



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