

STARTERS

FRESH TOMATO CAPRESE

HEIRLOOM TOMATO, FRESH PULLED MOZZARELLA & FRESH BASIL, FINISHED WITH A BALSAMIC **REDUCTION DRIZZLE** *VEGETARIAN*

GERMAN PRETZEL

JUMBO PRETZEL, SERVED WITH HOMEMADE BEER **CHEESE** *VEGETARIAN*

JUMBO CHICKEN WINGS

SIX CHICKEN WINGS, TOSSED IN YOUR CHOICE OF BUFFALO, GARLIC PARMESAN OR KOREAN SAUCE, SERVED WITH CELERY AND CARROT STICKS & YOUR CHOICE OF RANCH OR BLUE CHEESE

LOADED CHIP'CHOS

HOMEMADE CORN CHIPS, SMOTHERED IN QUESO & BBO SAUCE, TOPPED WITH DICED BACON & CHEDDAR JACK CHEESE, FINISHED WITH GREEN **ONIONS**

ADD GRILLED CHICKEN +4, SHRIMP +4, BEEF +\$4 OR PLANT-BASED PROTEIN +\$5

HUMMUS PLATTER

ROASTED RED PEPPER HUMMUS, CARROTS, CELERY STICKS, BLISTERED TOMATOES & PICKLED RED ONIONS, SERVED WITH GRILLED PITA BREAD *VEGETARIAN*

SESAME TUNA*

16 SUSHI-GRADE TUNA, ENCRUSTED IN BLACK & WHITE SESAME SEEDS, SERVED WITH SWEETENED SOY SAUCE, WAKAME & WASABI

THAI BITES

LIGHTLY FRIED CHICKEN BITES, TOSSED IN OUR HOMEMADE THAI AIOLI, SERVED ON A BED OF LETTUCE, FINISHED WITH GREEN ONIONS

SOUPS

CREAMY TOMATO BASIL

FINISHED WITH FRESH MOZZARELLA & BASIL *VEGETARIAN*

MAPLE HABANERO CHILI 10

OUR HOMEMADE CHILI BLEND, GROUND BISON INFUSED WITH VERMONT MAPLE SYRUP & MILD **HABANEROS**

SOUP OF THE WEEK

ASK YOUR SERVER ABOUT OUR SOUP OFFERING

SALADS

CLASSIC CAESAR

ROMAINE HEARTS, GARLIC CROUTONS & GRANA PADANO, TOSSED IN OUR HOMEMADE CAESAR DRESSING

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FRESH GARDEN SALAD

ARCADIAN MIXED GREENS, CUCUMBERS, TOMATOES. RED ONIONS & SHREDDED CHEDDAR CHEESE, SERVED WITH YOUR CHOICE OF DRESSING *VEGETARIAN*

FRIED CHICKEN SALAD

ROMAINE LETTUCE, GRAPE TOMATOES, CARROTS, SHREDDED CHEESE, DICED BACON & A CRUMBLED HARD-BOILED EGG, TOPPED WITH FRIED CHICKEN, SERVED WITH OUR HOMEMADE HONEY MUSTARD

GRILLED CHICKEN TACO SALAD

ROMAINE LETTUCE, CHEDDAR JACK CHEESE, BLACKENED GRILLED CHICKEN, PICO DE GALLO, GUACAMOLE & SOUR CREAM IN A TORTILLA BOWL, SERVED WITH OUR HOMEMADE JALAPEÑO RANCH DRESSING

NOT RECOMMENDED FOR CARRYOUT

LONGSTREET CHOPPED SALAD

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

SUMMER SALAD

ACADIAN GREENS, FRESH STRAWBERRIES, BLUE CHEESE CRUMBLES & CANDIED ALMONDS, TOSSED IN A BLACKBERRY VINAIGRETTE, FINISHED WITH SESAME SEEDS *VEGETARIAN*

ALLERGEN ALERT - CONTAINS TREE NUTS

WEDGE SALAD

BABY ICEBERG LETTUCE, DICED BACON, BLUE CHEESE CRUMBLES & TOMATOES, TOPPED WITH OUR HOMEMADE BLUE CHEESE DRESSING *VEGETARIAN WITHOUT BACON*

ADD A PROTEIN TO YOUR SALAD

GRILLED OR CRISPY CHICKEN +\$4, SHRIMP +\$4, PLANT-BASED PROTEIN +\$5, SALMON +\$6 OR NY STRIP+\$8.50

*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 AND CANNOT GUARANTEE THAT CROSS CONTAMINATION WILL NEVER OCCUR. PLEASE ADVISE YOUR SERVER IF YOU ARE HIGHLY SENSITIVE.

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HANDHELDS

SERVED WITH YOUR CHOICE OF TATER TOTS, ONION RINGS, HOUSEMADE CHIPS, FRENCH FRIES, SWEET POTATO FRIES, OR SPICY STEAK FRIES SUBSTITUTE A SIDE SALAD FOR +\$2 SUBSTITUTE A CUP OF SOUP +\$4 SUBSTITUTE A GLUTEN FREE BUN FOR +\$2

COCONUT SHRIMP TACOS

THREE TACOS WITH CRISPY COCONUT SHRIMP, LETTUCE, PINEAPPLE SALSA & SHREDDED MOZZARELLA, FINISHED WITH A THAI CHILI SAUCE

IMPOSSIBLE BURGER

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

ITALIAN PANINI

SHAVED HAM, FRESH MOZZARELLA, TOMATO, BABY ARUGULA, FRESH BASIL & FIG JAM, SERVED ON CIABATTA BREAD *VEGETARIAN WITHOUT SHAVED HAM*

LAKESIDE CHICKEN SANDWICH

FRIED OR GRILLED CHICKEN, TOPPED WITH LETTUCE, TOMATO, RED ONION, BACON & A BUFFALO MAYONNAISE, SERVED ON A BRIOCHE BUN *FRIED CHICKEN NOT RECOMMENDED FOR **CARRYOUT***

THE "LAKESIDE" CLASSIC*

BUTTER SEARED 8 OZ. 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

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

TURKEY MELT

SHAVED TURKEY, PIMENTO CHEESE, TOMATO & BACON, SERVED BETWEEN TWO PIECES OF BUTTER SEARED TEXAS TOAST

SPECIALS

ASK YOUR SERVER ABOUT OUR WEEKLY SPECIALS & WINE PAIRING SUGGESTIONS!

ENTRÉES

BBO RIB PLATTER

SMOKED BABY BACK RIBS LACQUERED IN A BOURBON COLA BBQ SAUCE, SERVED WITH CORNBREAD, SOUTHERN STYLE BRAISED GREEN **BEANS & MACARONI AND CHEESE**

CHICKEN ALFREDO

ITALIAN MARINATED GRILLED CHICKEN, SERVED OVER BUCATINI PASTA, TOSSED IN A FRESH **GARLIC & WHITE WINE CREAM SAUCE** *GF OPTION AVAILABLE*

FISH & CHIPS*

BATTERED BLACK COD, SERVED WITH SPICY STEAK FRIES & TARTAR SAUCE

MUSHROOM RAVIOLI

FRESH RAVIOLI TOSSED IN A THYME & ROSEMARY CREAM, FINISHED WITH FRESH MUSHROOMS. PECORINO & FRESH BASIL *VEGETARIAN*

SOUTHERN FRIED CHICKEN

BONE-IN QUARTER CHICKEN, BATTERED AND FRIED, SERVED WITH SOUTHERN STYLE BRAISED **GREEN BEANS & MACARONI AND CHEESE**

STEAK FRITES*

CHOICE NY STRIP, SERVED WITH SPICY STEAK FRIES, FINISHED WITH A PEPPERCORN GRAVY

ADDITIONAL SIDES

FRESH FRUIT

2.50

23

23

18

21

28

VARIOUS MIXED FRUITS

VEGETABLES

2

SAUTÉED SEASONAL VEGETABLES