

# Lakeside Grille

AT FAWN LAKE COUNTRY CLUB

## Starters

### 1/2 Dozen Venetian Oysters\* \$16

Fresh Rappahanock oysters with white wine, butter, garlic, pecorino & fresh basil, broiled until golden brown

### Coconut Crusted Shrimp \$14

Breaded & fried shrimp, served on a bed of mixed greens, finished with chives & a side of Thai chili

### Hurricane Nachos \$13

Housemade corn chips, smothered in queso fresco, jalapeños, crème fraîche, fresh cilantro & tomatoes

Add Grilled Chicken +4, Shrimp +4, Beef +\$4 or Plant-Based Protein +\$5

### Jumbo Chicken Wings \$9

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

### Roasted Bacon Brussels Sprouts \$8

Pan roasted brussels sprouts, crumbled bacon, grated pecorino, balsamic reduction & fresh basil  
\*Vegetarian without bacon\*

### Stuffed Figs \$12

Mission figs stuffed with gorgonzola & wrapped in prosciutto, served on a bed of baby arugula, finished with a balsamic reduction & pecorino

### Thai Bites \$11

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

## Soups

### French Onion Soup \$9

With melted provolone & toast points

### Maple Habanero Chili \$10

Ground bison infused with Vermont maple syrup, mild habaneros & our housemade chili blend

### Soup of the Week \$8

Ask your server about our weekly offering

## Salads

### Add A Protein To Your Salad

Grilled or Crispy Chicken +\$4, Shrimp +\$4, Plant-Based Protein +\$5, Salmon +\$6 or Flank Steak +\$7

### Classic Caesar \$8

Romaine hearts, garlic croutons, & grana Padano with housemade Caesar dressing

### Fresh Garden Salad \$8

Fresh Arcadian mixed greens, cucumbers, tomatoes, red onions & shredded cheddar cheese, served with your choice of dressing

\*Vegetarian\*

### Grilled Chicken Taco Salad \$14

Blackened grilled chicken, romaine lettuce, cheddar jack cheese, pico de gallo, guacamole & sour cream, served in a tortilla bowl with our housemade jalapeño ranch dressing

\*Not recommended for carryout\*

### Longstreet Chopped Salad \$16

Chopped smoked salmon, baby arugula, couscous, marinated tomatoes & a currant-pumpkin blend, served with housemade pesto ranch

### Spring Salad \$10

Fresh Arcadian mixed greens tossed in a champagne vinaigrette, finished with candied walnuts, diced pears, dried cranberries & goat cheese crumbles

\*Vegetarian\*

### Wedge Salad \$9

Fresh baby Iceberg lettuce with our housemade blue cheese dressing, finished with bacon, tomatoes & blue cheese crumbles

\*Vegetarian without bacon\*

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## Sandwiches

Served with your choice of French Fries, Tater Tots, Sweet Potato Fries, Onion Rings or Housemade Chips  
Substitute a Side Salad for +\$2 or Cup of Soup +\$4  
Substitute a Gluten Free Bun for +\$2

### Classic Reuben \$14

Shaved corn beef, sauerkraut, Swiss cheese & housemade thousand island dressing, served on marbled rye

### Impossible Burger \$14

Fire grilled plant-based patty, topped with lettuce, tomato, red onion & your choice of cheese, served on a brioche bun

\*Vegetarian\*

### Lakeside Chicken Sandwich \$12

Fried or gilled chicken, topped with lettuce, tomato, onion, bacon & a buffalo mayonnaise, served on a brioche bun

\*Fried chicken not recommended for carryout\*

### Loaded Grilled Cheese \$10

Brie, mozzarella, bacon, tomato & a local fig jam, served between two pieces of butter crisped marbled rye

\*Vegetarian without bacon\*

### Pulled Pork \$13

Smoked pork BBQ, lettuce, tomato & bacon, finished with a BBQ aioli, served on a brioche bun

### The Classic\* \$12

Butter fried double smash burger, topped with lettuce, tomato, cheddar cheese & garlic aioli, served on a brioche bun

Add Bacon +\$1.50, Fried Egg +\$1, Grilled Onions +\$0.50 & Mushrooms +\$0.50

### Triple Decker Club \$15

Turkey, ham, Applewood smoked bacon, Swiss & cheddar cheeses, lettuce, tomato & mayonnaise, served on white bread

## Entrees

### Airline Chicken \$21

Bone-in sous vide chicken, served with whipped potatoes & pan roasted green beans, finished with a country gravy

### Atlantic Salmon\* \$23

Pan-seared salmon with a miso, sesame & soy vinaigrette, served with vegetable orzo

### Beef Stroganoff \$19

Filet tips drenched in a rich mushroom stroganoff sauce, served over German spätzle, finished with fresh chives

### Shrimp Bucatini \$21

Seared shrimp served with housemade spicy marinara, bucatini pasta, fresh basil & parmesan

\*GF option available\*

### Thai Marinated Flank Steak\* \$21

Choice flank steak over cheddar potato gratin, served with roasted seasonal vegetables, finished with a bordelaise sauce

### Vegetarian Pasta \$15

Fresh spaghetti with seared royal trumpet mushrooms, tossed in a mushroom crema, finished with pecorino & fresh basil

\*Vegetarian\*

\*GF option available\*

## Additional Sides

### Fresh Fruit \$2.50

Various mixed fruits

### Vegetables for \$2

Sautéed seasonal vegetables

## Specials

Ask your server about our weekly specials & wine pairing suggestions!

\*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. Please advise your server if you are highly sensitive.