



Harbor Club

LAKE OCONEE

EST. 1990

Clubhouse Restaurant | 1111 Polo Circle | Greensboro, GA 30642

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APPETIZERS

Loaded Potato Skins - \$8.5

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

Buffalo Shrimp - \$10

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

Jumbo Chicken Wings - \$10

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

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

Buffalo Shrimp Potato Skins - \$12

A great combination of two classics

Classic Chicken Quesadilla - \$10

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

Fried Green Tomatoes - \$12

Topped with pimento cheese and applewood smoked bacon

Chef's Choice Mac n Cheese - \$9

Ask about our current offerings

Jumbo Blue Lump Crab Cakes - \$14

Homemade crab cakes with remoulade sauce

Chef's Choice Flat Bread - \$12

Ask about our current offerings

CHEF'S CHOICE SOUP Cup - \$4 | Bowl - \$7

SALADS Add Chicken - \$5 | Shrimp - \$7 | Salmon - \$9

House Salad - \$8

Mixed greens, cucumbers, cherry tomatoes, shredded carrots

Caesar Salad - \$8

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

Chef Salad - \$13

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

FROM THE LAND

14oz Boneless Ribeye - \$30

USDA Prime, Yukon gold mashed potatoes and buttered broccoli

Filet Medallions - \$28

Yukon gold mashed potatoes and broccoli

Chicken Romano - \$17

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

FROM THE SEA

Romano Crusted Mahi Mahi - \$28

Pan seared mahi mahi with a beurre blanc sauce, wild mushroom risotto and sautéed asparagus

Atlantic Salmon - \$24

Maple bourbon glaze complemented with sweet potato Gaufrettes and seasonal vegetables

Crab Stuffed Grouper - \$28

Topped with a citrus hollandaise sauce and served with a lemon cream risotto and sautéed asparagus

Pan Seared Sea Scallops - \$28

Topped with a beurre blanc sauce and served with lemon risotto and sautéed spinach

Blackened Mahi Mahi - \$28

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

Fish and Chips - \$17

Micro-brew battered cod served with sidewinder fries and coleslaw

BURGERS AND SANDWICHES

Bacon Brie Burger - \$17

Ground sirloin and ground ribeye, apple wood smoked bacon and creamy brie cheese

Georgia Yard bird Sandwich - \$16

Grilled chicken, bacon jam and creamy brie cheese

Steakhouse Burger - \$14

12oz ground sirloin, American cheese and apple wood smoked bacon

Mushroom Swiss Burger - \$14

Ground sirloin, sautéed crimini mushrooms and aged Swiss cheese

Beyond Burger - \$14

Plant based vegan burger. Contains no soy

PASTAS

Seafood Pasta - \$27

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

Pasta Primavera - \$16

Chef's choice sautéed veggies tossed in garlic, olive oil and pasta

Chicken Parmesan - \$16

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

Chicken Creole Pasta - \$17

Pasta tossed in a creamy Cajun sauce and roasted red peppers

DESSERTS

Chocolate Spoon Cake - \$9

Layers of chocolate cake and chocolate pudding

Classic Cheesecake - \$8

New York style cheesecake topped with strawberry coulis

Belgian Waffle - \$8

Topped with strawberry ice cream, fresh strawberries and candied pecans