

HARBOUR CLUB AT WESTEDGE

CHARLESTON | EST. 1994

STARTERS

SHE CRAB SOUP	10/12
SOUP DU JOUR	8/10
CHARCUTERIE BOARD (SERVES 2 TO 3) KALAMATA OLIVES, WHOLE GRAIN MUSTARD, FIG JAM, HONEYCOMB, BEEMSTER AGED GOUDA, TILLAMOOK AGED CHEDDAR, CALABRESE SOPPRESSATA, PROSCIUTTO DI PARMA, CROSTINI	24
CRISPY BRUSSELS FRIED BRUSSEL SPROUTS, LEMON GASTRIQUE, PANCETTA LARDON, GRATED PARMESAN	12
CRISPY GRILLED CHICKEN WINGS MILD, HOT, GARLIC PARMESAN, BBQ, HONEY BUFFALO, PLAIN CELERY AND CHOICE OF BLUE CHEESE OR RANCH	13
CRAB CAKE ARANCINI BLACK RADISH SLAW, REMOULADE, MASCARPONE	19
GUACAMOLE AND STREET CORN QUESO FRESH GUACAMOLE, BLUE CORN TORTILLA CHIPS	14
CRISPY STEAK TIPS WAGYU BEEF, CILANTRO CHIMICHURRI, CHILI OIL, GRATED PARMESAN REGGIANO	18

SALADS

HEART OF BABY ROMAINE CAESAR BABY ROMAINE, SHAVED PARMESAN, BRIOCHE BREADCRUMBS, CAESAR DRESSING	15
STREET CORN SALAD ARTISAN GREENS, TAJIN CILANTRO DRESSING, BLACK BEANS, COTIJA CHEESE, AVOCADO, JALAPENO, CHERRY TOMATOES, CRISPY TORTILLAS, GRILLED CORN	15
CITRUS BEET SALAD ORANGE AND GRAPEFRUIT SEGMENTS, CARDAMOM ROASTED BEETS, FETA CHEESE, CANDIED PECANS, GREEN GODDESS DRESSING, MIXED ARTISAN GREENS, FRENCH ONION STRINGS	16
HC WEDGE BABY WEDGE, CRUMBLER BACON, BOILED EGG, MARINATED BABY HEIRLOOM TOMATOES, BLUE CHEESE CREME FRAICHE, BALSAMIC GLAZE, FRENCH POTATO STRINGS	10/16

SALAD ADD ON

GRILLED SALMON*	10
GRILLED CHICKEN	8
GRILLED SHRIMP	10
ROSEMARY MARINATED STEAK*	11
CHICKEN SALAD	8
GRILLED MARINATED TOFU	8

THE MAIN

GOCHUJANG SALMON* PAN SEARED SALMON, BLACK FRIED RICE, CRISPY EGG, SCALLION OIL, GOCHUJANG SAUCE	32
STEAK AND POTATOES 12OZ NY STRIP, CHILI RAISIN GASTRIQUE, CONFIT FINGERLING POTATOES, SPINACH PUREE, CILANTRO CHIMICHURRI	36
BAHN MI BOWL CHOICE OF TUNA*, SALMON* OR GRILLED CHICKEN, JASMINE RICE, RAINBOW RADISH, PICKLED CARROTS, CILANTRO GINGER SLAW, CUCUMBER, AVOCADO, JALAPENO, SCALLIONS, LIME, YUM YUM SAUCE, TERIYAKI GLAZE	22
PAN ROASTED CHICKEN BREAST JOYCE FARMS 8OZ CHICKEN BREAST, CONFIT FINGERLING POTATOES, LEMON MARINATED HEIRLOOM TOMATOES, CHICKEN VELOUTE	30
FISH AND CHIPS BEER BATTERED HALIBUT, SKINNY FRIES, LEMON CAPER TARTAR SAUCE, MALT VINEGAR, GRILLED LEMON	23
VENISON POT ROAST BRAISED VENISON, GARLIC MASHED POTATOES, ROASTED ROOT VEGETABLES, FINE HERBS	28
OXTAIL PASTA CALAMARATA CALAMARATA PASTA, BEEF OX TAIL, BROCCOLINI FLORETS, CONFIT CHERRY TOMATOES, FINE HERBS	26

HANDHELDS

CHOICE OF SIDE	
BOURBON GLAZED BURGER ANGUS BEEF, APPLEWOOD BACON, BOURBON GLAZE, AGED WHITE CHEDDAR, CRISPY ONIONS, SHREDDED ROMAINE, TOMATO, BRIOCHE BUN	20
TIGER SHRIMP TACOS BLACKENED SHRIMP, BLACK RADISH COLESLAW, CREOLE CREAM, AVOCADO AIOLI, FLOUR TORTILLA	24
BLACKENED HALIBUT SANDWICH FRESH HALIBUT, POTATO STRINGS, LEMON TARTAR SAUCE, SHREDDED ROMAINE, TOMATO, BRIOCHE BUN	22
TURKEY MELT BLT DUCK DELI TURKEY BREAST, SMOKED APPLE WOOD BACON, BABY ARUGULA, TOMATO, GUACAMOLE SPREAD, PIMENTO AIOLI, AGED CHEDDAR, SOURDOUGH BREAD	18
PECAN CHICKEN SALAD JOYCE FARM GRILLED CHICKEN, GOLDEN RAISINS, BABY ARUGULA, SERVED ON MULTI GRAIN CROISSANT	16

SIDES

SKINNY FRIES	8
TRUFFLE FRIES	10
FIRE ROASTED TRI-COLOR CARROTS	9
TRI-COLOR CAULIFLOWER	9
GARLIC MASHED POTATOES	9
GRILLED ASPARAGUS	9
HOUSE CHIPS	6



EXECUTIVE CHEF JUAN ACEVEDO

SOUS CHEF BRIAN HILL

GLUTEN-FREE SUBSTITUTIONS AVAILABLE UPON REQUEST

(*) - CONSUMPTION OF UNDERCOOKED MEAT, POULTRY, EGGS, OR SEAFOOD MAY INCREASE THE RISK OF FOODBORNE ILLNESSES. ALERT YOUR SERVER IF YOU HAVE ANY DIETARY RESTRICTIONS.