louie dressing

Oriental Salad
 Mixed greens tossed with roasted almonds, water chestnuts, green onions and a sesame dressing topped with mandarin oranges and deep fried or grilled chicken strips

Stone Harbor House Salad
 Mixed greens, cucumber, tomato, red onion and croutons

Harbor Salad
 Mixed greens tossed w/ walnuts, cherries and mandarin oranges then coated w/ poppyseed dressing and topped w/ almond encrusted goat cheese

Dressings:
 Parmesan Peppercorn, Ranch, Thousand Island, Bleu Cheese, Cherry or Raspberry Vinaigrette, Italian, Russian or poppy seed

Dinner Entrees

Filet Mignon 8oz - 10oz USDA Choice beef grilled to your taste

Rib Eye 12oz - 16oz USDA Choice beef hand-trimmed especially for you

Flat Iron Steak 12oz Shoulder cut choice beef. . .*The best kept secret*

Sautéed Onions & Mushrooms To accompany your steak

Stone Harbor Signature Surf & Turf
 8oz of Filet Mignon grilled and a 6oz Coldwater Australian Lobster Tail poached or broiled

Stone Harbor
A Door County Resort & Conference Center

Dinner Entrees

Grilled Chicken Breast Fresh skinless boneless, lightly seasoned

Chicken Teriyaki Grilled chicken breast topped with a teriyaki sauce

Pecan Chicken Tender chicken breast encrusted with pecans, accompanied by very berry sauce

Harbor Lady Chicken Chicken breast over toasted english muffin covered w/ sherry sauce and topped with Muenster cheese

Shrimp Scampi Large shrimp sautéed in garlic butter served over pasta

Stuffed Breaded Shrimp Breaded shrimp stuffed with crab meat & cheese and deep fried

Baked Stuffed Shrimp Stuffed with crab meat and 3 cheeses, baked in butter

Seafood Delight Two crab cakes, 4 stuffed baked shrimp, 4 bacon wrapped scallops and calamari

Bacon Wrapped Scallops Served in a Bourbon maple sauce or Hollandaise sauce

Sautéed Scallops Large succulent scallops sautéed in garlic, white wine and butter

Broiled Haddock Broiled Icelandic Haddock lightly seasoned with lemon pepper & paprika

Deep Fried Haddock Deep Fried Icelandic Haddock with a very thin coating of specially seasoned flour

Grilled Halibut Grilled for flavor then baked in a lemon butter sauce

Grilled Salmon Fresh salmon grilled and then served with Dill or Hollandaise sauce
 Dress it up Oscar style with crab and asparagus

Cedar Plank Salmon
 Salmon baked over a bed of mushrooms on a cedar board topped with asparagus and Hollandaise

Grilled Pork Loin Grilled lean pork loin served with Door County Cherry Chutney

Chicken Broccoli Alfredo
 Pasta served with a creamy Alfredo sauce and topped with a grilled chicken breast and fresh broccoli

Seafood Alfredo
 Pasta served with a creamy Alfredo sauce and topped with sautéed shrimp, scallops, lobster and fresh vegetables

Cajun Pasta \$19
 Pasta served with a creamy Alfredo sauce and topped with sautéed chicken strips, Andouille sausage and blended with sautéed vegetables

Shrimp Stir Fry Large shrimp sautéed with fresh vegetables, served over rice

Vegetable Medley Sautéed fresh vegetables served over pasta in a rich garlic sauce

All Entrees are served with your choice of the soup of the day (cup) or house salad, choice of potato, rice blend or steamed vegetable and fresh baked dinner rolls with Wisconsin butter.

Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Parties of 6 or more NO separate checks please.
19% gratuity on groups of 8 or more.

