



# 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*  
6 Wings - \$6.95 | 12 Wings - \$10.95

**House Made Chips**  
*Green Onion Ranch, Bleu Cheese,  
or Chipotle Ketchup Dipping Sauces*  
\$4.95

**Crab Cakes**  
*Served with Slaw and Remoulaude*  
\$10.95

**Eggplant French Fries**  
*Served with smoked Tomato Ketchup*  
\$6.95

**Pork Pot Stickers**  
*Served with Chili Soy and Spicy Mustard*  
\$7.95

**Buffalo Shrimp**  
*Tossed in buffalo sauce, served with Bleu Cheese  
Crumbles and Scallions*  
\$10.95

**Chef's Choice Quesadillas**  
*Served with Salsa and Sour Cream*  
\$9.95

## Soups & Salads

**Soup Du Jour**  
Cup - \$4.95 | Bowl - \$6.95

**Chili of the Day**  
Cup - \$4.95 | Bowl - \$6.95

**Caesar**  
*Hearts of Romaine, Parmesan  
& House Made Croûtons*  
\$7.95  
*Add Chicken or Shrimp for \$5.00  
Add Salmon for \$7.00*

**House Salad**  
*Mixed Greens, Cucumbers, Tomatoes, &  
Carrots*  
\$7.95  
*Add Chicken or Shrimp for \$5.00  
Add Salmon for \$7.00*

**Wedge Salad**  
*Grilled Red Onion, Bacon, Bleu Cheese  
Crumbles, and diced Egg*  
\$9.95  
*Add Chicken or Shrimp for \$5.00  
Add Salmon for \$7.00*

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

## Entrees

*All entrees are served with your choice of House or Caesar Salad*

**Pork Osso Bucco**  
*Roasted Shallot and Portabella Risotto,  
Grilled Asparagus and Gremolata*  
\$29

**Shrimp Angel Hair**  
*Seared Shrimp in Angel Hair Pasta with Spinach, Artichoke,  
Roasted Red Peppers, Garlic, and a Lemon Cream*  
\$24

**Boneless Braised Chicken Thighs**  
*Roasted Thighs with Mélange of Heirloom Tomatoes, Corn,  
Kale, Mustards, and Romano Gnocci*  
\$21

**14oz Ribeye**  
*Grilled Ribeye Steak with Tobacco Onions, Roasted Fingerling  
Potatoes, Spaghetti Squash, and a Mushroom Shallot Demi*  
\$29

**Rack of Lamb**  
*Tamarind Honey and Pecan Crusted Rack of Lamb, roasted  
Fingerlings, Spinach, Red Peppers, Kalamata Olives, and herb  
Lamb Jus, finished with a Fig Jam*  
\$32

**Catch of the Day**  
*Weekly catch of the day served with chef's choice of side & farm  
fresh vegetables*  
Market Price

**Salmon Paillard**  
*Pan seared Salmon over Spinach, Artichokes, and Brown Rice,  
served with Grilled Asparagus and Citrus Buerre Blanc*  
\$24

## Desserts

**Cheese Cake Du Jour**  
\$7.95

**Chocolate Martini**  
*Brownie Cubes, Chocolate Moose, Whipped  
Cream, and Candied Nuts*  
\$7.95

**Chef's Choice Bread Pudding**  
\$7