

LUNCH MENU APPETIZERS

TRUFFLE FRIES 12

Truffled french fries, parmesan cheese

QUESADILLA 14

Chicken quesadilla, adobe lime crème, sour cream, pico de gallo

PESTO POTATO PANCAKES (V/GF) 12

House made and fried, sundried tomato, pesto garlic aioli

CHEESY GARLIC BREAD (V) 12

Bread made in our very own Great Lakes Bakes, garlic butter spread, cheese blend. Add marinara (2)

WISCONSIN FAMOUS CHEESE CURDS (V) 13

Served with Ranch Dressing

SOUPS & SALADS

Add chicken to salads (7)

HOUSE SALAD (GF/VA) 10

Mixed greens, carrot, cherry tomatoes, cucumber, white balsamic dressing

BEET SALAD (V/GF) 14

Confit beets, chevre cheese, radish, toasted walnut, orange honey vinaigrette

SMOKED CAESAR SALAD (V) 14

Chopped romaine, shredded parmesan, croutons, Blue Harbor signature smoked Caesar dressing

SOUP DE JOUR 8/10

BEER CHEESE (V) 8/10

SANDWICHES

Choice of fries, fresh fruit, or side salad

BEACON BURGER 18

Half-pound wagyu patty, lettuce, tomato, red onion, pickle chips, cheddar, hard roll

LIGHTHOUSE SANDWICH 17

Chicken breast, Swiss, bacon, lettuce, tomato, garlic aioli, Sheboygan hard roll

SHEBOYGAN STEAK SANDWICH 16

Miesfeld's steak patty, cheddar, caramelized onions, pickle chips, Sheboygan hard roll

CLASSIC BLT 15

Bacon, lettuce, tomato, garlic aioli, country bread

SAILOR'S REUBEN 18

Corned beef, bacon braised sauerkraut, Swiss, Thousand Island Dressing, caraway rye bread

HOT HAM & CHEESE (V OPTION) 14

Ham, Swiss, cheddar, 7-grain bread

All sandwiches can be served as a wrap

(GF) Gluten-Free (GFA) Gluten-Free Available (V) Vegetarian

*When ordering, please remember consuming raw or undercooked meat or seafood can result in foodborne illness.

All parties of six or more, an automatic 20% gratuity will be added to the bill.



LUNCH MENU

PIZZA

BUILD YOUR OWN 16" PIZZA

CHEESE 22

10" CAULIFLOWER CRUST PIZZA (GF) 19

Each Additional Topping 2

Pepperoni, Italian Sausage, Bacon, Cherry Tomato, Red Onion, Mushroom, Black Olive, Jalapeño, Calabrian Pepper Paste (spicy)

DESSERT

APPLE PIE 10

Traditional apple pie, apple crisp, caramel sauce, whipped cream

PUMPKIN PIE 10

Traditional pumpkin pie, whipped cream, pecan praline tuille

PEAR CARDAMOM CAKE 10

Spiced cardamom cake, red wine poached pear, vanilla crème anglaise



Blue Harbor Resort restaurants proudly represent Paso Robles and are committed to continuing to bolster the high-quality reputation of Paso Robles wines from Broken Earth Winery. Learn more at blueharborresort.com/broken-earth-winery or scan the QR code to the right.



FOR RESERVATIONS CALL 920-457-9810 OR EXT 521 FROM YOUR ROOM