

SNACKS

SALADS

NACHOS v / g	14
nacho cheese, shredded cheese, beef, corn salsa, pico, jalapeños, and sour cream. / add guac \$2	
CHARCUTERIE BOARD	21
a variety of seasonal meats, cheeses, spreads, dried fruits, and crackers.	
BRUSSEL SPROUTS v / g	12
crispy, fried sprouts drizzled with sweet thai chili sauce. / loaded with bacon and feta cheese add \$4	
MAPLE AND BACON BOURSIN	15
boursin cheese topped with maple, bacon, dried cherries, and walnuts. served with crackers.	
LAKE LUAU MEATBALLS	12
meatballs marinated in a bbq pineapple sauce, topped with sesame seeds and scallions.	
HARBOR HOG WINGS g	14
tender, flavorful pork shanks, fried to perfection and served with your choice of dipping sauce. a lakeside favorite!	
SEAFOOD RANGOON	13
served with thai chili sauce for dipping.	
LOBSTER MAC	19
a delectable blend of lobster and extra cheesy macaroni.	
SEAFOOD SAMPLER	15
coconut shrimp, seafood rangoon, and brussels. served with thai chili sauce.	
SHRIMP COCKTAIL g / h	17
with a side of housemade cocktail sauce.	
CINNAMON SWIRL SPUDS v / g	6
crispy, fried sweet potato bites dusted with brown sugar and cinnamon.	
GARLIC PARM CHIPS v / g	4
GARLIC PARM FRIES v	6
/ loaded add \$4 / make 'em reuben fries add \$7	
ZUCCHINI FRIES v	10
with housemade ranch.	

CAESAR SALAD v / h	10
romaine, parm, and croutons, caesar on the side. / add chicken \$5 / add mahi-mahi \$8 / add shrimp \$6	
BLACK N BLEU g	17
crisp greens topped with a 6 oz delmonico ribeye, bleu cheese crumbles, diced tomatoes, and red onions. drizzled with your choice of dressing. bold and flavorful!	
MAC SALAD g	15
romaine, shredded cheese, pickle, angus steak burger, and special sauce (okay it's 1000 island). just like the classic burger but without all the carbs.	
SUMMER BERRY SALAD v / g / h	14
romaine and spinach blend with strawberries, blueberries, feta, and chopped walnuts. served with housemade raspberry vinaigrette.	
HOUSE MADE SALAD DRESSINGS: CAESAR, LIGHT ITALIAN, 1000 ISLAND, BLEU CHEESE, RANCH, RASPBERRY VINAIGRETTE, SOUTHWEST RANCH	

v = vegetarian option
g = gluten friendly option
h = healthier option

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

*We process shellfish and nuts in our facility.
18% gratuity will be added to any tabs left open
& parties of 8 or more.
Pay with cash to avoid a 3% credit card service charge.*

SWEETS

HOMEMADE CHEESECAKE	8
LAVA CAKE g	7
ROTATING SPECIALTY DESSERT	7

FOUNTAIN DRINKS

pepsi, diet pepsi, mountain dew, dr. pepper, starry, ginger ale, pink lemonade, orange crush, gatorade fruit punch, luzianne sweet tea, mug root beer, fresh brewed iced tea **2.5**

COCONUT SHRIMP PLATTER 14

basket of 8 crispy jumbo shrimp served with thai chili sauce for dipping and paired with garlic parm chips.

THOM'S TURKEY SAMMICH h 14

oven roasted turkey breast, served hot with mushrooms, melty american, and pickles on a brioche bun. served with a side of buffalo sauce.

LOBSTER MELT 17

creamy lobster mac & cheese topped with even more cheddar and swiss, melted between two slices of golden brown texas toast for an indulgent and savory lakeside treat.

THICK CUT BOLOGNA SANDWICH 12

grilled bologna stacked with crisp lettuce and juicy tomato on texas toast. a nostalgic classic done right.

FRENCH DIP 16

tender beef strips piled on a toasted hoagie roll, topped with melted swiss, sautéed mushrooms, and onions. served with rich au jus for the ultimate dipping experience.

REUBEN 16

shaved corned beef on marbled rye with swiss, sauerkraut, and thousand island.

CLASSIC CHICKEN SANDWICH h 12

succulent grilled or fried chicken breast served on brioche with lettuce, tomato, pickle, and onion.

/ add swiss, cheddar, american, or pepperjack \$1

/ add mushroom or guac \$2 / add bacon \$2.50

PATRIOT BURGER 13

½ lb juicy angus steak burger served on brioche with lettuce, tomato, pickle, and onion.

/ add swiss, cheddar, american, or pepperjack \$1 / add mushroom or guac \$2 / add bacon or a fried egg \$2.50 / make it a double \$4

**for each patriot burger sold, \$1 is donated to a veteran charity.*

LOBSTER BURGER 24

our spin on surf 'n' turf: a ½ lb angus burger topped with hot lobster, aioli, lettuce, tomato, and onion, all stacked up on a brioche bun.

CHOPPED CHEESE 15

a new york deli classic! our ½ lb angus steakburger, hashed and sauteed with onions, peppers and american cheese, topped with lettuce and tomato. served on a hoagie roll.

LOBSTER ROLL h 22

a traditional new england lobster roll, drizzled with aioli and topped with scallions. served chilled, and piled high on a split top roll.

BUCKEYE LAKE BLT 14

bacon piled high, lettuce, tomato, mayo on your choice of white or wheat bread.

/ add guac \$2

HARBOR TACOS (3) h 16

pick your protein: your choice of mahi-mahi, chicken, or beef. topped with fresh pico, zesty corn salsa, cheese, and a crispy cabbage blend. nestled inside flour tortillas & drizzled with housemade lemon aioli.

DOCKSIDE FISH N CHIPS 15

two pieces of fish fried to perfection. served with piping hot fries and our housemade coleslaw. accompanied by our housemade lemon ailoli.

BLACKENED MAHI-MAHI SANDWICH h 16

mahi-mahi filet blackened, served with lettuce, tomato, onion, and lemon aioli drizzle. served on a toasted brioche.

SHRIMP PO BOY 14

breaded shrimp, deep fried to perfection and drizzled with your choice of sauce and house made ranch. topped with lettuce and tomato on a grilled roll.

THE YACHT CLUB 15

smoked turkey, ham, candied bacon, swiss, and american cheese, stacked up with lettuce and tomato on your choice of white or wheat bread. no membership needed for this club.

HORVATH'S RICE BOWL 17

your choice of grilled mahi-mahi, blackened chicken, or fried shrimp drizzled with aioli and thai chili sauce, complemented by a kale blend and fresh scallions for a bold and balanced dish.

SIDES garlic parm chips \$2.5 / garlic parm fries \$3.5
sweet potato tots \$4 / brussel sprouts \$4.5 / side salad \$5
/ mac n cheese \$5

WHITE WINE RED WINE

GLASS / BOTTLE

RISATA Moscato D'Asti <i>Mendota Heights, MN</i>	8 / 29
STARLING CASTLE Sweet Riesling <i>Mosel, Germany</i>	7 / 25
PINE RIDGE Chenin Blanc Viognier <i>Napa, CA</i>	34
KIM CRAWFORD Rosé <i>France</i>	9 / 34
BIELER PÈRE Rosé <i>Provence, France</i>	34
HAYES RANCH Chardonnay <i>California</i>	7 / 25
MER SOLEIL Chardonnay <i>Salinas, CA</i>	44
NAUTILUS Sauvignon Blanc <i>Marlb, New Zealand</i>	40
EMMOLO Sauvignon Blanc <i>Rutherford, CA</i>	9 / 34
LÉGENDE R Bordeaux Blanc <i>France</i>	34
PEDRES BRINO Vermentino <i>Sardinia, Italy</i>	26
CONUNDRUM White Blend <i>Salina, CA</i>	34
RAIMAT ALBARINO Dry White <i>Spain</i>	33
FILADONNA Pinot Grigio <i>San Pietro, Italy</i>	9 / 33
BREAD & BUTTER Prosecco <i>DOC, Italy</i>	9/33

CLETO CHIARLI Lambrusco <i>Modena, Italy</i>	29
JAM JAR Sweet Red Blend <i>Western Cape, South Africa</i>	30
RISATA DARK RED Semi Sweet Red Blend <i>Piedmont, Italy</i>	8 / 29
MCMANIS Petite Sirah <i>Ripon, CA</i>	8 / 29
SPELLBOUND Merlot <i>California</i>	7 / 25
DIORA LA PETITE GRACE Pinot Noir <i>Monterey, CA</i>	48
JOSEPH DROUHIN Bourgogne Pinot Noir <i>Burgundy, France</i>	39
RED SCHOONER Red Blend <i>Rutherford, CA</i>	68
JOEL GOTT PALISADES Red Blend <i>California</i>	38
BRASSFIELD ERUPTION Red Blend <i>High Valley, CA</i>	44
FEDERALIST Honest Red Blend <i>North Coast, CA</i>	40
THE PRISONER 2019 Red Blend <i>Napa Valley, California</i>	62
ANGELINE Cabernet Sauvignon <i>Russian River Valley, CA</i>	8 / 30
BERINGER KNIGHTS VALLEY Cabernet Sauvignon <i>Helena, CA</i>	62
POST AND BEAM Cabernet Sauvignon <i>Napa Valley, California</i>	68
BRUNI POGGIO D'ELSA Sangiovese <i>Tuscany, Italy</i>	34
CHATEAU DES LAURETS BARON Bordeaux <i>Puissequin Saint-Émilion, France</i>	58

BLUEBERRY BASIL MULE	12
tito's vodka homemade blueberry basil syrup ginger beer lemon copper mug	
HOUSE PUNCH	12
tito's vodka homemade hibiscus syrup citrus lavender bitters pineapple	
BARREL AGED NEGRONI	12
watershed bourbon barrel gin campari bitters vermouth orange peel chilled up in a coupe	
BLOODY MARY	10
made with tito's vodka assorted meats and veggies <i>add shrimp \$10</i>	
ROSEMARY GIN FIZZ	10
gin rosemary simple lemon juice tonic	
FLORAL FRENCH 75	10
st germain gin lemon prosecco	
S'MORES MARTINI	10
whipped vodka o'reillys crème de cacao monin marshmallow cream graham cracker rim toasted marshmallow skewer	
KEY LIME PIE MARTINI	10
whipped & vanilla vodka lime cream simple graham cracker rim	
BLUEBERRY SPRITZ	10
tito's vodka heritage blueberry liqueur simple soda water	
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LONG ISLAND	10
rum gin vodka triple sec tequila citrus pepsi <i>or make it a long beach with cranberry in lieu of pepsi</i>	
MOJITO	9
bacardi rum muddled mint simple syrup fresh lime <i>add muddled strawberries or blueberries \$1 (seasonal)</i>	
MAI TAI	10
light rum dark rum triple sec oj pineapple orange cherry	
MARGARITA	10
tequila fresh squeezed lime triple sec on the rocks with or without salt <i>pomegranate add \$1</i> <i>make it spicy with muddled jalapeños and a tajin rim \$1</i>	
BEES KNEES	12
watershed bourbon barrel gin honey lemon bitters chilled up in a coupe glass fresh rosemary	
SANGRIA	9
red wine apricot brandy pineapple oj over fruit and ice <i>pitcher of sangria (serves ~5) \$36</i>	
MIMOSA	9
champagne choice of pineapple, cranberry, or oj <i>add locally distilled heritage peach or blueberry liqueur \$6</i>	
GIMLET	9
gin or vodka fresh lime simple on the rocks or up	
BAYBREEZE	9
vodka cranberry pineapple lime	
PALOMA	9
tequila grapefruit juice lime simple syrup soda	
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DIRTY MARTINI	10
vodka or gin dry vermouth olive juice bleu cheese olives chilled up or on the rocks	
COSMOPOLITAN	10
vodka triple sec fresh lime cranberry lime twist	
ESPRESSO MARTINI	10
made with our own buckeye lake coffee co. cold brew vodka local heritage coffee liqueur cream <i>make it hazelnut or caramel \$1</i>	
LEMON DROP MARTINI	10
vodka fresh lemon juice simple syrup sugar rim	
LEMON MERINGUE MARTINI	10
vodka limoncello fresh lemon juice cream	
CHOCOLATE MARTINI	10
vanilla vodka chocolate liquor chocolate syrup cream	

*Upgrade any cocktail with
Tito's or Grey Goose vodka, add \$3*

BOURBON COCKTAILS

OLD FASHIONED	10
bourbon muddled orange and cherry simple syrup bitters on the rocks	
MANHATTAN	10
bourbon sweet vermouth bitters luxardo cherry orange peel chilled up in a martini glass	
BOURBON SMASH	10
bourbon muddled mint simple syrup bitters lemon on the rocks	
CORDIAL HORVATH	10
bourbon luxardo cherry orange peel ice wedge low ball	
BOURBON MARNIER	10
bourbon grand marnier orange peel chilled in a coupe	
MINT JULEP	10
bourbon simple syrup muddled mint on the rocks	
BROWN DERBY	10
bourbon grapefruit honey simple syrup	
GOLDEN DOCKSIDE	10
bourbon heritage peach fresh lemonade	

Upgrade any cocktail with
Woodford \$2, Wild Turkey Rare Breed \$4
Four Roses Small Batch Select \$8

Enhance any bourbon or bourbon cocktail with a rosemary
and hickory smoked glass \$4

BOURBON FLIGHTS

BOURBON FLIGHTS

60% off of glass price. Choose your own .5oz tastings

APPRENTICE	13
Elijah Craig, Four Roses, Bulleit, Woodford Reserve	
JOURNEYMAN	20
Jefferson Very Small Batch, Wild Turkey Rare Breed, Woodford Double Oaked, Four Roses Small Batch Select	
MASTER	28
EH Colonel Taylor, Rabbit Hole Px Sherry Cask, Whistle Pig Straight 10 yr Rye, Angel's Envoy	

All Bourbon, Whiskey and Scotch pours are 1.5oz
and subject to market availability. ® Rare

ANGEL'S ENVY	13
BASIL HAYDEN	9
BENCHMARK 8	6
BLANTON'S ®	17
BUFFALO TRACE ®	10
BULLEIT	7
BULLEIT RYE	7
CALUMET FARMS SINGLE BLACK RACK 8 ®	18
EAGLE RARE ®	12
COLONEL EH TAYLOR ®	17
ELIJAH CRAIG	7
FOUR ROSES SMALL BATCH	9
FOUR ROSES SMALL BATCH SELECT	15
HENRY MCKENNA ®	13
JEFFERSON'S OCEAN ®	17
JEFFERSON'S VERY SMALL BATCH	12
KNOB CREEK SMALL BATCH	9
KENTUCKY OWL CONFISCATED ®	29
KNOB CREEK SMOKED MAPLE	9
LARCENY KENTUCKY STRAIGHT	7
OLD FORESTER	7
OLD FORESTER 1920 ®	15
RABBIT HOLE PX SHERRY CASK	18
RUSSELL'S RESERVE 10 YR	8
UNCLE NEAREST 1856	12
WELLER ANTIQUE 107 ®	13
WELLER SPECIAL RESERVE ®	8
WHISTLE PIG STRAIGHT 10 YR RYE ®	19
WILD TURKEY AMERICAN HONEY	5
WILD TURKEY RARE BREED	11
WOODFORD RESERVE	9
WOODFORD DOUBLE OAKED	13
WOODFORD STRAIGHT RYE	9
GLENFIDDICH 12	11
GLENLIVET 15	14
JOHNNIE WALKER BLACK	9
JOHNNIE WALKER BLUE	40
MACALLAN 12	17
MACALLAN 18 ®	60

~Served neat or in an ice-wedge rocks glass~

Extra Luxardo cherries (2) \$1.00

Take home a Horvath's Harbor logo etched rocks glass \$10

DOMESTICS

CRISP &
BRIGHT

TOASTED & NUTTY

HOPPY

FRUIT &
SPICY

**DARK &
ROASTED**

**CIDERS &
SELTZERS**

