



TERRACE ROOM

wine bar and lounge

APPETIZERS

Soup of the Day

3

Baked Asiago & Goat Cheese

served warm on a tomato coulis
with toasted garlic bread

7

Nachos Nouveau

corn tostadas with black beans, jack and
cheddar cheeses, green onion, tomato and jalapeno,
served with salsa fresca and sour cream

7

Hoisin Ribs

half slab of individually cut baby back ribs glazed
with hoisin barbecue sauce and sesame seeds

9

Frescadilla

spinach tortilla, jack and cheddar cheeses, green onion
and cilantro, served with salsa fresca and sour cream

7

SALADS

Southwest Chicken Salad

romaine lettuce, blackened chicken breast, corn, black
beans, tomato, green onion, jack and cheddar cheeses,
crushed corn tortillas and spicy ranch dressing

9

Classic Caesar

7

Terrace Salad

baby spinach, red grapes, sunflower seeds,
dried cranberries, green onion and shaved parmesan
tossed in oil & vinegar

5

SANDWICHES

includes soup or terrace salad

Blackened Chicken

spicy chicken breast, caramelized onion
and cheddar cheese

7

Jenny's BLT

thick-cut artisan bacon, lettuce, tomato
and mayo on ciabatta

8

ENTREES

includes soup or terrace salad

Jenny's Pot Roast

served with roasted winter vegetables

17

Chicken Parmesan

served with spaghetti marinara and seasonal vegetable

15

Spinach & Mushroom Lasagna

with four cheeses, served with garlic toast
and seasonal vegetable

13

Half Crispy Roast Duck

with cherry port sauce, mixed grains with mushrooms,
and seasonal vegetable

21

DESSERTS

Flourless Chocolate Cake

6

Pecan Pie

6

waterfront dining and drinks everyday from 5pm

111 W. Water Street, New Buffalo, MI • 269.469.7700 • www.HarborGrand.com



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MARTINI LOUNGE

8

The Terrace

Absolut Mandarin, strawberry puree and orange juice

Cosmopolitan

Absolut Citron, triple sec, cranberry and lime juice

The Bungalow

Absolut Vanilia, Bailey's, Crème de Cacao
and chocolate syrup

The s'More Martini

Absolut Vanilia, Bailey's, Crème de Cacao
toasted marshmallow and graham cracker rim

The Playhouse

Kettle One and Apple Pucker with a splash of Midori

The Wright Martini

Bombay Sapphire, dry vermouth and
blue cheese olives

Summer Grove

Absolut Vanilia, lime juice, pineapple juice,
cream and simple syrup

Taliesin West

Malibu Mango, Absolut, triple sec and pineapple juice

CRAFT BEERs

5

Founders Pale Ale medium bodied ale

Breckenridge Avalanche Ale American amber ale

Magic Hat #9 English not-quite-pale ale

Ommegang Hennepin Belgian-style ale

Great Divide s't. Bridget's porter

Duvel Belgian golden ale

IMPORTs

4

Amstel Light, Blue Moon, Corona,
Corona Light, Heineken, Heineken Light, Newcastle,
Clausthaler (non-alcoholic)

DOMESTICs

3

Bud Light, Budweiser, Coors Light, Miller Light,
Miller Genuine Draft, Michelob Ultra

THE CAFÉ

6

locally roasted Uncommon Grounds coffee...

The Explorer

...with Bailey's, Grand Marnier
and a splash of Kahlua

Irish Coffee

...with Jamison Irish Whiskey, topped with whipped
cream and a drizzle of Crème de Menthe

Jamaican Coffee

...with Kahlua, Myer's Dark Rum
and a splash of cream

The Mistletoe

...with Bailey's, Kahlua, Amaretto
and hot chocolate

French Coffee

...with Courvoisier Cognac, Grand Marnier
and a splash of Frangelico