



# Menu

## Shareables

### HARBOR NACHOS

Seasoned waffle fries topped with melted cheddar cheese, bacon bits, scallions and sour cream. \$12

### RDG NACHOS

Seasoned waffle fries topped with chorizo and seasoned beef, melted cheddar cheese, scallions, sour cream and bang bang sauce. \$13

### TROPICAL SHRIMP CEVICHE GF

Served with tortilla chips. \$10

### LOBSTER CRAB DIP

Creamy and cheesy baked lobster and lump crab meat served with pita chips. \$12

### BANG BANG EMPANADAS

Braised beef and cilantro empanadas served with sour cream, pico de gallo and bang bang sauce.

2 for \$7 or 4 for \$10

### RDG CALAMARI

Lightly breaded calamari served with bang bang and cocktail sauces. \$9

## Bar Favorites

### CHICKEN WINGS

BBQ, Buffalo, Hot BBQ, Toasted Coconut, Spicy Mango, Lava Lava, Spicy Honey, Honey Habanero and Hot BBQ. Served with choice of ranch or blue cheese dressing. 6 for \$7 or 12 for \$12

### FRIED PICKLES

Served with tangy ranch. \$8

### RDG PRETZEL

Soft & warm pretzel served with Beer Cheese & RDG Mustard. \$13

### CHIPS & SALSA/GUAC GF V

Choose from Roasted Tomato Salsa, Pineapple Salsa or Guacamole. Order the Flotilla for all three. Sea salt and lime tortilla chips served with your choice of 1, 2 or all 3 options. 1 for \$6 or 2 for \$11 or Flotilla \$16

### ONION STRAWS

Seasoned & Served with Bang Bang sauce. \$7

## Sides

House Fries - \$3

Waffle Fries - \$3

Sweet Potato Fries - \$3

Brussel Sprout Slaw - \$3

Vegetable of the Day - \$3

Mashed Potatoes - \$3

Side Salad - \$4

Side Caesar Salad - \$4

## Handhelds

Upgrade burger patty to 1/2lb Widman Hereford Beef patty for an additional \$2

### HARBOR MASTER BURGER

Chargrilled 1/3lb beef patty topped with bacon, choice of cheese, crisp lettuce, tomato, crispy onion straws and BBQ sauce. \$13

### PINEAPPLE JALAPENO BACON JAM BURGER

Chargrilled 1/3lb beef patty topped with pineapple and jalapeno salsa, bacon bits, pepperjack cheese, crisp lettuce, tomato, onions and lava lava sauce. \$13

CHOICE OF BRIOCHE BUN, PRETZEL BUN, WRAP, OR GF BUN AND SERVED WITH CHOICE OF SIDE

### CUBANO

Sliced smoked ham and savory carnitas served on a telera roll with swiss cheese, RDG mustard and pickles. \$13

### THE 'WIDMAN'

Two 1/2lb Widman Hereford Beef patties topped with smoked pork belly, cheddar cheese, tomato Worcestershire ketchup, lettuce, tomato and onion. \$18

### BLACK BEAN BURGER GF V

Grilled zesty black bean burger topped with guacamole, crisp lettuce, tomato, pickled red onions and lava lava sauce. \$12

## Soups & Salads

### NEW ENGLAND CLAM CHOWDER

Cup \$4 Bowl \$7

Add Chorizo and seasoned beef \$2



### SOUP OF THE WEEK

Cup \$4 Bowl \$7

### HULI HULI CHICKEN SALAD

Honey ginger glazed chicken on a bed of field greens with cucumbers, diced mango, pickled red onions, goat cheese and crispy tortilla threads. Served with Raspberry Vinaigrette and Honey Mustard. \$16

### RDG HOUSE SALAD

Field greens with tomato, cucumbers, pickled red onions, and croutons. Can be topped with your choice of grilled chicken, steak, shrimp or black bean burger. \$10 w/o meat or \$14 with meat.

### CHICKEN CAESAR SALAD

Grilled chicken on a bed of romaine lettuce with onion, Tomato, parmesan cheese and croutons. Served with creamy Caesar dressing. \$12

### THE "BARRY" SALAD

Field greens with grilled chicken, fresh blueberries, goat cheese, candied walnuts and pickled red onions. Served with Blueberry Vinaigrette. \$15

### TACO SALAD

Romaine lettuce topped with chorizo/beef, diced tomatoes, roasted corn and poblano, shredded cheese, sour cream and crispy tortilla threads. Served with roasted tomato salsa and cilantro lime sauce. \$15

## Soup-erb



# Pizza

CHOOSE FROM REGULAR 12" CRUST  
OR 10" CAULIFLOWER CRUST

## SEAFOOD

Marinated shrimp with a kale pesto sauce and topped with mozzarella, tomatoes, basil and garlic. \$18

## BUFFALO CHICKEN

Chargrilled chicken with a buffalo ranch sauce and topped with mozzarella, pickled red onions and a side of blue cheese dressing. \$18

## TACO

Creamy refried beans with chorizo/beef, mozzarella / Monterey jack and topped with shredded lettuce, diced tomatoes, crispy tortilla threads and cilantro lime sauce. Served with a side of roasted tomato salsa. \$18

## BBQ CHICKEN

Chargrilled chicken with a tangy BBQ sauce and topped with crispy onion straws and ranch dressing. \$18



# Main Plates

## RDG RIBS

Pork back ribs braised and marinated with BBQ sauce. Served with house fries and slaw. Half Rack \$18 Full Rack \$28

## CHICKEN JAMBALAYA **GF**

Southern style chicken thighs and andouille sausage with sauteed vegetables and rice. \$16  
Add three blackened tiger shrimp for an additional \$4

## SURF & TURF **GF**

6oz chargrilled steak and grilled tiger shrimp drizzled with cilantro lime sauce and served with lemon pepper asparagus. \$25

## BRUSCHETTA CHICKEN PASTA

Parmesan crusted chicken served on a bed of angel hair pasta in a tomato, basil and garlic sauce. Finished with a balsamic glaze. \$18

## PASTA WITH BEEF TIPS

Citrus marinated beef tips in a roasted red pepper tomato cream sauce with penne pasta. \$16

## BANG BANG HANGAR STEAK

Chargrilled Hangar steak topped with crispy onion straws and Bang Bang sauce. Served with mashed potatoes and lemon pepper asparagus. \$26



# Tacos

*Good food.  
good mood*

## PULLED PORK **GF**

Smoked and slow cooked BBQ pork topped with pineapple jalapeno salsa, goat cheese and pickled red onions. \$16

## BAJA

Parmesan breaded cod topped with coleslaw, pico de gallo and cilantro lime sauce. \$12

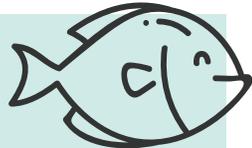
## CHICKEN

Citrus marinated chicken thighs topped with pico de gallo and cilantro lime sauce. \$13

## SHRIMP **GF**

Lightly blackened shrimp topped with coleslaw, pico de gallo and creole tartar sauce. \$12

# Seafood



*What  
a catch!*

## LOBSTER RAVIOLI

Lobster and parmesan filled ravioli with a lemon garlic cream sauce. \$18

## KOREAN BBQ SALMON

Grilled salmon filet finished with a garlic and ginger BBQ glaze and served with cilantro lime rice and slaw. \$24

## MAHI MAHI

Lightly blackened Mahi filet grilled and finished with our spicy mango sauce. Served with cilantro lime rice and slaw. \$20

## MANGO CITRUS GROUPER **GF**

Seasoned and grilled grouper filet topped with a tropical mango salsa and served with cilantro lime rice and slaw. \$20

# Desserts

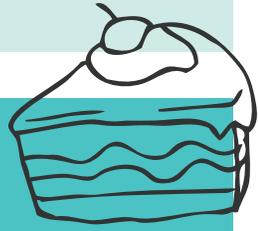
The "Schooner" - Vanilla Ice Cream with cinnamon sugar pita chips and topped with fresh berries, whipped cream, chocolate and caramel sauce. \$10

Lighthouse Lemon Cheesecake Bar - \$8

Chocolate Lava Cake - \$8

Pistachio Cake - \$8

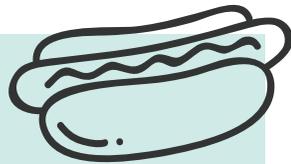
Key Lime Crème Brulé - \$8



# Dressings

Ranch  
Thousand Island  
Western French  
Creamy Italian  
Raspberry Vinaigrette  
Honey Mustard  
Balsamic Vinaigrette  
Blue Cheese  
Caesar  
Oil and Vinegar  
Cilantro Dressing

# Kids



All kid's meals served with choice of side and kid's drink.

Lil Burger - \$5

PB&J - \$5

Hot Dog - \$6

Popcorn Chicken - \$6

Mac and Cheese - \$6

# Mac & Cheese

FRESH MADE CREAMY  
CHEDDAR SAUCE AND  
CAVATAPPI NOODLES

Meatless - \$10

Chicken - \$14

Pulled Pork - \$15

Lobster - \$18

**GF** Gluten Free

**V** Vegetarian

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