



Harbour Lounge

MORE SUBSTANTIAL

sandwiches served with choice of fries or small salad
add truffle parmesan fries 4

SNACKS

WARM CIABATTA olive oil dip herbs parmesan	9
ALEPPO TRIO hummus baba ghanoush muhammara pita crisps	15
WARM RICOTTA truffle honey sea salt grilled bread	14
BEEF SATAY SKEWERS* peanut sauce	15
CLASSIC SHRIMP COCKTAIL* poached shrimp gin cocktail sauce	15
SALT & PEPPER WINGS* garlic ginger chile sichuan peppercorn	14
TRUFFLE PARMESAN FRIES white truffle oil parsley parmigiano-reggiano aioli	12

LIGHTER FARE

HARBOUR CLUB SHE CRAB BISQUE* dry sherry chive	11/13
SOUP OF THE DAY	9/12
FARRO arugula charred sweet peppers smoked provolone balsamic vinaigrette	15
CAESAR romaine caesar dressing croutons marinated white anchovy parmigiano-reggiano	15
MY BIG FAT GREEK SALAD spring greens cucs tomato red onion kalamata pickled peppers feta greek vinaigrette	16
CRUNCHY COBB napa cabbage chicken bacon blue cheese pickled red onion buttermilk vinaigrette	22

SALAD ADD ON

CHICKEN*	9
STEAK*	11
GRILLED SHRIMP*	10
MAHI*	11
GRILLED TOFU	9

DAILY MEMBER'S LUNCH* soup of the day & half sandwich (until 3pm)	14
FRESH MOZZARELLA roast peppers arugula sundried tomato spread balsamic ciabatta	19
CUBAN A LA PLANCHA* roast pork ham swiss mustard pickles cuban roll	19
HC BURGER* 8-oz. patty american cheese special sauce onion pickle brioche bun	20
GRILLED MORTADELLA & PROVOLONE pistachio pesto arugula ciabatta	19
FISH TACOS* chipotle marinated mahi avocado pico slaw crema corn tortillas	24
POKE BOWL* tuna, salmon, & shrimp sushi rice seaweed salad edamame cucumber carrot radish shoyu spicy mayo	24
SEARED SALMON* cauliflower puree charred baby heirlooms swiss chard wild mushroom	32
STEAK FRITES* 10 oz. strip loin salsa verde emulsion red radish pico de gallo shoestring fries	38
GRILLED PRAWN LINGUINE* U8 prawns linguine white wine sauce blistered tomatoes	28
CHICKEN PUTTANESCA* joyce farms chicken breast whipped potatoes grilled asparagus puttanesca sauce	30
SHORT RIB GNOCCHI* braised short rib potato gnocchi sweet pea puree confit tomatoes lemon gremolata	28

SIDES

Caesar Salad	10
Green Salad house made balsamic vinaigrette herb red wine vinaigrette, or buttermilk dressing	10
Grilled Asparagus olive oil lemon zest	9
Sauteed Baby Spinach garlic olive oil	9
Shoestring Fries	9
Truffle Parmesan Fries aioli	12

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk for foodborne illness
A 20% gratuity will be automatically applied to each check

EXECUTIVE CHEF ANDREW WILSON