



# Harbor Club

EST. 1990

ON LAKE OCONEE

## Dinner Menu

Thursday - Saturday  
5:00pm ~ 9:00pm

Clubhouse Restaurant | 1111 Polo Circle | Greensboro, GA 30642  
info@harborclub.com | (706) 453-7111 | www.harborclub.com

# Appetizers

## Jumbo Wings

Hot, Mild, Teriyaki, Honey BBQ, Lemon Pepper

6 Wings - \$8

## Fried Green Tomatoes

House-made Fried Green Tomatoes and a Tomato Aioli

\$8

## Spinach & Artichoke Dip

House-made spinach & artichoke dip served with PITA bread

\$9

## Chef's Choice Flat Bread

Ask about our current offering

Market Price

## Buffalo Shrimp

Five Fried Shrimp, Buffalo butter, Bleu Cheese Crumbles, Scallions

\$11

## Chicken Quesadilla

Chicken, Blend of Cheeses, Salsa & Sour Cream

\$10

## Loaded Sidewinder Fries

Melted Cheddar and Parmesan Cheese, topped with Crispy Bacon, Scallions

\$7

## Salads

Dressings: Ranch, Bleu Cheese, Honey Mustard, 1000 Island, Balsamic Vinaigrette, Oil & Vinegar

### Caesar Salad

Hearts of Romaine, House-made Dressing  
Parmesan, Croûtons

Dinner - \$8 | Side - \$4

### House Salad

Mixed Greens,  
Cucumbers, Tomatoes, Carrots

Dinner - \$8 | Side - \$4

### Spinach Salad

Spinach, Candied Pecans,  
Seasonal Berries, Goat Cheese, &  
House-made Triple Berry Vinaigrette

Dinner - \$8 | Side - \$4

## Entrees

### From the Sea

#### Catch of the Day

Ask about our Seafood Special

Market Price

#### Shrimp Alfredo

Blackened Shrimp over Fettuccine Pasta with Spinach, Artichoke,  
Roasted Red Peppers, Garlic & a house-made Alfredo Sauce

\$24

#### Fish & Chips

Blood Orange Beer Battered Cobia, flash fried  
& served with Sidewinder Fries

\$17

#### Fresh Atlantic Salmon

Pesto Crusted Salmon complemented with pasta tossed  
in cream sauce & topped with Asparagus Gremolata

\$24

### From the Land

#### Chicken Francaise

Herb & Egg battered farm raised chicken breast topped with  
a white butter sauce, accompanied with Wild Mushroom

Risotto & fresh Green Beans

\$17

#### 14oz Ribeye

Pepper crusted, wet aged, 14oz Ribeye topped with demi-glace sauce,  
accompanied with Yukon Gold Mashed Potatoes & Fresh Broccoli

\$32

#### Braised Pork Shanks

Slow Braised, flambéed with Bourbon & caramelized with  
Gala Apples, complemented with brûléed Sweet Potatoes  
& fresh Green Beans

\$19

#### Filet Medallions

Complemented by Chef's choice sauce, accompanied  
with Yukon Gold Mashed Potatoes & fresh Broccoli

\$28

#### Chef's Choice Vegan Platter

Grilled or sautéed vegetable platter made to order served with a side  
salad, quinoa & southern grains

\$24

### Regular Sides

\$4

Coleslaw

Fresh Broccoli

Fresh Green Beans

Sidewinder Fries

Onion Rings

Sautéed Spinach

Any Side Salad

Yukon Mashed Potatoes

### Premium Sides

\$5

Asparagus Gremolata

Stone Ground Grits

Wild Mushroom Risotto

Brûléed Sweet Potatoes

## Desserts

### Cheese Cake

Seasonal Berry Coulis, Fresh Berries

\$8

### Strawberry Belgian Waffle

Tahitian Vanilla ice cream, Macerated  
Strawberries, Sugared Local Pecans

\$8

### Flourless Chocolate Tort

\$8