



THE *Harbor*
CLUB
AT FAWN LAKE COUNTRY CLUB

◆ **SMALL PLATES** ◆

| | | | |
|--|----|---|----|
| BISON SLIDERS * | 14 | JUMBO SHRIMP COCKTAIL | 16 |
| TWO BISON PATTIES, TOPPED WITH SWISS CHEESE, CARAMELIZED ONIONS, MUSHROOMS & A BOURBON COLA BBQ SAUCE ON A BRIOCHE BUN, SERVED WITH POTATO STRAWS | | SERVED IN A MARTINI GLASS WITH FRESH LEMON & COCKTAIL SAUCE *GLUTEN FREE* | |
| BLUE CRAB ARANCINI | 14 | PROSCIUTTO & MELON | 9 |
| FRESH BLUE CRAB, BASIL, PECORINO ARANCINI, SERVED WITH A SAFFRON & BASIL CREAM | | CANTALOUPE WRAPPED WITH SHAVED PROSCIUTTO, SERVED ON A BED OF BABY ARUGULA, DRIZZLED WITH A BALSAMIC REDUCTION, FINISHED WITH FRESH BASIL *VEGETARIAN* | |
| CHARRED MUSSELS & FRITES | 17 | RAW OYSTERS* | 16 |
| CHARRED NOVA SCOTIA MUSSELS, SERVED IN A SAMBUCA, HERB & CHILI BUTTER SAUCE, FINISHED WITH FRESH BASIL | | 1/2 DOZEN RAW OYSTERS, SERVED WITH FRESH LEMON & COCKTAIL SAUCE *GLUTEN FREE* | |
| DRAGO OYSTERS* | 16 | SEARED JUMBO SCALLOPS* | 16 |
| 1/2 DOZEN OYSTERS, TOPPED WITH BLACK GARLIC, LEMON, WHITE WINE, BUTTER & SHAVED JALAPEÑO, FINISHED WITH AGED PECORINO & FRESH BASIL *GLUTEN FREE* | | SERVED WITH PURPLE CAULIFLOWER PURÉE & CRISPY FRIED MUSHROOMS, FINISHED WITH A HOMEMADE CHIMICHURRI SAUCE & FRESH BASIL *GLUTEN FREE* | |
| HARBOR CLUB BURGER* | 14 | | |
| 8OZ BEEF PATTY COOKED TO A TEMPERATURE OF YOUR CHOOSING, TOPPED WITH LETTUCE, TOMATO, RED ONION & A GARLIC MAYONNAISE ON A BRIOCHE BUN, SERVED WITH FRENCH FRIES | | | |

◆ **SALADS & SOUP** ◆

GARDEN SALAD 8

BABY GEM LETTUCE, CUCUMBERS, RED ONIONS, TOMATOES & CARROTS, SERVED WITH YOUR CHOICE OF BALSAMIC OR BUTTERMILK RANCH
VEGETARIAN

ROASTED RED PEPPER SOUP 9

CREAMY RED PEPPER SOUP, INFUSED WITH ROASTED FENNEL, FINISHED WITH LUMP BLUE CRAB MEAT & CILANTRO CREMA
VEGETARIAN WITHOUT CRAB MEAT

STRAWBERRY SALAD 9

GARDEN SPINACH, STRAWBERRIES, CANDIED WALNUTS & CRUMBLIED GOAT CHEESE, TOSSED IN A STRAWBERRY VINAIGRETTE
VEGETARIAN

ALLERGEN ALERT - CONTAINS TREE NUTS

ADD A PROTEIN TO YOUR SALAD: GRILLED OR CRISPY CHICKEN +\$4, SHRIMP +\$4, PLANT-BASED PROTEIN +\$5, SALMON +\$6 OR NY STRIP+\$8.50





THE
Harbor
CLUB
AT FAWN LAKE COUNTRY CLUB

LARGE PLATES

BLACK TRUFFLE & WAGYU RAVIOLI 24
SERVED IN A SPICY MARINARA, FINISHED WITH BABY ARUGULA, PECORINO & TRUFFLE OIL

CRISPY SKINNED RED SNAPPER* 24
SERVED WITH WILD MUSHROOMS & ASPARAGUS, FINISHED WITH PECORINO & BABY ARUGULA
GLUTEN FREE

GARDEN FRESH BUCATINI 19
FRESH BUCATINI, SERVED IN A POOL OF PESTO CREAM WITH SAUTÉED TOMATOES, SQUASH & ASPARAGUS, FINISHED WITH KALE, PECORINO & BASIL CRÈME FRAÎCHE
VEGETARIAN

HOMESTYLE FRIED CHICKEN 20
HAND BATTERED AND FRIED GOLDEN BROWN CHICKEN BREAST, SERVED WITH WHIPPED POTATOES, PAN ROASTED BRUSSELS SPROUTS, FINISHED WITH A RED EYE GRAVY

PETITE FILET MIGNON* 35
8OZ FILET SEASONED & SEARED TO PERFECTION, SERVED WITH WHITE ASPARAGUS & WHIPPED POTATOES, FINISHED WITH A PORT WINE DEMI-GLACE
GLUTEN FREE

SWEETS FROM THE KITCHEN

LEMON MERINGUE PIE 8
SERVED WITH RASPBERRY COULIS, DEHYDRATED LEMON WHEEL & FRESH RASPBERRIES

PISTACHIO GELATO 6
SERVED WITH CHARRED MERINGUE, CANDIED PISTACHIO CRUMBLE & CHOCOLATE GANACHE
GLUTEN FREE
ALLERGEN ALERT - CONTAINS TREE NUTS

SIZZLING BROWNIE SKILLET 8
SERVED IN A CAST IRON PAN, WITH BUBBLING CHOCOLATE GANACHE, FINISHED WITH VANILLA GELATO

***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.**

