

MENU

HARBOR GOLF CLUB

Appetizers

AVOCADO & CORN DIP

\$16

smashed avocado, elote style corn, feta and cilantro, served with corn chips

DRY RIBS

\$17

bone in dry ribs with ranch dip

MU SHU PORK TACOS

\$17

three soy garlic pork tacos, purple slaw, sesame seeds, flour tortilla

ROASTED BEET & RICCOTA

\$18

roasted beets, honey whipped riccota, pistachio, and sourdough

WINGS

\$18

deep fried wings tossed in hot sauce, buffalo, honey garlic or lemon pepper

Fresh Salads

ASIAGO CAESAR SALAD

\$16

crisp romaine, bacon bits, croutons, asiago dressing, served with garlic toast

MIXED SPRING GREENS & BEETS

\$16

spring mix, blackberries, cherry tomato, cucumber, red onion, pecans and feta

SOUTHWEST SALAD

\$17

crisp romaine, tomato, shredded cheese, corn, black beans, avocado, chipotle ranch dressing

SALAD ADD-ONS

add chicken or shrimp

\$5

Between Bread

all Between Breads served with your choice of fries, tossed or caesar salad

CHICKEN PARM SANDWICH

\$17

fried chicken, marinara, parmesan, lettuce and tomato

GRILLED CHICKEN CLUB

\$17

grilled chicken, peppered bacon, cheddar, lettuce, tomato, mayo

HARBOR SIGNATURE BURGER

\$17

two hand pressed beef patties, american cheese, lettuce, tomato, pickles and mayo

SMOKED CHEDDAR & BISON

\$21

local bison, sauté mushrooms, smoked cheddar, bbq sauce

PHILLY CHEESESTEAK

\$19

shaved rib eye, onions, mushrooms, provolone and roasted garlic mayo

SUBSTITUTE

gluten-free bun or lettuce wrap

\$3

Prices Do Not Include Applicable Taxes

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Casual Favourites

BUFFALO CHICKEN POUTINE

fries topped with cheese curds, gravy, buffalo chicken, banana peppers

\$17

FINGERS & FRIES

four chicken fingers, fries, choice of dip

\$17

FISH & CHIPS

fried haddock, fries, coleslaw, tartar

\$19

PORK CUTLET

fried pork cutlet topped with gravy served with mashed potatoes, vegetables

\$22

STEAK FRITES

6oz certified angus flat iron, served with fries, salad, garlic toast

\$24

SUNDRIED TOMATO TORTELLINI

chicken, sun-dried tomato cream, garlic toast

\$23

Entrées

BRAISED FRENCH LENTILS

green lentils, mushrooms, carrots vegetable broth, served with broccolini and garlic toast add shrimp or chicken \$5

\$22

BEEF SHORT RIB

AAA boneless short rib, served with yukon gold mashed potato, gravy and broccolini

\$28

OVEN ROASTED SALMON

cajun spice, mashed potatoes, vegetables and finished with lemon herb butter

\$26

SUBSTITUTE

upgrade your fries to poutine or sweet potato fries for \$3

Desserts

MINI SASKATOON BERRY PIE

served with french vanilla ice cream

\$10

CHEF'S CHOICE CHEESECAKE

ask about our featured cheesecake

\$9

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MENU

HARBOR GOLF CLUB

Cocktails

APEROL SPRITZ

Aperol, Prosecco, Soda

\$10

BIRDIE JUICE

Vodka, Cherry Whisky, 7UP

\$9

BLACKBERRY LEMONADE

Blackberry Whisky, Lemonade

\$9

DILL PICKLE CAESAR

Dill Pickle Vodka, Clamato, Tabasco, Worcestershire, Pickle Spear, Pepperoni

\$10

JOHN DALY

Vodka, Iced Tea, Lemonade

\$9

LONG ISLAND ICED TEA

Gin, Triple Sec, White Rum, Vodka, Lime Juice, Pepsi

\$9

MARGARITA

Tequila, Triple Sec, Lime Juice

\$10

TRANSFUSION

Vodka, Ginger Ale, Grape Juice

\$9

Red

6oz | 9oz | Bottle

PELLER FAMILY

\$8 | \$11 | \$40

Cabernet Sauvignon

JACOB'S CREEK

\$10 | \$14 | \$30

Shiraz

DON DAVID

\$12 | \$16 | \$40

Malbec

LIBERTY SCHOOL

\$14 | \$18 | \$45

Cabernet Sauvignon

White

6oz | 9oz | Bottle

PELLER FAMILY

\$8 | \$11 | \$40

Pinot Grigio

JACOB'S CREEK

\$10 | \$14 | \$30

Moscato

ALAMOS

\$12 | \$16 | \$40

Chardonnay

KIM CRAWFORD

\$14 | \$18 | \$45

Sauvignon Blanc

FOUNTAIN POP

7UP, Dr. Pepper, Ginger Ale, Iced Tea, Lemonade, Orange Crush, Pepsi, Diet Pepsi

\$3.5

HOT DRINKS

Coffee, Hot Chocolate, Assorted Teas

\$3.5

Prices Include Applicable Taxes