



Welcome

to the Lodge Restaurant -
the dining room of Harbor! Actually, it's almost our living
room, too. For five generations kids have tumbled on these
floors; families have toasted weddings, anniversaries,
new babies and new boats or just turned up for dinner
with sunburned noses and big appetites.

This is our home, and while you are here, we want you to
feel at home. So pull up a chair or stroll around and look
over the bits and pieces of Harbor history that we have
laying about while you are waiting on your food.

We want you to know how important you are to us.
Every product we purchase for our kitchen has been
carefully selected for quality and freshness, and every item
on our menu is presented with care and with pride.

And if a kid tumbles by or a dog barks at the
front door or wanders in... relax.

You're just part of the Harbor family now.



APPETIZERS

Harbor's Famous Loaded Nachos

Crisp tortilla chips loaded with your choice of spicy ground beef or grilled chicken and topped with melted cheddar and mozzarella cheeses, shredded lettuce, tomato and onions.

Sour cream, salsa and guacamole served on the side - 9.99
Side of cheese dip - 2.00

Chicken Quesadilla

Seasoned and grilled chicken breast with melted mozzarella and cheddar cheeses, layered between two flour tortillas and served with sour cream, salsa and guacamole - 9.99

Harbor Basket

Your choice of our house seasoned, hand battered mushrooms or onion rings. Served with ranch dressing - 8.99
Or add 1.00 for half and half

Crab Cakes

Four delicate crab cakes perfectly seasoned and deep fried. Served with homemade cocktail sauce and tartar sauce - 9.99

Coconut Shrimp

Six succulent shrimp, breaded in coconut crust and delicately fried golden. Served with orange horseradish dipping sauce - 10.99

Wings

Chicken wings of Fire served with our homemade ranch dressing - 8.99

Harbor Cheese Fries

A generous portion of our golden French fries topped with melted mozzarella and cheddar cheeses. Ranch dressing served on the side - 6.99

new Spinach & Artichoke Dip

This classic favorite is baked to perfection and served with toasted sourdough croutons - 8.99

 House Specialty  Low-Carb


Soup & Salads

Soup & Salad Bar

Cool, refreshing mixed greens with all of your favorite toppings and dressings. Comes with our fresh homemade soup of the day - 8.99
Add chicken - 4.00 Add shrimp - 5.00

Spinach Caesar Salad

Tender spinach with fresh sliced mushrooms, crisp bacon, red onion, tomato wedges, croutons and parmesan cheese. Caesar dressing served on the side - 8.99
With chicken - 4.00 Add shrimp - 5.00

 Lighter Option: without bacon or croutons. Ask for fat free caesar dressing.

Harbor Chef Salad

Lean ham, smoked turkey, tomato wedges, boiled egg, mozzarella and cheddar cheeses on a generous bed of garden fresh greens. Your favorite dressing served on the side - 9.99

Harbor Island Salad

A generous bed of mixed greens, golden pineapple, mandarin oranges, coconut and almonds, topped with a grilled teriyaki chicken breast. Our homemade tangy orange dressing comes on the side - 10.99

new Taco Salad

Seasoned taco meat, lettuce, tomato, onion, cheddar cheese, mozzarella cheese and black olives. Served in a tortilla shell with salsa, sour cream and guacamole on the side - 9.99

POTATOES

Our grand fluffy baked potatoes come with a side of sour cream and salsa unless otherwise specified.

Southwestern Style

Seasoned ground beef, black olives, cheddar and mozzarella cheeses - 7.99

Garden Style

Steamed garden vegetables with melted mozzarella - 7.99

Traditional Baked Potato

A large baked potato with butter, sour cream, cheddar cheese, bacon bits and chives - 5.99

Sweet Potato Fries

Served with cinnamon butter and brown sugar - 4.99

French Fries

Regular order - 3.99 Small order - 2.99

Entrées

All of our entrees include a trip to the soup and salad bar, choice of French fries, baked potato or steamed vegetables and our warm rolls.

Fried Shrimp

Butterflied, breaded and fried to perfection.
Served with our homemade cocktail sauce - 17.99

Shrimp Scampi

Delicately sautéed shrimp in butter, lemon and garlic,
finished off with parsley - 17.99



Grilled Shrimp

Succulent shrimp seasoned and grilled to perfection.
Served on a bed of rice pilaf with our
homemade cocktail sauce - 17.99

Harbor Stir Fry

A generous portion of sautéed vegetables
over wild rice with your choice of
chicken or shrimp 17.99

new **Harbors Seafood Pasta**

Jumbo shrimp and crawfish are
sautéed in a white wine and butter cream
sauce then finished with tomato, mushrooms,
green onions and a hint of Cajun seasonings.

Served on a bed of penne pasta - 17.99
Or try it with grilled chicken.

Chicken Strips

Strips of our tender chicken breast hand breaded
in Harbors' specially seasoned batter
and deep fried to golden brown served with
BBQ sauce or sweet & sour sauce - 9.50



Teriyaki Chicken

Premium chicken breast steeped in our
special house teriyaki marinade, grilled to perfection.
Topped with grilled golden pineapple and
served on a bed of wild rice - 16.99

Catfish Fingers

Boneless strips of catfish fillets breaded and
deep fried to a golden brown with sliced onion
and lemon wedge. Served with our homemade
tartar sauce and hush puppies - 10.99



Catfish Fillets

USA farm raised catfish fillets grilled with Cajun,
Key West or lemon pepper seasoning.
Or have it home style, hand battered
in cornmeal and fried golden with
our house tartar sauce, sliced onion,
lemon wedge and hush puppies - 15.99



Fresh Grilled Salmon

A tender 8 oz. salmon fillet grilled to perfection and
drizzled with our zesty lemon caper sauce - 18.99



Ribeye

A beautiful hand cut 12 oz. USDA choice grade
Black Angus steak grilled to order - 22.99



Filet Mignon

The most tender cut of USDA choice grade
Black Angus beef, hand cut, wrapped in
bacon and grilled to order - 22.99



Chicken Fried Steak

Our six ounce steak is
hand breaded and
deep fried to a
golden brown
and covered with
creamy peppered
gravy - 12.99



Low-Carb



House Specialty

Substitutions and plate sharing add 1.00



SANDWICHES & BURGERS

All of our tasty sandwiches and massive burgers are served with your choice of: Chips, French fries, House Potato Salad or our Refreshing Marinated Vegetable Salad.

Steak & Cheese Hoagie

Sliced sirloin steak with peppers, onions and covered with Swiss cheese, nestled in a grilled sourdough hoagie - 8.99

Chicken Breast Sandwich


Have it your way, hand breaded and fried golden - or on the lighter side, grilled with your choice of our Lemon Pepper, Cajun or Key West blend of seasonings. Served on a grilled bun with lettuce, tomato and a crunchy pickle spear - 8.99

Patty Melt

A half pound Black Angus patty charbroiled and smothered with onions, mushrooms and melted Swiss cheese on grilled marble rye bread - 8.99

The Traditional Reuben

Corned beef layered thick with seasoned sauerkraut and Swiss cheese on grilled marble rye bread - 8.99

 Or try a lighter option with our smoked turkey

Clubhouse

Sliced smoked turkey, ham, American and Swiss cheeses with green leaf lettuce, tomato and bacon on toasted sourdough with mayonnaise dressing - 8.99

BLT

Crisp smoked bacon, green leaf lettuce and tomato on toasted wheat or white bread with our mayonnaise dressing - 6.99



A True Lake Ouachita Masterpiece!

HARBOR BURGER

A thick half pound of Black Angus beef charbroiled and topped with all the trimmings on a grilled bun - 8.99

ADD IT


Add Bacon or Sautéed Mushrooms 1.00
Add American, Swiss, Cheddar, Mozzarella or Pepperjack Cheese .75
Add Grilled Onions or Jalapeños .75

new Catfish Po' Boy

A deep fried US farm raised catfish fillet, served on a grilled sourdough hoagie with lettuce, tomato, purple onion and our house remoulade sauce - 8.99

California Wrap

Grilled chicken, green leaf lettuce, ripe tomato, bacon, guacamole, sunflower seeds, cheddar cheese and ranch dressing all tucked in a flour tortilla - 8.99

 Or have it vegetarian and substitute mushrooms for the chicken and bacon and lite ranch.



Low-Carb



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Desserts

Harbor's Fabulous Fruit Cobblers

Hot flaky crust over bubbling baked fruit fillings - your choice of:
Blackberry (our most popular), Peach, Apple or Pecan!
And yes, topped with a scoop of rich vanilla ice cream - 5.99

The Lodge Carrot Cake

Made from scratch with our timeless recipe and covered in our rich cream cheese frosting. Delicious! - 5.99

If you're serious about chocolate...

Fudge Topped Mountain

A homemade double chocolate brownie topped with a scoop of ice cream covered in hot fudge, nuts, whipped cream and a cherry on top - 6.99

I Scream, You Scream, We All Scream For Ice Cream!

The favorite of generations, served by the scoop! Choose from chocolate or vanilla - 2.50

Peanut Butter Pie

Our own recipe. Peanut butter and cream cheese in an Oreo crust topped with fudge and caramel sauce - 4.99

Sugar Free Cheesecake

Our homemade cheesecake is made with Splenda and served with fresh strawberries - 4.99

BEVERAGES

Iced Tea unlimited refills - 2.09

Sweet Tea unlimited refills - 2.09

Hot Tea - 1.75

20 oz. Soft Drinks one refill - 2.09
Coke, Diet Coke, Dr. Pepper, Diet Dr. Pepper,
Sprite, Lemonade

Coffee Bottomless cup - 1.50

Hot Chocolate - 1.99

20 oz. Milk
Skim, 2%, Whole or Chocolate - 2.50

Fruit Juice

Orange, Apple, Cranberry,
Grapefruit, V-8.

20 oz. Large - 2.09 8 oz. Small - 1.50

Bottled Water

Mountain Harbor Private Label - 1.50

Flavored Teas

Raspberry and
Peach Tea - 2.25

Flavored Lemonades

Strawberry - 2.25

All to go orders will incur a 17% packaging fee.

