

THE *Harbor*
CLUB
AT FAWN LAKE COUNTRY CLUB

Platos Pequeños

BABY NECK CLAMS 13

MOBJACK BAY CLAMS SERVED IN A SAFFRON TOMATO NAGE, WITH FRESH BASIL & ARUGULA

BISON SLIDERS 14

SERVED ON A BRIOCHE BUN, TOPPED WITH A BOURBON/COLA BBQ, SWISS CHEESE, CARAMELIZED ONIONS & MUSHROOMS, SERVED WITH POTATO STRAWS

BRAISED PORK BELLY 14

SERVED WITH A SAVORY TOMATO JAM, FRESH ARRUGULA, SASUMA GLAZE & PICKLED RED ONIONS

CHARRED MUSSELS & FRITES 17

CHARRED NOVA SCOTIAN MUSSELS, SERVED IN A SAMBUCA, HERB & CHILI BUTTER, FINISHED WITH FRESH BASIL

FORAGED MUSHROOM ARANGINI 11

WILD MUSHROOM & BLACK TRUFFLE ARANCINI, SERVED WITH A FONTINA CREAM SAUCE & SHAVED BLACK TRUFFLE

FRITES 7

TOPPED WITH TRUFFLE OIL, MALDON SALT, PECORINO, CHIVES & SHAVED BLACK TRUFFLE

GRILLED WATERMELON 12

GRILLED WATERMELON WITH IMPORTED FETA, FRESH MINT, & A SPICY LOCAL HONEY

SEARED JUMBO SHRIMP 13

SERVED WITH BABY ARUGULA, SWEET & SOUR SAUCE, FRESH CILANTRO & CHARRED TOMATO

SPANISH TOAST 13

CURED HAM, FIG JAM & BABY ARUGULA, FINISHED WITH A BALSAMIC REDUCTION & FRESH BASIL

TUSCAN OYSTERS 16

1/2 DOZEN OYSTERS WITH GARLIC, LEMON ZEST, WHITE WINE, BUTTER & SHAVED PROSCIUTTO, FINISHED WITH PECORINO & FRESH BASIL

Ensaladas & Sopas

SEASONAL SALAD 9

RED BEET SALAD WITH CITRUS, PISTACHIOS & VALDEÓN CHEESE, TOSSED IN A SHERRY VINAIGRETTE

SUMMER SALAD 9

SWEET BABY GEM LETTUCE, BLOOD ORANGE SUPREMES, CRUMBLLED GOAT CHEESE & ALMONDS, TOSSED IN A MEYER LEMON VINAIGRETTE

THAI MUSHROOM CONSOMME 8

WITH BLACK TRUFFLE, VERMICELLI NOODLES, SHAVED SWEET ONIONS & FRESH CILANTRO

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Platos Grande

AIRLINE CHICKEN BREAST 24

SEARED HANDMADE GNOCCHI SERVED WITH BOK CHOY, FINISHED WITH GREENS &
A ROASTED CHICKEN JUS

COGNAC & LOBSTER RAVIOLI 27

FOUR RAVIOLIS SERVED IN A POOL OF SAFFRON CREAM, TOPPED WITH BABY ARUGULA &
FRESH BASIL, FINISHED WITH PECORINO

EGGPLANT ROULADE 19

GRILLED EGGPLANT WITH A CURRY & CABBAGE FILLING, SERVED WITH TOMATO HUMMUS &
CHARRED TOMATO

PETITE FILET MIGNON* 33

PEPPER CRUSTED FILET, SERVED WITH WHIPPED POTATOES & WHITE ASPARAGUS,
FINISHED WITH A COGNAC PEPPERCORN CREAM

Dulces de la Cocina

FRENCH QUARTER BEIGNETS 8

FRIED GOLDEN BROWN, TOPPED WITH A RASPBERRY COULIS, MICRO MINT &
POWDERED SUGAR

CHOCOLATE & PASSION FRUIT 8

FLOURLESS DARK CHOCOLATE MOUSSE WITH A SWEET-TART PASSIONFRUIT CURD &
A SPOONFUL OF FRESH PASSIONFRUIT

FLAN DE LECHE 8

SPANISH VANILLA CUSTARD WITH CARAMEL CHARRED MERINGUE & BLACKBERRIES

Ask your server about 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.