Harbor Club

— EST. 1990 —

ON LAKE OCONEE

Dinner Menu

◻ APPETIZERS ◻

Loaded Potato Skins

Potatoes topped with melted cheddar cheese, applewood smoked bacon, and sour cream   8.5

Buffalo Shrimp

Wild-caught shrimp battered and fried, tossed in house made Buffalo sauce, topped with smoked blue cheese crumbles and fresh scallions   10

Buffalo Shrimp Potato Skins

A great combination of two classics – our Loaded Potato Skins and Buffalo Shrimp   12

Jumbo Chicken Wings

Six jumbo wings tossed in your choice of sauce with carrots and celery   10

Sauces: Chili Mango Salsa, Homemade Buffalo, Honey BBQ, Mild, Medium, Lemon Pepper

Classic Chicken Quesadilla

Marinated grilled chicken and blended cheeses served with salsa and sour cream   10

Fried Green Tomatoes

A Southern classic topped with pimento cheese and applewood smoked bacon   12

Chef's Choice Mac-n-Cheese

Ask your server about tonight's take on a family classic   9

Jumbo Blue Lump Crab Cakes

Homemade crab cakes with remoulade sauce   14

Chef's Choice Flat Bread

Ask your server about our current offerings   12

◻ CHEF'S CHOICE SOUP ◻

Cup   4   Bowl   7

◻ SALADS ◻

House Salad

Mixed greens, cucumbers, cherry tomatoes, shredded carrots   8

Caesar Salad

Hearts of romaine, house made Caesar dressing, shredded parmesan, croutons   8

Chef Salad

Mixed greens, cherry tomatoes, cucumbers, red onion, cheddar cheese, turkey and ham roulade, crispy applewood smoked bacon, and a boiled egg   13

Add Chicken   5   Add Shrimp   7   Add Salmon   9

◻ FROM THE LAND ◻

14oz Boneless Ribeye

USDA Prime, Yukon gold mashed potatoes, and buttered broccoli   30

Filet Medallions

Yukon gold mashed potatoes and broccoli   28

Chicken Romano

Romano-crusted chicken breast topped with a beurre blanc sauce, served with wild mushroom risotto and green beans   17

◻ FROM THE SEA ◻

Romano-Crusted Mahi Mahi

Pan-seared mahi mahi with a beurre blanc sauce, wild mushroom risotto, and sauteed asparagus   28

Atlantic Salmon

Maple bourbon glaze complemented with sweet potato Gaufrettes and seasonal vegetables   24

Crab Stuffed Grouper

Topped with a citrus hollandaise sauce, served with a lemon cream risotto and sauteed asparagus   28

Pan Seared Sea Scallops

Topped with a beurre blanc sauce, served with lemon risotto and sauteed spinach   28

Blackened Mahi Mahi

Wild caught mahi mahi grilled with blackened seasoning, served with lemon risotto and sauteed asparagus   28

Fish and Chips

Micro-brew battered cod served with sidewinder fries and coleslaw   17

◻ BURGERS & SANDWICHES ◻

Bacon Brie Burger

Ground sirloin and ribeye, applewood smoked bacon, creamy brie cheese   17

Steakhouse Burger

12oz ground sirloin, American cheese, applewood smoked bacon   14

Mushroom Swiss Burger

Ground sirloin, sauteed cremini mushrooms, aged Swiss cheese   14

Beyond Burger

Plant-based vegan burger, contains no soy   14

Georgia Yard Bird Sandwich

Grilled chicken, bacon jam, creamy brie cheese   16

◻ PASTA ◻

Seafood Pasta

Red Argentinian shrimp and sea scallops tossed in a citrus cream sauce with spinach, artichoke, capers, and pasta   27

Pasta Primavera

Chef's choice sauteed vegetables tossed in garlic and olive oil, and pasta   16

Chicken Parmesan

Parmesan crusted chicken breast in a marinara sauce with smoked provolone cheese over pasta   16

Chicken Creole Pasta

Pasta tossed in a creamy Cajun sauce and roasted red peppers   17

◻ DESSERTS ◻

Chocolate Spoon Cake

Layers of chocolate cake and chocolate pudding   9

Crème Brûlée Cheesecake

Two of the best desserts known to man combined in one   8

Belgian Waffle Sundae

Topped with strawberry ice cream, fresh strawberries, and candied pecans   8

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