

AT FAWN LAKE COUNTRY CLUB

STARTERS

*SESAME TUNA GF 16

Sushi grade tuna, encrusted in black and white sesame seeds, served with a sweetened soy sauce, wakame and wasabi

** ALLERGEN ALERT - Contains sesame**

SHRIMP ALFREDO FLATBREAD 13

Alfredo sauce, pan-seared shrimp, roasted tomatoes, caramelized onions, buffalo mozzarella, and fresh basil

**Gluten-Free Option Available +2.50

*BISON SLIDERS 12

Three ground bison sliders, topped with caramelized onions, mushrooms, Swiss cheese, and a bourbon glaze drizzle, served on brioche buns

PIÑA COLADA SHRIMP 10

Six crispy coconut fried shrimp, served with a creamy coconut pineapple dipping sauce, served on a bed of mixed greens

PRETZEL STICKS 9

Three Bavarian pretzel sticks, served with house made beer cheese

SALADS

ADD TO ANY SALAD

Grilled Chicken +5.50 *Grilled Salmon +7.50 *Grilled Tenderloin +12 Plant-Based Protein +5.50 Sautéed Shrimp +6.50 *Seared Ahi Tuna +12

WEDGE SALAD GF 9

Iceberg lettuce, diced bacon, bleu cheese crumbles, feta cheese and tomatoes, topped with our signature bleu cheese dressing

CLASSIC CAESAR 8

Romaine hearts, garlic croutons, and Grana Padano, with a champagne vinaigrette tossed in our house made Caesar dressing

LAKESIDE COBB SALAD GF 15

Columns of hard-boiled egg, chicken, tomatoes, crispy prosciutto, avocado, and bleu cheese on a bed of romaine, served with pesto ranch

MEDITERRANEAN SALAD GF 14

Chopped romaine hearts tossed in a red wine basil vinaigrette, topped with red onions, grape tomatoes, cucumbers, Kalamata olives, artichoke hearts, and

ARUGULA AND ALMOND SALAD GF 13

Garden fresh arugula topped with toasted almonds, goat cheese, dried blueberries, and craisins, served

** ALLERGEN ALERT - Contains nuts**

SOUPS

FRENCH ONION SOUP 9

House made French onion soup with croutons and provolone, broiled golden brown

TRADITIONAL BISON CHILI GF 8.50

Our house made chili blend, with ground bison, infused with peppers and onions Add Bacon +1.50, Cheese +0.50, Jalapenos +0.50, Onion +0.50, Sour Cream +0.25

SOUP OF THE WEEK 7

Ask your server about our soup offerings!

GLUTEN-FREE GF

VEGETARIAN V

VEGAN vg

HANDHELDS

Served with a pickle and with your choice of a regular side

**Gluten-Free bun available +2.50

BUFFALO CHICKEN WRAP 13

Crispy fried chicken tossed in house made buffalo sauce, romaine lettuce, tomatoes, and our house made bleu cheese dressing, wrapped in a flour tortilla

HOT HONEY HAM AND SWISS HOAGIE 13

Shaved ham, Swiss cheese, house made chili infused honey, and arugula on a hoagie roll

IMPOSSIBLE BURGER VG 14

Fire-grilled plant-based protein, topped with lettuce, tomato and your choice of cheese on a brioche bun Add Avocado +2.50, Mushrooms +1.00, Jalapenos +0.50, Grilled Onions +0.50

PINEAPPLE TERIYAKI CHICKEN SANDWICH 14

Teriyaki glazed and marinated grilled chicken, caramelized pineapples, red onions, and provolone cheese on a brioche bun

TURKEY AND PROVOLONE SANDWICH 14

Shaved turkey, provolone, spring greens, and whipped avocado spread on toasted herbed focaccia

SIDES

A la carte +2.50

BAKED POTATO

Make it loaded +1.50

BROCCOLI CHEDDAR AU GRATIN POTATOES

FRENCH FRIES

Add bacon & cheese +1.50

FRESH FRUIT
FRESH VEGETABLES
FORBIDDEN BLACK RICE

ONION RINGS

PARMESAN MASHED POTATOES

SAUTÉED MUSHROOMS

SEASONED STEAK FRIES

SIDE HOUSE OR CAESAR SALAD

SOUTHERN COLESLAW

SWEET POTATO FRIES

TATER TOTS

WILD RICE PILAF

PREMIUM SIDES 4

BUTTER NOODLES

MAC AND CHEESE

CUP OF CHILI OR
SOUP OF THE WEEK

ENTRÉES

*FILET MIGNON GF 35

Center-cut filet, wrapped in Applewood smoked bacon, served with your choice of two regular sides

DUO OF CRAB CAKES GF 29

Two pan-seared crab cakes, topped with with a roasted red pepper remoulade, served with your choice of two regular sides

PORK OSSO BUCCO GF 28

Braised bone-in pork shank topped with herb braising jus, served with your choice of two regular sides

*SWEET AND SOUR SALMON GF 27

Pan-seared Norwegian salmon, topped with a sweet and sour glaze, served with your choice of two regular sides

SHRIMP FRA DIAVOLO 26

Angel hair pasta tossed in a spicy marinara, topped with pan-seared shrimp, finished with fresh basil and pecorino **Gluten-Free Option Available +2.50

BEEF STROGANOFF 20

Filet tips drenched in a rich mushroom stroganoff sauce, served over German spätzle, finished with fresh chives
**Gluten-Free Option Available +2.50

GOAT CHEESE AND MUSHROOM PENNE 17

Sautéed cremini mushrooms, goat cheese, spinach, and balsamic caramelized red onions, tossed with penne pasta **Gluten-Free Option Available +2.50

CONSUMER ADVISORY

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

**Fawn Lake Country Club is 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.

CLUB CLASSICS

CHICKEN QUESADILLA 8.50

Grilled chicken, shredded cheddar jack cheese, and pico de gallo, served with sour cream and salsa

JUMBO CHICKEN WINGS GF 9

Six chicken wings, tossed in your choice of buffalo, parmesan garlic, or Korean sauce, served with celery, carrot sticks and your choice of ranch or bleu cheese

THAI BITES 11

Lightly fried chicken bites, tossed in our house made Thai aioli, served on a bed of lettuce, finished with green onions

BLACKENED CHICKEN TACO SALAD 15

Romaine lettuce, cheddar jack cheese, blackened grilled chicken, pico de gallo, guacamole, and sour cream in a tortilla bowl, served with our house made jalapeno ranch

FRIED CHICKEN SALAD GF 14

Romaine lettuce, grape tomatoes, carrots, shredded cheese, diced bacon, and a crumbled hardboiled egg, topped with fried chicken, served with our house made honey mustard

LONGSTREET CHOPPED SALAD 16

Chopped smoked salmon, baby arugula, couscous, marinated tomatoes and a currant-pumpkin seed blend, served with our house made pesto ranch

CHICKEN CAESAR WRAP 9

Romaine, marinated grilled chicken, tomatoes and parmesan, tossed in Caesar dressing, wrapped in a tortilla, with your choice of a regular side

*LAKESIDE SMASHED BURGER 14

Two butter seared & smashed 4oz burger patties topped with lettuce, tomato, your choice of cheese and garlic aioli, served on a brioche bun with your choice of a regular side

*Substitute gluten-free bun +2.50 Add Avocado +2.50 Add Bacon +1.50 Add Fried Egg +1 Add Sauteed Mushrooms +1.00 Add Grilled Onions +0.50

REUBEN SANDWICH 12

Corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing, served on marble rye with your choice of a regular side

TRIPLE DECKER CLUB SANDWICH 15

Turkey, ham, Applewood smoked bacon, Swiss and cheddar cheese, lettuce, tomato, and mayonnaise, served on white bread with your choice of a regular side

*Substitute gluten-free bun +2.50

CONSUMER ADVISORY

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

**Fawn Lake Country Club is 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.

FAWN LAKE COUNTRY CLUB

EAT FRESH BOWL

BASE: CHOOSE ONE

Lettuce, Rice Pilaf, Quinoa, or Forbidden Black Rice

TOPPINGS: CHOOSE UP TO THREE GF V

Black Beans, Carrots, Cilantro Lime Crema, Corn, Cucumbers, Feta, Guacamole, Pickled Red Onions, Pico De Gallo, Salsa, Sour Cream, Tomatoes, or Vegan Cheese *Additional toppings +0.50*

NO PROTEIN V GF 10

ADD 40Z PROTEIN GF

Fried or Grilled Chicken +5.50
Plant-Based Protein +5.50
Sautéed Shrimp +6.50
*Grilled Salmon +7.50
*Grilled Tenderloin +12
*Seared Ahi Tuna +12

PIZZA

Gluten-free pizza crust available in 10" only +2.50

Vegan cheese and thin crust options available

Make any pizza with red or white sauce a Calzone!

	10"	16"
CHEESE PIZZA	9	14
PESTO CHICKEN	12	22
Basil Pesto, mozzarella, grilled marinated chicken, roasted tomatoes		
BRUSCHETTA v Herbed olive oil, diced tomatoes, mozzarella, and fresh basil, finished with a balsamic reduction drizzle	10	16
HAWAII 5-0	12	22
Bourbon cola BBQ sauce, pineapple, ham, bacon, red onion, jalapeno		
PROSCIUTTO & BURRATA	14	28
Light red sauce, imported prosciutto, imported burrata, topped with dressed arugula and local honey		
GINNY'S GARDEN V	12	20
red sauce, onions, mushrooms, spinach, red and green peppers, black olives, tomatoes		
MEAT LOVERS	13	22
Red sauce, pepperoni, sausage, bacon, ham, and mozzarella		
SUPREME	13	22
Red sauce, red and green peppers, tomatoes, mushrooms, onions, sausage, pepperoni, and mozzarella		
SPINACH & ARTICHOKE	11	17
Parmesan cream sauce, mozzarella, spinach, artichoke hearts, and minced garlic		17
CREATE YOUR OWN PIZZA	9	14
Add Additional Toppings 10 inch +1 per topping / 16 inch +2 per topping		

Artichokes, Bacon, Basil, Black Olives, Green Peppers, Grilled Chicken, Ground Beef, Ham, Jalapeños, Mushrooms, Onions, Pepperoni, Pineapple, Red Peppers, Sausage, Spinach and Tomatoes

Extra Cheese +1/+2

Extra Sauce +1 / +2