

# THE GRILLE

*At Harbor Shores*

## Appetizers

### **Cheddar Cheese Curds**

Breaded Michigan White Cheddar Cheese Curds Lightly Fried & Served W/Spicy Aioli \$7

### **Sweet Onion Tanglers**

Sweet Onion Pieces Floured, Breaded, & Lightly Fried, Served W/Southern Remoulade Dipping Sauce \$6.50

### **Buffalo Chicken Wings**

All Natural Chicken Wings Breaded, Fried, & Tossed in a Spicy Buffalo Sauce Served W/Blue Cheese Dressing \$8

### **\*Cheeseburger Slider**

Certified Black Angus Grilled & Served on a Pretzel Slider Bun W/American Cheese & Crispy, Fried Onions \$3.50

### **Bavarian Style Pretzels**

Three Bavarian Style Pretzels Served Warm W/House-Made Honey Mustard Sauce & Michigan Beer Cheese \$6

### **Chips & Pico De Gallo**

Large Helping of Tortilla Chips Served W/House-Made Pico De Gallo \$6

## Salads

All Dressings Made From the Freshest Possible Ingredients: Ranch, Blue Cheese, Creamy Caesar, Blueberry Pomegranate Vinaigrette, & White Balsamic Shallot Vinaigrette

### **House Salad**

Crisp Arcadian Harvest Lettuce Served W/Fresh Grape Tomatoes, House-Made Croutons & Choice of Dressing \$5

### **Classic Caesar Salad**

Crisp Romaine Lettuce, House-Made Croutons, Shredded Parmesan Cheese, & Fresh Grape Tomatoes Served W/Classic Caesar Dressing \$7  
Add Grilled Chicken \$6

### **Harbor Shores Chef Salad**

Crisp Romaine Lettuce, Diced Smoked Ham, Diced All Natural Turkey Breast, Diced Tomatoes, Boiled Egg, Avocado, & Cucumber W/Choice of Dressing \$11

### **Tuna Salad Stuffed Tomato**

Michigan Beefsteak Tomato Hollowed out and Stuffed With Freshly Made Tuna Salad, Served on a Bed of Spring Lettuce \$10

### **Quinoa Salad**

White Quinoa, Tossed W/Spring Mix, Pepitas, Sunflower Seeds, Goat Cheese, Baby Beets, Shredded Carrots, Broccoli, Kale, Shaved Brussel Sprouts & Our Blueberry Pomegranate Vinaigrette \$11

### **Soup Du Jour**

Ask Your Server For Today's Selection \$4.50

## Sandwiches

Served W/Fries, Side Salad, or Coleslaw

### **Perch Sandwich**

Yellow Lake Perch Lightly Breaded & Fried Served On an Artisan Roll W/Crisp Lettuce and Creamy Tartar Sauce \$11

### **Tuna Salad Sandwich**

Freshly Made White Albacore Tuna Salad W/Crisp Lettuce & Fresh Tomato Served on Toasted Sourdough Bread \$9

### **Harbor Shores Rubeen**

House-Made Comed Beef Served W/ Sauerkraut , Swiss Cheese, Thousand Island Dressing on Marble Rye Bread \$10.50

### **Shrimp Po-Boy**

Lightly Breaded and Fried Popcorn Shrimp Served W/Artisan Slaw & Southern Remoulade Sauce on a Mini Baguette \$12

### **Chicken Sriracha Melt**

All White Meat Chicken Breasts Lightly Breaded & Fried Served W/Sriracha Pickles, Michigan White Cheddar, Sriracha Aioli & Served on a Cibatta Roll \$11

### **\*Steak Melt**

8oz Beef Tender Grilled, Sliced, & Topped W/Smoked Gouda, Crispy Fried Onions, and Horseradish Aioli on a Swiss Mini Oval \$14

### **Grilled Cheese**

Two Pieces of Sourdough Bread Buttered & Grilled W/American Cheese \$8

Make It A Grilled Pimento Cheese \$1 More

### **Hummus Sliders**

Two Brioche Style Buns Toasted and Filled W/Roasted Garlic Hummus & Crisp Artisan Slaw \$9

### **\*Classic Burger**

Our Half-Pound Burger Grilled & Served on a Brioche Style Bun W/Lettuce, Tomato, Onion, & Your Choice of Cheese \$11  
Add Bacon \$1.50

### **\*Olive Burger**

Our Half-Pound Burger Grilled & Served W/Sliced Green Olives, Pickled Onions, Fontina Cheese, & Olive Aioli \$11.50

### **\*Avocado Burger**

Our Half-Pound Burger Grilled & Served W/Sliced Fresh Avocado, Red Onions, Crisp Lettuce, & Avocado Aioli \$11.50

### **\*BBQ Harbor Shores Burger**

Two 4oz Certified Black Angus Patties Grilled & Served W/Bacon Jam, Michigan White Cheddar, Crispy Fried Onions, & BBQ Aioli \$12

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

Many Gluten Free Options Available. Please Ask for Details!

\*\*\*No Separate Checks for Parties of Eight or More

\*\* 20% Gratuity Added for Parties of Eight or More

## Pizza

**12" Cheese Pizza** \$12

**14" Cheese Pizza** \$14

**12" Meat Trio**

Pepperoni, Sausage, Bacon \$14

**14" Meat Trio**

Pepperoni, Sausage, Bacon \$17

**12" Veggie Lovers**

Bell Peppers, Onions, Green Olives, & Mushrooms \$14

**14" Veggie Lovers**

Bell Peppers, Onions, Green Olives, & Mushrooms \$17

**12" Supreme**

Pepperoni, Sausage, Onion, Peppers, & Green Olives \$15

**14" Supreme**

Pepperoni, Sausage, Onion, Peppers, & Green Olives \$18

**Additional Toppings**

Ham, Sausage, Pepperoni, Bacon, Onions, Green Olives, Bell Peppers, Fire Roasted Tomatoes, Mushrooms, & Extra Cheese  
\$1 per topping

## Entrées

**Braised Short Ribs**

Certified Black Angus Short Ribs, Slowly Braised In-House, & Served W/Petite Roasted Potatoes, Beef Jus, & Veg Du Jour \$16

**Grilled Fish Tacos**

Wild Caught Mahi Mahi Grilled W/House-Made Pico De Gallo, Artisan Slaw, Spicy Aioli, Wrapped In Two Flour Tortillas and Served W/Tortilla Chips \$17  
Make it Gluten Free W/Corn Tortillas add \$1

**Chicken Milanese**

Thinly Pounded Out Chicken Breast Breaded, Pan Fried, Served W/Heirloom Tomato Concasse & Parmesan Infused Orzo Pasta \$15.50

**\*Grilled Beef Tenderloin**

8oz Beef Tender Grilled, Sliced, & Served W/Red Wine Bordelaise, Mashed Potatoes, & Veg Du Jour \$20

**\*Grilled New York Strip**

Certified Black Angus, Dry Aged, 12oz New York Strip Steak Grilled to Perfection & Served With Black Pepper Fries and a Blue Cheese Crust \$32

**Vegetarian Fusilli Pasta**

Fire Roasted Grape Tomatoes, Yellow Squash, Carrots, Green Beans, Zucchini, Onions, & Bell Peppers, Tossed With Fusilli Pasta & Finished  
W/Shredded Parmesan Cheese \$12  
Add Grilled Chicken \$6

**Italian Beef Pot Pie**

Fresh Vegetables, Juicy Beef Tenderloin, & Italian Herbs, In a Rich Beef Jus Topped With a Golden Flaky Crust \$12

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