

## Starters

- The Nachos** 12.50  
Piled High Seasoned Tortilla Chips with Spiced Pork or Shredded Chicken, Jack Cheese, Topped with The Works.
- Dos Tacos** 7.  
A Choice of Chicken Verde, Spiced Pork or Tempura Fish, Garlic Aioli, Cheese, Onions, Lettuce, Purple Cabbage, Tomatoes & Cilantro
- Chips & Dips** 8.  
Monterey Jack Cheese Sauce & Homemade Verde Salsa & Seasoned Chips
- Texas Shrimp & Grits** 9.  
Bacon Wrapped Shrimp with Pepper Jack Cheese Grits
- Southwest Calamari** 9.  
Tossed with Onions, Peppers & Cilantro, Served with Lemon Au Jus
- Skillet Corn Bread** 5.  
Served with Jalapeno Jelly

## Soups & Salads

- Homemade Chicken Tortilla Bowl** 6. /Cup 4.
- The Wedge** 7.  
Bacon, Tomatoes, Green Onions, Bleu Cheese Crumbles, Garlic Crouton & Bleu Cheese Dressing
- The Grille's House Salad** 7.  
Fresh Arugula, Tomatoes, Cranberry Cheese Crumbles, Candied Pecans, Red Onions, & Balsamic Vinaigrette
- Tejas Caesar** 9.  
Crisp Romaine Tossed with Caesar Dressing & Parmesan, Topped with Roasted Peppers & Corn, with Grilled Garlic Croutons
- Fajita Salad** 11.  
Chicken or Beef Fajita, Served with Fresh Arugula, Black Beans, Rice, Cilantro, Purple Cabbage Sour Cream, Pico De Gallo, Garlic Aioli & Salsa
- Add Salmon or Four Shrimp** 7.  
**Or**  
**Chicken for 4.**  
Grilled or Blacked
- All Sides 3.5 Each**  
Southwest Rice  
Black Beans  
Asparagus  
Pepper Jack Cheese Grits  
Crisp Fries  
Fruit

## Harbor Favorites

- Harbor Bowl** 10.  
Choice of Pulled Garlic Pork, Shredded Chicken, Tempura Fish, Cilantro Lime Rice, Black Beans, Cheese, Roasted Garlic Aioli, Sautéed Mix Mex Vegetables, Fresh Onions, Tomatoes & Cabbage
- Harbor Cheeseburger** 9.  
½ lb. of Fresh 1855 Angus Beef, Aged Cheddar, Lettuce, Onion, Tomatoes, Pickles & Mustard on a Toasted Brioche Bun. Served With Crisp Fries, (Add On: Bacon 1.25, Jalapenos .50 Eggs 1.)
- Turkey Sandwich** 9.5  
Thinly Sliced Turkey, Grilled & Melted with Swiss cheese on a Toasted Jalapeno Artisan Bread with Lettuce, Cured Pickles, Onions, Tomatoes & Mayonnaise, Served with Crisp Fries
- Grilled Chicken Panini** 9.  
Char Grilled Chicken, with Sautéed Mushrooms Swiss cheese & Garlic Aioli, Served with Crisp Fries
- Open Face Prime Rib Melt** 10.  
Served on Toasted French bread with Melted Mozzarella, Diced Bell Peppers, Beef Demi Glaze & Served with Crisp Fries

## Entrees

Add a Salad \$3.50

- Baja Fajita Dinner** 19.  
Marinated Beef or Chicken with Black Beans, Southwest Rice, Salsa Grilled Pepper & Onion, Pico, Sour Cream, Guacamole, & Tortillas
- Cowboy Steak & Shrimp** 29.  
14oz Tomahawk Rib-Eye, with Sautéed Mushrooms & Sweet Vermouth Shrimp Mac & Cheese
- Diablo Shrimp** 22.  
Bacon Wrapped Shrimp with Jalapeno, Accompanied with Poblano Crema, Southwest Rice, & Grilled Asparagus
- Grilled Salmon** 22.  
Accompanied with Lemon Beurre Blanc, Southwest Rice & Asparagus
- Chile Relleno** 20.  
Roasted Chile Stuffed with Garlic Chicken & Cheese Tempura Fried & Topped with Spiced Jacked Cheese Sauce & Sweet Habanero Mango Sauce. Served with Southwest Rice & Black Beans & Mix Mex Veggies
- Blacken Chicken Mix Mex** 18.  
Char Grilled Blacken Chicken, Accompanied with Southwest Rice & Sautéed Kale Color Mix Mex & Poblano Crema
- 1855 Black Angus Tenderloin** 32.  
Mesquite Smoked 10oz Filet with Pepper Jack Cheese Grits **OR** Sweet Vermouth Shrimp Mac & Cheese, Tobacco Onions & Voodoo Glaze
- Garlic Noodles** 19.  
Sautéed Shrimp & Chicken with Mushrooms, Sweet Vermouth Butter Sauce & Arugula, Tossed in Fettuccini Pasta

<p><b>Herb Crusted Prime Rib (Saturdays after 5pm)</b> 24. Accompanied with Horseradish Sauce, Au Jus, Garlic Chive Mashed Potatoes &amp; Grilled Asparagus</p>
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**There will be a \$5 split plate charge for all shared entrees. Split Entrees include an additional side or small Harbor Salad.**

**20% Gratuity Will Be Added To Parties of 8 or More**

## **Build Your Own Gourmet Pizza**

**Hand Tossed or Thin Crust 16.00 / Small Personal 7.**

### **Sauces:**

Classic Marinara, Homemade Barbeque Sauce or Pesto

### **Meats: 1.50**

Hamburger, Pepperoni, Italian Sausage, Bacon, Shrimp, Ham, Canadian bacon, Shredded Chicken or Garlic Pork for \$1.75

### **Cheeses:**

Mozzarella, Parmesan, Pepper Jack, Bleu Cheese, Cheddar

### **Vegetables: 1.25**

Onions, Tomatoes, Bell Peppers, Black Olives, Artichokes, Mushrooms, Sun Dried Tomatoes, Pineapple, Jalapenos, Banana Peppers, Fresh Basil, Fresh Spinach, or Kalamata Olives

## **Chef Specialty Pizzas & Subs**

### **Black & Bleu 25.**

Shaved Prime Rib with Cabernet Caramelized Onions, Oil, Fresh Herbs, Mushrooms & Bleu Cheese Crumbles.  
Served with Horseradish Sauce

### **Margarita 18.**

Fresh Mozzarella, Fresh Basil, Sliced Tomatoes, & Shaved Parmesan

### **Meatball Sub Basket 8.**

Fresh Mozzarella, Shaved Parmesan, Fresh Basil & Classic Marinara

## **For The Kids**

## **Ages 12 and Under Please**

### **Cheese Burger 5.**

A Juicy All Beef Patty, Plain & Dry Served with Fries or Fruit

### **Grilled Hot Dog 4.**

Served with Fries or Fresh Fruit

### **Grilled Cheese 5**

Served on White Toast & Fries or Fruit

### **Chicken Tenders 7.**

Served with Fries or Fresh Fruit

### **Mac & Cheese 5.**

## **Sweet Endings**

### **Skillet Blackberry Cobbler 8.**

With Vanilla Bean Ice Cream

### **Brule & Fresh Berries 8.**

Classic Crème Brule with Glazed Sugar & Fresh Berries

### **Waffle Smash 8.**

Warm Waffle, Vanilla Bean Ice Cream with Hot Carmel, Candied Pecans, & Whipped Cream

### **Root Beer Float 7.**

Barq's Root beer, Vanilla Bean Ice-cream topped with Whipped Cream