



THE GRILLE AT HARBOR SHORES

HANDHELD

SERVED WITH YOUR CHOICE OF SOUP, SALAD, OR FRIES

THE CLASSIC	\$15	STEAK & HAVARTI MELT	\$14
Half pound, hand-pattied burger with white cheddar, lettuce, tomato & onion on a brioche bun; add house-smoked bacon \$2		Savory steak, thinly sliced with caramelized onions, melted Havarti and a cracked pepper aioli on a toasted French roll.	
SLOWROASTED GRIDDLED CHEESE	\$10	APPLE CRANBERRY CHICKEN SALAD	\$11
Cheddar & Havarti melted together with slow roasted heirloom tomatoes on soft Italian bread.		Refreshing house-made chicken salad with crisp green leaf lettuce on a flaky croissant.	
GRILLED CHICKEN CLUB	\$13	VEGGIE HERO	\$10
Grilled chicken breast paired with house-smoked bacon, lettuce, tomato, and mayo on a brioche bun.		Sautéed mushrooms, red peppers, onions, and spinach with melted Havarti, lettuce, tomato & vinaigrette on a French roll.	
THE B.L.T	\$11	MEATBALL SUB	\$12
A classic made even better with our house-smoked bacon; paired with tomatoes, lettuce, mayo on soft Italian bread.		Savory meatballs, house-made marinara and melted mozzarella on a toasted French roll.	

LARGE PLATES

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STEAK FRITES	\$19	OPEN-FACED PULLED PORK SANDWICH	\$14
Grilled 10oz New York Strip topped with parsley butter; served with crispy fries and cracked pepper aioli.		Tender pulled pork piled high on top of our griddled jalapeno cheddar bread with house-made BBQ sauce.	
BAKED MAC & CHEESE	\$12	HARBOR SHORES FRIED CHICKEN	\$16
Cavatappi pasta tossed in a made-to-order cheddar cheese sauce, finished with crispy panko and baked. Try it topped with your favorite: Grilled Chicken \$5, Grilled Salmon \$8, Shrimp \$6, Pulled Pork \$5 or Lump Crab \$9		Boneless chicken breast fried crispy with chef's unique blend of herbs and spices; served with a side of our mac & cheese.	

CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



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SMALL PLATES

EAST COAST CRABCAKES

\$16

Delicate cakes packed with rich lump crab, perfectly seasoned, and served crispy with lemon herb aioli.

SLOW-ROASTED BRUSCHETTA

\$10

Heirloom tomatoes slow-roasted with garlic and chef's Italian herb blend; with basil Havarti Mousse and crostini.

PAR THREE PIMENTO CHEESE

\$6

This course classic is as close to Augusta as you can get!
Served with toast points.

MUSSELS TISCORNIA

\$13

P.E.I mussels tossed with tomatoes, garlic, white wine and stock then finished with lemon herb aioli and fresh parsley.

WINGS

\$12

Juicy wings served your way: Classic Buffalo, House BBQ or Signature Dry Rub; choice of ranch or blue cheese dressing.

CHILI CHEESE FRIES

\$10

Crispy fries topped with chef's award winning chili and topped with melted cheddar cheese and crème fraiche.

SOFT PRETZEL STICKS

\$10

Warm, chewy Bavarian style pretzel sticks served with your choice of beer cheese, grain mustard or cinnamon honey butter

PEEL & EAT SHRIMP

MARKET PRICE

The freshest tiger shrimp perfectly steamed, and served with tangy cocktail sauce; half pound and pound portions available.

SALADS & MORE

ADD YOUR FAVORITE PROTEIN: GRILLED CHICKEN \$5, GRILLED SALMON \$8, SHRIMP \$6, CRABCAKE \$9

GOLDEN BEAR-Y SALAD

\$3/6/10

Green leaf lettuce and spinach tossed with fresh strawberries, toasted pecans, creamy Havarti & roasted strawberry dressing.

CLASSIC CAESAR

\$3/6/10

Crisp greens tossed with our traditional style Caesar dressing, parmesan cheese and house-made croutons.

SOUP DU JOUR

\$5/7

Always made in house; ask your server for today's selection.

GARDEN SALAD

\$3/6/10

Fresh mixed greens with heirloom tomatoes, crisp cucumbers, carrots and sweet red peppers; your choice of dressing.

SOUP & SALAD

\$10

A small salad of your choice paired with a cup soup and crusty baguette; sub Damn Good Chili for only \$1

DAMN GOOD CHILI

\$6/8

Chef's award winning, Midwestern style red chili topped with shredded cheddar cheese.