

WELCOME FROM THE HARBOUR CLUB FAMILY

SPECIALTY COCKTAILS

- GREY GOOSE**
COSMOPOLITAN 9
- ABSOLUT CITRON LEMON**
DROP 7
- KETEL ONE** MARTINI 9
- STOLICHNAYA** APPLETTINI 9
- BELVEDERE** GRAPEFRUIT
COOLER 8
- MILAGRO** MARGARITA 8

WINE BY THE GLASS

- ECCO DOMANI**
PINOT GRIGIO
Delle Venezie 6
- ROBERT MONDAVI PRIVATE**
SELECTION CHARDONNAY
Central Coast 6
- NAPA CELLARS**
SAUVIGNON BLANC
Napa Valley 8
- CELLAR No. 8**
CABERNET SAUVIGNON
North Coast 6
- CHATEAU STE. MICHELLE**
RIESLING
Columbia Valley 7
- ROBERT MONDAVI PRIVATE**
SELECTION PINOT NOIR
California 6
- CELLAR No. 8** MERLOT
North Coast 6
- STERLING**
CABERNET SAUVIGNON
Napa Valley 8

DOMESTIC BEER

Bud Light, Budweiser, Coors Light,
Michelob Ultra, Miller Lite, O'Doul's

PREMIUM BEER

Heineken, Heineken Light, Blue Moon,
Corona, Corona Light, Sam Adams,
Stella Artois

NON-ALCOHOLIC BEVERAGES

- ARNOLD PALMER**
A blend of iced tea and lemonade 2.75
- VOSS**
Still or lightly sparkling, 800ml 6

STARTERS

- HARBOUR CLUB CRAB CAKE** ★
Lemon aioli and sweet potato gaufrette 12
- BEEF TENDERLOIN TARTAR**
Capers, shallots, Dijon mustard and black pepper crackers 11
- STEAMED PEI MUSSELS**
Chardonnay romesco broth and grilled flatbread 11
- CRISPY RISOTTO CROQUETTES**
Fontina cheese and basil oil 8
- WARM GOAT CHEESE CROSTINI**
Crispy smoked bacon lardons and lemon vinaigrette 9

SOUPS & SIDE SALADS

- SHE CRAB SOUP** 🍷
Finished with crab, sherry and cream 5
- SOUP OF THE EVENING**
Prepared with the freshest ingredients 4
- MIXED GREENS SALAD** 🍷
Sun-dried tomatoes, pine nuts, gorgonzola cheese and
basil-pesto vinaigrette 7
- CHOPPED CAESAR SALAD**
House made croutons and parmigiano-reggiano 5
- CLASSIC SPINACH SALAD**
Red onion, soft boiled egg and warm bacon vinaigrette 7

MEMBER TRADITIONS

Pasta Night - Second Wednesday of the Month

6-8pm
7.99++ per person
All you can eat pasta buffet with fresh vegetables, salad
bar and featured Italian wines.

Champagne Sunday Brunch

11am-2pm
\$23++ per person
Enjoy our full brunch buffet including a carving station
and dessert display.

Mexican Night - Fourth Wednesday of the Month

6-8pm
8.99++ per person
Featuring Rene's famous margaritas and
incredible Mexican cuisine.

★ Chef Recommendation

🍷 Signature Item

CHEF RECOMMENDATIONS

FIRE GRILLED VEAL CHOP

Roasted fingerling potatoes, wild mushrooms and fresh spinach 41

ROASTED FILET MIGNON

Whipped yukon gold potatoes and grilled asparagus 34

FIRE GRILLED FLAT IRON STEAK

Crispy onions and port wine mushroom reduction 20

PORK MILANESE

Crispy pan fried pork medallions served over a parmesan herb salad with sun-dried tomato ragout 20

MEMBER FAVORITES

SEARED SEA SCALLOPS ★

Creamy risotto, roasted red pepper coulis, asparagus and crispy shallots 27

GRILLED MARINATED BONE-IN

CHICKEN BREAST

Roasted red potatoes, whole grain mustard cream sauce and haricot vert 22

PAN SEARED FLOUNDER

White bean salad, crispy pancetta and salsa verde 28

SEARED SALMON 🐟

Herb roasted fingerling potatoes, citrus mignonette and wilted spinach 25

SIDES

Your Choice 3.50

WILTED SPINACH

WHIPPED YUKON GOLD POTATOES

ROASTED FINGERLING POTATOES

CREAMY RISOTTO

ROASTED ASPARAGUS

DESSERT

CHOCOLATE BUNT CAKE

Fresh berries, vanilla ice cream and chocolate ganache 5

ORANGE CREME BRÛLÉE

Grand Marnier infused 5

SEASONAL FRUIT TARTS

Miniature tarts filled with Lowcountry seasonal fruits and club-made pastry cream 5

CHOCOLATE RUM CAKE

Shaved chocolate 5

MEMBER MONEY

A NEW MEMBER BENEFIT

The more you dine with us, the more MEMBER MONEY you can earn. No coupons, IDs or discount cards. Dine à la carte at the Club anytime and earn MEMBER MONEY 20% reward credit on those purchases.

SOCIAL NETWORKING

Events to learn, laugh and live!

CHEF'S COOKING CLASS

Join Chef Travis the first Wednesday of the month. Chef will personally teach you his keys to culinary success.
21.95

HAPPY HOUR

Join us in the lounge every Thursday and Friday. Enjoy a COMPLIMENTARY Food Station, \$3 House Wines, Call Brand Drinks and \$3 Import & Domestic Beers!

COMPLIMENTARY

NETWORKING SERIES

First Tuesday of the Month
5:30pm Open Networking
6:15 Speaker Comments & Presentations

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Harbour Club uses only Trans Fat Free oils and natural fats in the cooking of all menu items.

For your convenience, the Club will add a 20% service charge to your food and beverage purchase. There is no need for individual gratuities.