

Lakeside Grille

AT FAWN LAKE COUNTRY CLUB

FOR THE TABLE

FRITTO MISTO 13.00

CRISPY FRIED SHRIMP & CALAMARI FINISHED WITH A SWEET & SPICY THAI DRIZZLE
GF OPTION AVAILABLE
NOT RECOMMENDED FOR CARRYOUT

TUSCAN BURRATA 10.00

IMPORTED TUSCAN BURRATA SERVED WITH ROASTED TOMATO, CIABATTA TOAST POINTS & EXTRA VIRGIN OLIVE OIL FINISHED WITH FRESH BASIL & A BALSAMIC REDUCTION
VEGETARIAN

HURRICANE NACHOS 13.00

HOUSEMADE CORN CHIPS SMOTHERED IN QUESO FRESCO, JALAPEÑOS, CREME FRAICHE, FRESH CILANTRO & TOMATOES
ADD CHICKEN, SHRIMP, OR BEEF + \$4
VEGETARIAN (WITHOUT PROTEIN ADDED)

FIRECRACKER SHRIMP 14.00

JUMBO ATLANTIC SHRIMP FRIED TO PERFECTION & DIPPED IN OUR SIGNATURE FIRECRACKER SAUCE SERVED WITH ARCADIAN GREENS & PICKLED JALAPEÑOS
GF OPTION AVAILABLE
NOT RECOMMENDED FOR CARRYOUT

LONGSTREET POUTINE 12.00

HOUSEMADE FRIES DRENCHED WITH BACON, GREEN ONIONS & TOMATOES FINISHED WITH FIRECRACKER CHEDDAR FONDUE

CHESAPEAKE SHRIMP & CRAB DIP 14.00

A RICH MIXTURE OF LUMP CRAB MEAT SIMMERED WITH JUMBO DICED SHRIMP & CHEESE FONDUE, ACCENTED WITH A SMOKY MARYLAND CRAB SEASONING & FINISHED WITH FRESH GREEN ONIONS

SESAME ENCRUSTED TUNA* 16.00

YELLOWFIN TUNA SEARED RARE, ENCRUSTED IN BLACK & WHITE SESAME SEEDS & SERVED WITH WASABI, SEAWEED SALAD & OUR SWEETENED SOY SAUCE

THAI BITES 11.00

LIGHTLY FRIED CHICKEN BITES TOSSED IN OUR HOUSEMADE THAI AIOLI & FINISHED WITH GREEN ONIONS

HOUSEMADE SOUPS

BAR HARBOR LOBSTER

BISQUE 9.00

FRESH LOBSTER BISQUE INFUSED WITH SHERRY WINE & TOMATOES

CHILI 5.00 8.00

GROUND STEAK & PINTO BEANS INFUSED WITH OUR HOUSEMADE CHILI BLEND

SOUP OF THE DAY 8.00

ASK YOUR SERVER FOR OUR DAILY VEGETARIAN, GLUTEN FREE & VEGAN OPTION

FROM THE GARDEN

WEDGE SALAD 12.00

FRESH BABY ICEBERG LETTUCE WITH OUR HOUSEMADE BLEU CHEESE DRESSING & FINISHED WITH BACON, TOMATOES & BLEU CHEESE CRUMBLES
ADD CHICKEN +\$4 SHRIMP +\$4 SALMON +\$6
VEGETARIAN (WITHOUT BACON OR PROTEIN ADDED)

CLASSIC CAESAR 8.00

ROMAINE HEARTS, GARLIC CROUTONS & GRANA PADANO WITH HOUSEMADE CAESAR DRESSING
ADD CHICKEN +\$4 SHRIMP +\$4 SALMON +\$6

LONGSTREET CHOPPED SALAD 16.00

CHOPPED SMOKED SALMON, BABY ARUGULA, COUSCOUS, MARINATED TOMATOES & CURRANT-PUMPKIN BLEND SERVED WITH PESTO RANCH

GRILLED CHICKEN TACO SALAD 14.00

BLACKENED GRILLED CHICKEN, ROMANE LETTUCE, CHEDDAR JACK CHEESE, PICO DE GALLO, GUACAMOLE & SOUR CREAM IN A TORTILLA BOWL SERVED WITH JALAPEÑO RANCH
NOT RECOMMENDED FOR CARRYOUT

SUMMER SALAD 10.00

FRESH ARCADIAN MIXED GREENS TOSSED IN STRAWBERRY VINAIGRETTE & FINISHED WITH CANDIED WALNUTS & GOAT CHEESE
ADD CHICKEN +\$4 SHRIMP +\$4 SALMON +\$6
VEGETARIAN (WITHOUT PROTEIN ADDED)

FRESH GARDEN SALAD 8.00

FRESH ARCADIAN GREENS WITH CUCUMBERS, TOMATOES, RED ONIONS, & SHREDDED CHEDDAR CHEESE SERVED WITH YOUR CHOICE OF DRESSING
ADD CHICKEN +\$4 SHRIMP +\$4 SALMON +\$6
VEGETARIAN (WITHOUT PROTEIN ADDED)

FRIED CHICKEN SALAD 12.00

ROMAINE LETTUCE TOPPED WITH GRAPE TOMATOES, SHREDDED CARROTS, DICED BACON, HARD BOILED EGG & CHEDDAR CHEESE SERVED WITH HONEY MUSTARD

LIGHT FARE

CHOICE OF FRIES, ONION RINGS, OR CHIPS

SUNRISE BURGER* 15.00

8 OZ. BURGER PATTY TOPPED WITH BACON, HASH BROWNS, CHEDDAR CHEESE, A SUNNYSIDE EGG, LETTUCE, TOMATO & GARLIC AIOLI ON A BRIOCHE BUN
GF OPTION AVAILABLE

TURKEY WRAP 13.00

SHAVED TURKEY BREAST, CRANBERRY AIOLI, LETTUCE, TOMATO & CHEDDAR CHEESE ENVELOPED IN A CHEDDAR & JALAPEÑO WRAP

THE CLASSIC* 10.00

BUTTER FRIED DOUBLE SMASH BURGER TOPPED WITH LETTUCE, TOMATO, CHEDDAR CHEESE & GARLIC AIOLI ON A BRIOCHE BUN
GF OPTION AVAILABLE

SPICY FRIED CHICKEN 12.00

SPICY FRIED CHICKEN TOPPED WITH LETTUCE, TOMATO, ONION & FIRECRACKER MAYONNAISE ON A BRIOCHE BUN
NOT RECOMMENDED FOR CARRYOUT
GF OPTION AVAILABLE

THE LAKESIDE* 14.00

8 OZ. ANGUS GROUND BEEF TOPPED WITH CRISPY PORK BELLY, WORCESTERSHIRE SAUCE, TALEGGIO CHEESE, LETTUCE, TOMATO & GARLIC MAYONNAISE ON A BRIOCHE BUN
GF OPTION AVAILABLE

IMPOSSIBLE BURGER 14.00

FIRE GRILLED PLANT-BASED PATTY TOPPED WITH LETTUCE, TOMATO, RED ONION & YOUR CHOICE OF CHEESE ON A BRIOCHE BUN
VEGETARIAN
GF OPTION AVAILABLE

HAM MELT 13.00

BUTTER SEARED TRIPLE STACK OF BRIOCHE LAYERED WITH HAM & PIMENTO CHEESE
GF OPTION AVAILABLE

Lakeside Grille

AT FAWN LAKE COUNTRY CLUB

BAR BITES

JUMBO WINGS 13.00

TEN WINGS TOSSED IN YOUR CHOICE OF BUFFALO, GARLIC PARMESAN OR KOREAN SAUCE SERVED WITH CARROT & CELERY STICKS & YOUR CHOICE OF RANCH OR BLEU CHEESE

CHICKEN QUESADILLA 10.00

TORTILLA FILLED WITH SHREDDED JACK & CHEDDAR CHEESES, GREEN ONIONS, TOMATOES & GRILLED CHICKEN SERVED WITH SOUR CREAM & SALSA

CHICKEN TENDERS 11.00

FIVE PANKO BREADED & FRIED CHICKEN TENDERS SERVED WITH HONEY MUSTARD

HOT DOG 6.00 10.00

SERVED WITH ONIONS, CHEESE & CHILLI UPON REQUEST SINGLE OR DOUBLE

TRIPLE DECKER CLUB 10.00

TURKEY, HAM, APPLEWOOD SMOKED BACON, SWISS & CHEDDAR CHEESES, LETTUCE, TOMATO & MAYONNAISE ON WHITE BREAD

PIZZAS FROM THE OVEN

BRUSCHETTA 10.00 16.00

HERBED OLIVE OIL, DICED TOMATOES, MOZZARELLA CHEESE & BASIL FINISHED WITH A BALSAMIC REDUCTION DRIZZLE
VEGETARIAN
GF OPTION AVAILABLE

MEAT LOVERS 13.00 22.00

RED SAUCE, PEPPERONI, SAUSAGE, BACON, HAM & MOZZARELLA CHEESE
GF OPTION AVAILABLE

BUFFALO CHICKEN 12.00 22.00

WHITE SAUCE, CHICKEN, MOZZARELLA & BLEU CHEESE CRUMBLES FINISHED WITH A BUFFALO SAUCE DRIZZLE
GF OPTION AVAILABLE

NEOPOLITAN 13.00 23.00

RED SAUCE, PROSCIUTTO, BASIL, BABY ARUGULA & MOZZARELLA CHEESE FINISHED WITH A BALSAMIC REDUCTION DRIZZLE
GF OPTION AVAILABLE

LAKESIDE GARDEN 12.00 20.00

RED SAUCE, TOMATOES, MUSHROOMS, SPINACH, RED & GREEN PEPPERS, & MOZZARELLA CHEESE FINISHED WITH GREEN ONIONS & A BALSAMIC REDUCTION DRIZZLE
VEGETARIAN
GF OPTION AVAILABLE

CHICKEN & BACON 12.00 21.00

WHITE SAUCE, GRILLED CHICKEN & CRISPY BACON FINISHED WITH A HOUSEMADE RANCH DRIZZLE
GF OPTION AVAILABLE

SUPREME 13.00 22.00

RED SAUCE, TOMATOES, MUSHROOMS, RED & GREEN PEPPERS, ONIONS, SAUSAGE, PEPPERONI & MOZZARELLA CHEESE
GF OPTION AVAILABLE

MAINS

FILET OF BEEF TENDERLOIN* 31.00

CENTER CUT BEEF TENDERLOIN SERVED WITH PAN-ROASTED ASPARAGUS & BLACK TRUFFLE WHIPPED POTATOES FINISHED WITH PORT WINE DEMI-GLACE

SOUTHERN FRIED CHICKEN 19.00

CRISPY FRIED CHICKEN CUTLETS SERVED WITH PAN-ROASTED BRUSSEL SPROUTS & BLACK TRUFFLE WHIPPED POTATOES FINISHED WITH A RED-EYE GRAVY
GF OPTION AVAILABLE
NOT RECOMMENDED FOR CARRYOUT

ATLANTIC SALMON* 23.00

PAN-SEARED SALMON WITH WILD RICE PILAF & BLACKENED GREEN BEANS SERVED WITH A ROASTED RED PEPPER COULIS

TOMAHAWK PORK CHOP* 24.00

BROWN SUGAR BRINED, BONE-IN PORK CHOP SERVED WITH CAST IRON SWEET POTATO CASSEROLE & ROASTED BRUSSEL SPROUTS FINISHED WITH AN APPLE JUS

SHRIMP FRA DIAVOLO 23.00

HOUSEMADE FETTUCINE TOSSED IN A SPICY MARINARA SERVED WITH SEARED JUMBO SHRIMP & FINISHED WITH FRESH BASIL & SHAVED PARMESAN CHEESE

MARYLAND CRAB CAKE 29.00

LUMP CRAB CAKES SERVED WITH WHIPPED POTATOES & PAN-ROASTED ASPARAGUS & A CAJUN AIOLI
NOT RECOMMENDED FOR CARRYOUT

SPINACH & RICOTTA RAVIOLI 19.00

ARTISAN RAVIOLI TOSSED IN A PARMESAN CREAM FINISHED WITH FRESH BASIL & PARMESAN
VEGETARIAN

KIDS MENU

CHOICE OF FRIES, ONION RINGS, OR CHIPS

CHICKEN TENDERS 7.25

THREE PANKO BREADED & FRIED CHICKEN TENDERS SERVED WITH HONEY MUSTARD

CHEESEBURGER* 7.25

4 OZ. GROUND BEEF PATTY GRILLED WELL DONE & TOPPED WITH AMERICAN CHEESE

GRILLED CHEESE 6.50

TOASTED WHITE BREAD WITH MELTED AMERICAN CHEESE

MAC & CHEESE 7.50

FRESH CAVATAPPI TOSSED IN A WHITE CHEDDAR CHEESE SAUCE

HOT DOG 4.25

ALL BEEF HOT DOG ON A POTATO ROLL

GRILLED CHICKEN 7.50

6 OZ. MARINATED GRILLED CHICKEN BREAST

*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 and cannot guarantee that cross contamination will never occur. If you have Celiac Disease or are highly sensitive we do not recommend consuming food products that are made in our fryers, as we do not have a fryer dedicated solely to gluten free items. Please advise your server if you are highly sensitive.