

THE HARBOR CLUB

Appetizer

ARANCINI  **14**

Five crispy arancini balls with homemade marinara, finished with shaved parmesan

BANG-BANG SHRIMP **16**

Crispy jumbo shrimp tossed in our homemade Bang-Bang sauce, finished with green onions & toasted sesame seeds

Allergen alert - contains sesame

CRISPY BRUSSELS SPROUTS  **15**

Crispy Brussels sprouts, black garlic aioli & crispy pork belly, finished with parmesan cheese & a truffle oil drizzle

FRIED GREEN TOMATOES **11**

Fried green tomatoes with pimento cheese & remoulade, garnished with a tomato micro salad

NEW ORLEANS BBQ SHRIMP **16**

Jumbo shrimp in a spicy homemade beer BBQ sauce, finished with green onions, served with grilled bread

Soup/Salads

CAESAR SALAD **16**

Romaine, radicchio, soft-boiled egg, parmesan & croutons, tossed in Caesar dressing

HEIRLOOM TOMATO SALAD  **18**

Heirloom tomatoes, burrata, basil crumb, balsamic pearls & an olive oil powder

ICEBERG WEDGE   **16**

Iceberg lettuce, carrots, tomatoes, cucumbers, red onions, Applewood smoked bacon, bleu cheese crumbles & chives, with a bleu cheese dressing

STRACCIATELLA SALAD   **18**

Arugula, grilled asparagus, fava beans, pickled radishes & an olive oil drizzle, with a Chianti vinaigrette

SOUP OF THE DAY **7**

Ask your server about the Chef's soup of the day

Additional Protein (4oz)

MARINATED GRILLED CHICKEN **5.50**

SAUTÉED SHRIMP **6.50**

Entrées

AIRLINE HUNTER'S CHICKEN  **24**

8oz pan-seared & bone-in airline chicken, glazed with hunter's sauce, served with whipped potatoes & sautéed mushrooms

ATLANTIC SALMON  **25**

7oz skin on & pan-seared, finished with an avocado aioli, served with a seaweed salad

CAULIFLOWER STEAK  **18**

Pan-seared cauliflower steak, eggplant purée, corn relish, tri-colored cauliflower salad & a homemade salsa verde


HARBOR CLUB BURGER* **14**

Local ground beef patty, lettuce, grilled onions, Applewood smoked bacon, American cheese & a tomato jam on a toasted brioche bun, served with French fries

****Gluten-Free bun available +2.50****

LEMON BUTTER GNOCCHI  **22**

Homemade gnocchi, confit tomatoes, zucchini, corn, fava beans & mixed herbs, served in a lemon butter sauce

NEW YORK STRIP  **35**

12oz New York strip, topped with an Applewood smoked bacon demi-glace, served with smoked Gouda mac & cheese & a mushroom & onion medley

PACIFIC COLOSSAL CRAB CAKES **32**

Wild-caught Pacific colossal crab cakes, served with grilled asparagus



GLUTEN-FREE



VEGETARIAN



VEGAN

*WE ARE PLEASED TO OFFER A VARIETY OF GLUTEN-FREE OPTIONS. WE HAVE PROCESSES IN PLACE TO MINIMIZE CROSS CONTAMINATION, BUT WE ARE NOT A GLUTEN-FREE RESTAURANT & CANNOT GUARANTEE THAT CROSS CONTAMINATION WILL NEVER OCCUR. PLEASE ADVISE YOUR SERVER IF YOU ARE HIGHLY SENSITIVE. **CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.