



# HARBOR STARTERS

---

**Mongolian Steak Bites** 20

Tenderloin tips sautéed with mushrooms and onions, in a savory Mongolian glaze, served with a horseradish cream.

**Whitefish Livers** 18

Lightly breaded whitefish livers, pan-fried and served over sautéed onions and sweet peppers.

**Cod Bites** 15

Lightly breaded cod loin served with tartar sauce and drawn butter.

*Buffalo Style +1*

**Calamari** 16

Lightly seasoned calamari, served with marinara sauce.

**Bruschetta** 15

Toasted baguettes, topped with fresh tomato, garlic, basil, and drizzled with balsamic glaze.

**Wisconsin Cheese Curds** 13

Golden-fried Wisconsin white cheddar curds, and served with house-made ranch.

**Bacon Cream Cheese Wontons** 12

Crispy wontons filled with sweet cream cheese, bacon, and jalapenos served with sweet chili sauce.

**Shrimp Cocktail** 19

Six jumbo prawns, chilled and served with cocktail sauce.

**Sweet Potato Fries** 7

Crispy sweet potato fries served with a bistro sauce.



# DOCKSIDE HANDHELDS

---

Served with hand-cut French fries or sweet potato fries

## **Dockside Burger\*** 18

Flame-grilled beef patty, topped with applewood-smoked bacon, lettuce, tomato, and cheddar cheese, served on a toasted bun.

## **Portside Cheese Curd Burger\*** 19

Flame-grilled beef patty, topped with deep-fried Wisconsin cheese curds, cheddar cheese, and BBQ sauce.

## **Hull Burger\*** 23

Flame-grilled beef patty, layered with shaved prime rib, applewood-smoked bacon, melted pepper jack cheese, finished with our signature house sauce.

## **Not Your Average Club** 18

Smoked turkey, ham, provolone, cheddar, tomato, greens, garlic mayo.

## **Hot Chicken Sandwich** 18

Hand-breaded chicken breast tossed in buffalo sauce, served with lettuce, tomato, pickles and blue cheese.

## **Shaved Prime Rib Sandwich** 26

Hand-cut Black Angus Prime Rib on a hoagie with sautéed mushrooms & onions, melted provolone cheese, with au jus.

## **Whitefish Tacos** 20

Crispy Lake Superior Whitefish tacos, topped with lettuce, pico de gallo, shredded cheese and lime crema. Served with house chips, pico de gallo, and guacamole.

## **Surf & Turf Tacos** 24

Shaved prime rib, sautéed shrimp, topped with lettuce, pico de gallo, shredded cheese and lime crema. Served with house chips, pico de gallo, and guacamole.



# FROM THE GARDEN

---

**Portside House Salad** 10  
6oz Grilled Chicken 4 | Shrimp 7

**Chicken Caesar Salad** 17  
Grilled chicken breast, romaine lettuce, cherry tomatoes, croutons, parmesan cheese, and Caesar dressing.

**Cobb Salad** 20  
Grilled chicken breast, romaine lettuce, hard-boiled egg, bacon, carrots, cucumber, red onion, tomato, croutons, and choice of dressing.

### Dressings

House-Made Ranch, French, Blue Cheese, Thousand Island, Oil & Vinegar, and Berry Vinaigrette

**Chef's Soup du Jour**  
Cup 5 | Bowl 8  
Daily soup prepared in-house.

# PASTA

---

Served with your choice of soup or salad, and warm breadstick

**Fettuccine Alfredo** 22  
House-made Parmesan cream sauce over tender fettuccine noodles.  
*Grilled Chicken Breast +4 | Sautéed Shrimp +7*

**Seafood Alfredo** 30  
Sautéed shrimp and lobster tossed with fettuccine noodles in a rich, Parmesan cream sauce.

**Shrimp Scampi** 27  
Jumbo shrimp and linguine tossed in a citrus-white wine sauce.



## FROM THE GRILL

---

All entrees served with a choice of soup or salad, seasonal vegetable, and choice of potato, French fries, or rice pilaf

**Portside Surf & Turf\*** 35  
8oz NY Strip topped with sautéed shrimp and garlic clusters.

**Espresso-Crusted Beef Tenderloin\*** 40  
Premium center-cut tenderloin hand-rubbed with dark roast espresso and finished with house-made demi sauce.  
Served with creamy parmesan grits.

**Hand-Cut Ribeye\*** 42  
10 oz USDA Prime Ribeye, flame-grilled and finished with a red wine mushroom reduction.

**Portside Chop** 27  
10 oz hand-cut pork loin, flame-grilled and finished with a light citrus reduction and fresh herbs.

**Chicken Marsala** 28  
Pan-seared chicken cutlets with sautéed mushrooms, and shallots in a rich Marsala wine reduction.

---

### Chef's Enhancements

Sautéed Mushrooms & Onions +5  
Three Jumbo Prawns +10

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## FROM THE SEA

---

- Lake Superior Whitefish** 28  
Fresh Lake Superior Whitefish prepared to your liking.  
Served with house-made tartar and a fresh lemon wedge.
- Great Lakes Walleye** 30  
Wild-caught walleye fillet prepared your way.  
Served with house-made tartar and a fresh lemon wedge.
- Pan-Seared Scallops** 36  
Six jumbo scallops caramelized golden brown,  
finished with a garlic white wine reduction.
- Coconut Curry Jumbo Prawns** 34  
Six jumbo prawns simmered in our house-made coconut  
red curry over creamy Parmesan grits.

## LITTLE MARINERS

---

Served with your choice of milk or soft drink

- Chicken Tenders & Fries** 12  
Crispy golden chicken tenders served with fries.
- Kids Alfredo** 12  
Penne pasta tossed in a creamy house-made Parmesan  
Alfredo sauce, served with a warm breadstick.  
*Grilled Chicken Breast +4*
- Kids Cheeseburger & Fries** 12  
Two mini cheeseburger sliders served with fries.
- Mini Corn Dogs & Fries** 12  
Golden mini corn dogs served with fries.



# SWEET FINISHES

---

## Dessert of the Day

Ask your server

### **LIL' Red Velvet Mini Cake**

Rich red velvet cake layered with sweet cream cheese filling and dark chocolate.

10

### **Peanut Butter Explosion Mini Cake**

Fudge brownie, peanut butter mousse, and chocolate cake topped with brownie chunks.

10

### **Chocolate Marquise Mini Cake**

Dark chocolate mousse finished with handcrafted ganache and edible gold luster.

10

### **Raspberry Lemon Drop Mini Cake**

Yellow sponge cake layered with lemon mousse and raspberry preserves.

10

### **Grasshopper**

Crème de menthe, crème de cacao, and vanilla ice cream.

12

### **Brandy Alexander**

Brandy, crème de cacao, and vanilla ice cream.

13



There will be an automatic 25% gratuity added  
for groups of 6 or more.  
Split plate charge +10