



HAPPY HOUR

Join us everyday in the bar
from 4:30–6 pm

APPETIZERS

Avocado Toast

Toasted sourdough bread with avocado, grilled corn relish, radish, cilantro and cotija cheese. 12

Gochujang Pork “Wings”

Braised and grilled pork shank “wings” with Korean BBQ sauce, sesame seeds and scallions. 14

Dynamite Shrimp

Panko crusted and flash fried shrimp with dynamite sauce and ranch coleslaw. 15

Chicken Wings

Ancho guajillo pepper rub with chipotle honey glaze. 13

Deviled Eggs

Topped with spicy pepper jam and candied bacon. 8

Elote Corn Dip

Creamy grilled corn dip with roasted poblano peppers, chihuahua cheese and tortilla chips. 13

Crispy Brussel Sprouts

Fried Brussel Sprouts with honey sriracha aioli. 11



SOUP & SALADS

House Salad

Mixed green salad with red onion, cucumber, bacon and sunflower seeds with Honey Mustard Vinaigrette. 9

Southern Chopped Salad

Fried chicken, romaine, avocado, tomato, grilled corn, black beans, cucumber, fried onion straws and barbecue ranch dressing. 16

Steakhouse Cobb Salad

Sliced tenderloin, bleu cheese crumbles, tomatoes, fried onions, bleu cheese dressing and drizzled with balsamic. 22

Salmon Salad

Pan seared salmon, tomatoes, red onion, cucumber, farro, feta, parsley, kalamata olives and lemon oregano vinaigrette. 20

Creamy Chicken and Orzo

Braised chicken, vegetables, orzo, herbs and lemon. 6

HARBOR TOWN TAVERN

STEAKS

All steaks are seasoned with HTT seasoning blend and basted with garlic butter.
Steaks are served with salt and vinegar potatoes and green beans.

6oz. Sirloin 20

12oz. Strip Steak 28

10oz. Sirloin 25

22oz. Cowboy Ribeye 55

ADD-ONS 4

Caramelized Onions • Sautéed Mushrooms • Roasted Garlic
Chimichurri • Boursin, Bacon & Bleu Cheese • Cowboy Butter

ENTREES

Meatloaf

Mustard cream sauce, spicy BBQ sauce, fried onion straws, colcannon and green beans. 23

Salmon Bowl*

Teriyaki glazed salmon, farro, sliced cucumbers, avocado, edamame beans, carrots and red onion. 24

Chicken Breast

Pan seared chicken breast with smashed salt and vinegar potatoes, green salad and piri piri aioli. 24

Creamy Tomato Rigatoni

Vodka sauce with rigatoni, italian sausage and broccoli. 21

Fish and Chips

Beer battered cod with old bay waffle cut french fries and malt vinegar aioli. 23

Chicken Pot Pie

Creamy braised chicken with aromatic vegetables and cheddar cheese biscuit topping. 17



TAVERN TO GO

419.874.8590



SANDWICHES

All sandwiches served with waffle cut fries.

Steakhouse Burger

10 oz. prime steak trim burger with caramelized onion and sauce. 19

Croque Monsieur

Shaved ham, gruyere cheese, Mornay sauce and fried egg. 15

Grilled Chicken Club

Grilled chicken breast, peperonata, arugula, Boursin cheese and southern comeback sauce. 15

Grilled Shrimp Taco

Grilled shrimp with shredded cabbage, avocado and dynamite sauce. 17

SIDES

Sauteed Green Beans

w/ tomatoes & balsamic basil vinaigrette

Roasted Broccoli

w/ chili flakes, garlic and parm

Waffle Cut French Fries

w/ malt vinegar aioli

Cheddar Cheese Grits

w/ bacon & maple syrup

Smashed Yukon Gold Potatoes

w/ salt and vinegar



\$6

TREATS

Pumpkin Crème Brulee

topped with pumpkin spiced whipped cream

S'mores Bread Pudding

chocolate syrup, marshmallows, graham cracker

Apple Crisp

granny smith apples, caramel bourbon, almonds, vanilla ice cream

\$10