

Dinner Menu



Appetizers

- BREADED CHICKEN TENDERS \$8**
WISCONSIN CHEESE CURDS \$9
CHEESE AND FRUIT PLATE \$10.95
BATTERED ONION RINGS \$8
FRESH ASSORTED VEGETABLES WITH DIP \$8.95
JUMBO SHRIMP COCKTAIL \$14
(5 jumbo shrimp)
CALAMARI \$10
SPINACH ARTICHOKE DIP WITH PITA CHIPS \$10.95
BACON WRAPPED SCALLOPS \$14
In bourbon maple sauce. (5 scallops)
CUBED TENDERLOIN \$16
Grilled tenderloin cut into cubes.
CRAB CAKES \$13
With a mild horseradish sauce.
STONE HARBOR NACHOS (no 1/2 orders) **\$12**
Homemade chips with melted cheese, tomato, green onions and jalapenos topped with diced chicken or seasoned ground beef.

Soups

- STONE HARBOR'S SOUPS - Cup \$4.50 Bowl \$6**
CLAM CHOWDER - Cup \$7.50 Bowl \$8.50

Salads

- STONE HARBOR HOUSE SALAD \$5-** *Mixed greens, cucumber, tomato, red onion and croutons.*
- CHEF SALAD \$14 -** *Mixed greens topped with strips of ham, turkey, Swiss and cheddar cheese, cooked eggs and tomatoes with your choice of dressing.*
- CAESAR SALAD \$11.95 -** *Fresh romaine lettuce tossed with our Caesar dressing, croutons and parmesan cheese. Add Grilled Chicken \$5; Beef tenderloin \$8; Salmon \$8*
- CHERRY SALAD \$12.95 -** *Spring greens, bleu cheese crumbles, candied almonds and dried cherries served with our own cherry vinaigrette.*
- ORIENTAL SALAD \$13.95 -** *Mixed greens tossed with roasted almonds, green onions, sliced water chestnuts and mandarin oranges then topped with grilled chicken or tenders. Sesame dressing on the side.*
- HARBOR SALAD \$13.95 -** *Mixed greens tossed with walnuts, dried cherries and mandarin oranges. Topped with almond encrusted goat cheese and served with poppy seed dressing.*

Dressings: Ranch, Thousand Island, Bleu Cheese, Cherry, Raspberry or Balsamic Vinaigrette, Italian, Creamy Italian, French or Poppy Seed.

Sandwiches

All sandwiches come with your choice of French fries or homemade potato chips.

- GRILLED HAMBURGER* \$12**
1/2 pound Angus beef served with lettuce, tomato on a roll.
- BLACK FOREST SANDWICH \$13**
Turkey, roast beef, Swiss cheese and 1000 Island on marble rye.
- REUBEN SANDWICH \$12.50**
Corned beef, sauerkraut, 1000 Island dressing cheese grilled on marble rye.
- TUNA SANDWICH \$11**
Albacore tuna salad with cheese and your choice and Swiss of bread, grilled or not.
- TENDERLOIN STEAK SANDWICH* \$16**
Choice tenderloin with sautéed mushrooms and onions served on a roll.
- PORTABELLA SANDWICH \$11**
Grilled mushroom topped with leaf lettuce, tomato slice, onion and cheese on a roll.

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

Dinner Menu



Entrees are served with your choice of soup of the day or house salad, choice of potato, rice blend or steamed vegetable. Fresh baked dinner rolls with Wisconsin butter.

Steaks

TENDERLOIN FILET* 8oz. \$28 10oz. \$31
USDA Choice beef grilled to your liking.

RIB EYE STEAK* 12oz. \$27 16oz. \$32
USDA Choice hand trimmed especially for you.

Add Sautéed Mushrooms and or Onions \$5

Dinners

GRILLED CHICKEN BREAST \$21

Skinless, boneless lightly seasoned. Plain or Teriyaki.

PECAN CHICKEN \$24

Tender chicken breast encrusted with Pecans and accompanied by very berry sauce.

BAKED STUFFED SHRIMP \$26

Stuffed with crab meat and 3 cheeses, baked.

SEAFOOD DELIGHT \$28

2 crab cakes, 4 baked stuffed shrimp, 4 bacon wrapped scallops and deep fried calamari.

ICELANDIC HADDOCK \$23

Baked or deep fried Icelandic haddock.

FILLET OF SALMON \$25

*Norwegian salmon grilled for flavor then served with dill or hollandaise sauce.
Dress it up Oscar style with crab and asparagus. \$5*

CEDAR PLANK SALMON \$28

Baked on a cedar board over mushrooms topped with asparagus and hollandaise.

GRILLED PORK LOIN \$23

Grilled pork loin served with Door County Cherry Chutney.

CHICKEN BROCCOLI ALFREDO \$24

Pasta served with a creamy Alfredo sauce and topped with a grilled chicken breast and steamed fresh broccoli.

SEAFOOD ALFREDO \$29

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

CAJUN PASTA \$24.95

Pasta served with a garlic Cajun cream sauce and topped with sautéed chicken strips, Andouille sausage then blended with fresh sautéed vegetables.

SHRIMP STIR FRY \$29.95

Jumbo shrimp sautéed with fresh vegetables and teriyaki sauce, served over rice.

VEGETABLE STIR FRY \$22

Fresh vegetables sautéed, served over rice. Delicious!

*A 20% gratuity will be added on to groups of 8 or more. Please, no separate checks for parties of 8 or more.
Consuming raw or under cooked meats, poultry, seafood or eggs may increase your risk of food-borne illness.