

# THE HARBOR CLUB

## Appetizer

ARANCINI  **13**

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

BANG-BANG SHRIMP **13**

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

**\*Allergen alert - contains sesame\***

CRISPY BRUSSELS SPROUTS **11**

*Crispy Brussels sprouts, black garlic aioli & crispy Applewood smoked bacon, finished with parmesan cheese & a truffle oil drizzle*

FRIED GREEN TOMATOES  **11**

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

NEW ORLEANS BBQ SHRIMP **13**

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

## Soup/Salads

CAESAR SALAD **11**

*Romaine, parmesan & croutons, tossed in Caesar dressing*

HEIRLOOM TOMATO SALAD  **14**

*Heirloom tomatoes, burrata, basil crumb & balsamic & olive oil grilled bread*

ICEBERG WEDGE  **14**

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

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  **22**

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

ATLANTIC SALMON  **22**

*7oz skin on & pan-seared, finished with avocado aioli, served with seaweed salad & buttered Israeli couscous*

CAULIFLOWER STEAK  **16**

*Pan-seared cauliflower steak, roasted eggplant, corn & 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  **18**

*Homemade gnocchi, heirloom tomatoes, corn & mixed herbs, served in a lemon butter sauce*

PAN-SEARED FILET **32**

*6oz filet topped with an Applewood smoked bacon demi-glace, served with baked Gouda mac & cheese, sautéed mushroom & onion medley & grilled broccolini*

PACIFIC COLOSSAL CRAB CAKES **27**

*Two 6oz jumbo lump crab cakes, served with grilled asparagus & a mixed greens salad*



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.