


THE GRILLE

AT HARBOR SHORES

STARTERS

HARBOR SHORES MEAT & CHEESE BOARD

 Ames Farm Creamed Honey, Monte Chevre Goat Cheese Butter, La Quercia Prosciutto Americano, Colossal Goldan Spanish Olives, Marcona Almonds, Moody Blue Cheese, Michigan White Cheddar, French Baguette, & Mustard Seed Caviar \$19.00

PANCETTA & LEEK ARANCINI

Risotto Rice, Italian Pancetta, Fresh Leeks, & Parmesan Cheese. Balled up and Lightly Fried, Served with Roasted Garlic Aioli \$8.00

FRESH FRIED CLAMS

Fresh Clams Tossed in Seasoned Flour, Fried Lightly, & Served with a Savory Asian Dipping Sauce \$10.00

BAVARIAN STYLE PRETZELS

Three Pretzels Served with Warm Honey Mustard & Michigan Beer Cheese \$7.00

BUFFALO PIG WINGS

Hog Wild Pork Shanks, Breaded, Fried, and Lightly Tossed in a Nduja Buffalo Sauce \$14.00

MARINATED GRILLED SHRIMP

 Jumbo Tiger Shrimp, Herb Marinated & Grilled, Served with a Charred Lime Aioli \$2.00 Per Shrimp

CHIPS & PICO DE GALLO

 Large Helping of Tortilla Chips with House-Made Pico De Gallo \$6.00

IPA GOUDA BITES

Michigan IPA Beer Breaded Gouda Cheese Bites Served with House Made Happy Sauce \$8.00

TOASTS

CAPRESE TOAST

 Fresh Michigan Tomato Jam, Burrata Cheese, Balsamic Reduction, Micro Italian Basil \$12.00

AVOCADO TOAST

Fresh Avocado's, Avocado Pesto, Lemon Infused Ricotta Cheese, Sunflower Seeds, Golden Pea Shoots \$12.00

PROSCIUTTO TOAST

La Quercia Prosciutto Americano, Fresh Michigan Whipped Butter, Ames Farms Basswood Honey, Micro Greens \$14.00

SALADS

Available House Dressings: Ranch, Moody Blue Cheese, Balsamic Vinaigrette, Red Wine Vinaigrette, Classic Caesar, Green Goddess, & Sugar Free Heart Healthy Citrus Vinaigrette


HEART HEALTHY MICRO GREENS

 Coyote Farms Micro Daikon, Purple Sango, Mild Brassicas, Micro Pea Sprout, Cauliflower, Tricolor Shredded Carrots, Sunflower Seeds, Golden Raisins, Monte Chevre Goat Cheese, Purple Cabbage, & Citrus Vinaigrette \$14.00

GREEN GODDESS

 Emerald Greens, Heirloom Cherry Tomatoes, Cherrywood Smoked Bacon, Ellis Farms Free Range Boiled Egg, Cucumber, Avocado, Toasted Pistachio's, Green Goddess Dressing \$14.00

HOUSE SALAD

 Arcadian Harvest Lettuce, Fresh Heirloom Cherry Tomatoes, House-Made Croutons, & Shredded Parmesan Cheese With Your Choice of Dressing \$5.00

* Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses

PIZZA & FLATBREADS

Available Toppings: Ham, Sausage, Pepperoni, Bacon, Onions, Green Olives, Bell Peppers, Heirloom Grape Tomatoes, Mushrooms, & Extra Cheese \$1.00 Extra

HEIRLOOM CAPRESE FLATBREAD

Basil Oil, Fresh Heirloom Tomatoes, Mozzarella & Provolone Cheese, Balsamic Drizzle
\$9.00

BOURSIN PIZZA

House-Made Boursin Cheese, Cherrywood Smoked Bacon, Roasted Vegetables, Mozzarella & Provolone Cheese \$14.00

CHEESE PIZZA

Build Your Own Pizza for \$1.00 Per Topping 12" For \$10.00 14" For \$12.00

BURGERS

Served With Fries, Side Salad, or Coleslaw
Add Bacon For \$1.50 More & Ask For a Side of Happy Sauce

*** BUILD YOUR OWN BURGER**

1/2 LB Certified Black Angus Burger Served with Lettuce, Tomato, Pickles, & Your Choice of Cheese \$12.00

VEGETARIAN BLACK BEAN BURGER

Sweet Potato and Black Bean Burger, Harbor Shores Happy Sauce, Fresh Avocado, Red Onions, Micro Greens, served on a Gourmet Bun \$13.00

SANDWICHES

Served With Fries, Side Salad, or Coleslaw
& Ask For a Side of Happy Sauce

PERCH SANDWICH

Wild Caught Yellow Lake Perch, Lightly Breaded & Fried, Served on an Artisan Roll with Fresh Lettuce & Creamy Tartar Sauce \$11.00

GRILLED SHRIMP SANDWICH

Marinated Grilled Tiger Shrimp, Fresh Sliced Mango, Lettuce, & Charred Lime Aioli on an Artisan Roll \$14.00

BUFFALO CHICKEN SANDWICH

All White Meat Chicken Breast, Lightly Breaded & Fried, Tossed in a Nduja Buffalo Sauce, served with Moody Blue Cheese Mousse, Chili Honey Aioli, & Tomato Chow Chow on a Ciabatta Roll \$13.00

*** STEAK MELT**

Certified Black Angus Beef Tender Grilled to Perfection, Sliced and Topped with Smoked Gouda, Carmelized Onions, and Horseradish Aioli. Served On a Swiss Mini Oval \$16.00

TURKEY, APPLE, & BRIE

All Natural Turkey Breast, Brie Cheese, Thinly Sliced Honey Crisp Apples, Fresh Lettuce, Fig Butter, & Honey Dijonaise on a Swiss Mini Oval \$14.00

GRILLED CHICKEN SANDWICH

All White Meat Chicken Breast, Grilled & Served with House-Made Spicy Giardiniera, Pickled Onions, Smoked Gouda & Garlic Aioli on an Artisan Roll \$13.00

GRILLED HAM & GOUDA SANDWICH

Cherrywood Smoked Ham, Carmelized Onions, Vlaskaas Mousse, & Roasted Garlic Aioli Served on a Toasted French Baguette \$14.00

