



Harbor Club

EST. 1990

O N L A K E O C O N E E

Dinner Menu
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, Medium, Mild, Teriyaki, Lemon Pepper

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

House Made Egg Roll

Beef & Cashew, served with Sweet Thai Chili

\$9.95

House Made Chips

Green Onion Ranch, Bleu Cheese, Chipotle

Ketchup Dipping Sauces

\$4.95

Jalapeño & Crab Dip

Served with Toast Points

\$10.95

Sweet & Spicy Calamari

Hand Battered and tossed in a Sweet Chili Sauce

Served with Tortilla Chips

\$9.95

Spinach & Artichoke Dip

Served with Toast Points

\$10.95

Chef choice of Deviled Eggs

Two eggs split in half and delicately prepared

\$7.95

Soups

Soup Du Jour

Cup - \$4.95 | Bowl - \$6.95

Chili of the Day

Cup - \$4.95 | Bowl - \$6.95

Salads

Caesar

Hearts of Romaine, Parmesan

& House Made Croustons

\$7.95

Add Chicken or Shrimp for \$5.00

House Salad

Mixed Greens, Cucumbers, Tomatoes, & Carrots

\$7.95

Add Chicken or Shrimp for \$5.00

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

Ask your Server about Weekly Chef Specials

Consuming raw or undercooked meats, poultry, shell fish, or eggs, may increase your risk of food borne illness, especially if you have certain medical conditions. To our guest with food allergies or sensitivities, Harbor Club cannot ensure that menu items do not contain ingredients that might cause an allergic reaction. Please let your server know if you have any food allergies or sensitivities

Entrees

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

Shrimp & Grits

Seared shrimp in bourbon tasso and andouille gravy served over a yellow stone ground grit cake

\$21

12oz New York Strip

Marinated & grilled over a hash of sweet potatoes, apples, peppers, onions, and Brussels sprouts with a spicy orange hollandaise

\$24

Boneless Braised Chicken Thighs

Stuffed with mushrooms, peppers, onions, and buffalo mozzarella served over chived mashed potatoes, roasted Brussels sprouts and a white wine sauce

\$18

Bone in Pork Chop

Brined, marinated, & grilled served over roasted red pepper mashed potatoes, farm fresh grilled vegetables, & mulled red wine & apple sauce

\$20

Catch of the Day

Weekly catch of the day served with chef's choice of side & farm fresh vegetables

Market Price

Desserts

Granny Smith Apple Crisp

Oven baked apple crisp served with vanilla ice cream and delicious caramel sauce

\$7

Hello Dolly

Graham cracker crust with chocolate, butterscotch, walnuts, and coconut baked to perfection served with vanilla ice cream

\$7

Creme Brulee of the Day

A sweet house made dessert that changes weekly!

\$6

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Drinks

\$2.00

Coke

Ginger Ale

Diet Coke

Sweet / Unsweet Tea

Sprite

Coffee

Domestic Beer

\$3.50

Bud Light

Sweetwater Brown Ale

Budweiser

Terrapin Hopsecutioner

Coors Lite

Terrapin Rye

Michelob Ultra

Woodchuck Cider

Miller Lite

Yuengling

O'Douls

Yuengling Lite

Sweetwater 420

Imported Beer

\$4.00

Corona

Heineken

Stella Artois