



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

Chef's Choice Hummus

Served with Toasted Points
\$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

Eggplant French Fries

Served with smoked Tomato Ketchup
\$6.95

Soups & Salads

Soup Du Jour

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

Shrimp Angel Hair

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

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

Boneless Braised Chicken Thighs

*Roasted Thighs with Garlic Mashed Potatoes
and Seasonal Vegetable Medley*
\$21

Catch of the Day

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

14oz Ribeye

*Grilled Ribeye Steak with Tobacco Onions,
Roasted Fingerling Potatoes, Seasonal Vegetable Medley,
and a Mushroom Shallot Demi*
\$29

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 Mousse, Whipped
Cream, and Candied Nuts*
\$7.95

Key Lime Pie

\$7