

## Burgers Handmade 8 oz. patty, LeBus buns, hand-cut fries

### LOADED \$9

Mushrooms, onions, applewood bacon, Velveta

### SMOKEHOUSE \$9

Applewood bacon, cheddar, chipotle BBQ

### BLACK & BLEU \$9

Cajun spiced, crispy onions, creamy gorgonzola

### SLIDER TRIO \$10

Mini burger sampler, toasted brioche buns

## Sandwiches All served with hand-cut fries

### JUMBO LUMP CRAB CAKE \$9

Creole tar tar, toasted brioche bun

### CHICKEN CUTLET ITALIANO \$8

Rabe, roasted peppers, provolone, Italian roll

### PHILLY CHEESESTEAK \$9

Sirloin, fried onion, wiz, Italian roll

### MEATBALL GRINDER \$8

Provolone, toasted Italian roll

## Late Nite Bar Menu

### PHILLY CHEESE STEAK EGGROLLS \$8

Chipotle ketchup

### BUFFALO SHRIMP \$9

Celery & blue cheese

### HAND-CUT FRIES \$6

Wiz cheese

### MOZZARELLA STICKS \$8

Marinara sauce

### JUMBO WINGS \$9

Buffalo or BBQ

### CHICKEN TENDERS \$9

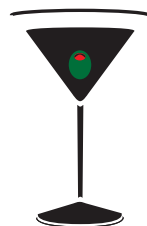
Fries, honey mustard

### ONION RINGS \$7

Beer battered, chipotle ketchup

### NACHO'S \$8

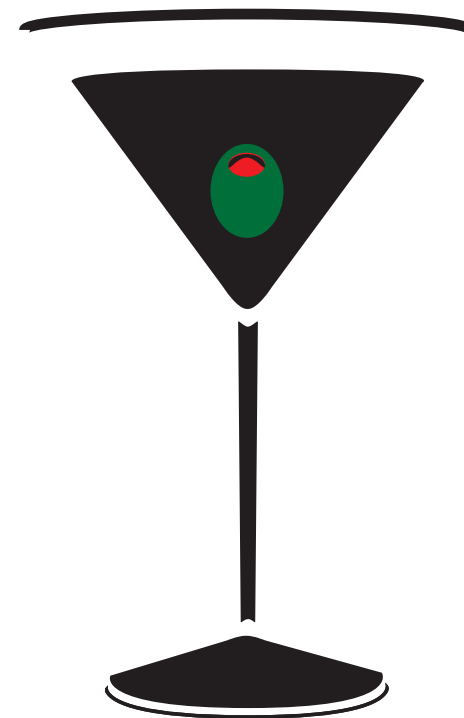
Monterey Jack, salsa, jalapeno, sour cream



The  
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AT HARBOR POINTE

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# MENU



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## Salads

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### CLASSIC CAESAR \$7

*Herb roasted croutons, shaved Reggiano, creamy house Caesar*

### B.L.T WEDGE \$7

*Applewood bacon, iceberg lettuce, baby tomatoes, Creamy gorgonzola or balsamic vinaigrette*

### POACHED PEAR SALAD \$7

*Poached pears, candied walnuts, goat cheese, dried cherries, champagne vinaigrette*

## Soups

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### DUJOUR \$

### LOBSTER BISQUE \$7

*Creamy lobster sherry cream, chunks of Maine lobster*

## Entrees

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### BACON FILET \$24

*Chargrilled, wild mushroom risotto, garlic spinach, crispy onions, pan jus*

### CAVATELLI & MEATBALL \$17

*Ricotta cavatelli, South Philly red gravy, crusty garlic bread*

### CHILEAN SEA BASS \$22

*Pan roasted, sweet corn risotto, crispy spinach, tomato herb beurre blanc*

### FRENCHED CHICKEN BREAST \$18

*Southern fried, maple whipped sweet potato, smoky greens, honey pink peppercorn drizzle*

### PARMESAN CRUSTED CHICKEN \$17

*Pan fried, Mozzarella, Cavatelli pasta, South Philly red gravy, crusty garlic bread*

### JUMBO LUMP CRAB CAKES \$21

*Pan seared, Parmesan risotto, roasted asparagus, tomato herb beurre blanc*

### FILET TIPS & SCALLOPS \$19

*Pan roasted, wild mushrooms broccoli rabe, sundried tomatoes, cavatelli pasta, gorgonzola cream*

### PRIME STRIP STEAK \$24

*Char broiled, parmesan truffle steak fries, roasted asparagus, crispy onions, pan jus*

## Small Plates

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### LOBSTER MASCARPONE CIGARS \$10

*Sweet & sour mango sauce*

### AHI TUNA CRISP \$9

*Rare tuna, seaweed salad, wasabi crema, wonton crisp*

### POMME FRITES \$6

*Crisp hand-cut fries, wiz*

### APPLEWOOD BACON SCALLOPS \$10

*Honey chipotle glaze*

### COLOSSAL COCONUT CRUSTED SHRIMP \$9

*Sweet & sour mango sauce*

### MAC & CHEESE \$8

*Wild mushroom, black truffle, reggiano, crumb topping*

### JUMBO WINGETTE'S \$9

*Buffalo, chipotle or bbq*

### BLUE CRAB QUESADILLA \$9

*Roasted corn and poblano, Monterey jack, cilantro lime crema*

### PHILLY CHEESESTEAK NACHO \$9

*Griddled Sirloin, fried onions, wiz, cherry peppers, corn tortillas*