

Harbor Light RESTAURANT



Hearty Country Breakfast

2 eggs served with hashbrowns or tomatoes, fresh or grilled & your choice of toast:
9 grain, white, sourdough, rye, English muffin or buttermilk biscuit.
Gluten Free bread for an additional \$1

Country Breakfast

Two eggs with your choice of ham, bacon,
turkey bacon or sausage links 11

The Harbor "Lite" Breakfast

One egg, two strips of bacon or two pork
sausage links 9

Country Fried Steak

A southern classic! Beef cube steak, dredged
in flour & spices, fried to a golden brown.
Smothered in our own sausage gravy 14

Wild Oysters & Eggs

Pan fried, lightly seasoned local oysters 15

Boar Sausage

It just keeps 'em coming back 12

Omelets

3 egg omelets served with hashbrowns or tomatoes, fresh or grilled & your choice of toast: 9 grain, white,
sourdough, rye, English muffin or buttermilk biscuit. Gluten Free bread for an additional \$1.

Chile Relleno

Stuffed with one roasted, fresh Anaheim chili.
Topped with avocado, cheddar cheese,
salsa & sour cream 13

Northwest Smoked Wild Salmon

Wild Pacific Coho smoked salmon.
Served with our sour cream dill sauce. 14

Shrimp, Avocado & Swiss

Stuffed full with bay shrimp, fresh avocado
& Swiss cheese 14

Mediterranean Vegetable

Loaded with sun fresh spinach, tomatoes, fresh basil,
roasted red peppers & Kalamata olives.
Topped with feta cheese 13

Local Organic Mushroom Omelet

Local mushrooms, fresh spinach & your choice of cheese 13

Build Your Own

Start with a cheese omelet for \$10. Feeling Creative? Additional ingredients .50 each

Mushroom	Cheddar	Feta	Avocado	Meat choices
Tomato	Swiss	Goat Cheese	Bell Pepper	\$2. each:
Spinach	Pepper Jack	Fresh Basil	Onion	Bacon or Turkey Bacon, Pork Sausage or Ham

Harbor Light Special Browns

Served with 2 eggs & your choice of toast: 9 grain, white, sourdough, rye,
English muffin or buttermilk biscuit. Gluten Free bread for an additional \$1

Salmon Harbor Browns

Smoked northwest salmon, capers, red onions with a
dollop of sour cream & fresh dill atop our browns 14

Pulled Pork Browns

Pork smoked in-house for 18 hours atop our hashbrowns
with onions, cheddar cheese, salsa & sour cream 13

Prime Rib Browns

8oz sliced prime rib, grilled onions, bell peppers &
melted cheddar cheese on hashbrowns with a side of
horseradish sauce 15

Salsa Browns

Hashbrowns with onions, topped with salsa,
avocado, sour cream & cheddar cheese 11
Add fresh Anaheim peppers 1.50

Reedsport Browns

Hashbrowns with diced ham, onions, cheddar cheese
& topped off with our sausage gravy 13

Griddle Treats

Pancakes & French toast served daily until 12pm. Gluten Free bread for additional \$1.
We make our own pancake batter fresh every day. Served with maple syrup.
Pure maple syrup available for 2.50

French Toast

Six thick wedges of French bread, dredged in our special egg batter
& fried until golden brown 7

Stuffed Marionberry French Toast

French toast stuffed with a sweet cream cheese & topped
with our marionberry sauce 9

Buttermilk Pancakes

Three large cakes, fluffy & light, served with butter
& syrup 6

Marionberry Pancakes

Our homemade buttermilk pancakes topped with our
marionberry sauce 9

Combo Breakfast

2 Pancakes or French toast, 1 egg & 2 slices of bacon or
2 sausage links 9

Biscuits & Gravy

Homemade Biscuits & Sausage Gravy

8

1/2 Order

5

Biscuits & Gravy, Hashbrowns & 1 Egg

10

Hot Oatmeal

Bob's Redmill Oatmeal

Oatmeal with raisins & brown sugar 5

Berry Good Oatmeal

Oatmeal cooked with marionberries, blueberries & strawberries 7

Sides

Ham or Beef patty

4.5

Hashbrowns

4.5

Egg

2

Toast

9 grain, white, sourdough, rye, English
muffin or buttermilk biscuit 2.5

Gluten Free bread 3.5

Wild Boar Sausage

or Elk Patty

5

Links, Bacon or

Turkey Bacon

2pc 2.5 4pc 5

Beverages

Portland Roasting Coffee

Local, fair trade, Costa Rican
coffee beans 2.25

Variety of Hot Teas

2

Milk

3

Juice

Orange, Apple or Tomato

3

Champagne Mimosa

6

* Consuming raw or undercooked animal products increases the risk of food born illness.