



THE Harbor CLUB

AT FAWN LAKE COUNTRY CLUB

SMALL PLATES

BISON SLIDERS * **14**
Two bison patties, topped with Swiss cheese, caramelized onions, mushrooms & a bourbon cola BBQ sauce on a brioche bun, served with potato straws

CHARRED MUSSELS & FRITES **17**
Charred Nova Scotia mussels, served in a Sambuca, herb & chili butter sauce, finished with fresh basil

DUCK CONFIT ARANCINI **14**
House confit duck, pecorino & a cognac demi-glace

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

LOBSTER RAVIOLI **16**
Three lobster ravioli tossed in a saffron cream sauce, with fresh basil, pecorino, baby arugula & lump crab meat

SEARED JUMBO SCALLOPS **16**
Served with mushroom & parmesan risotto, crispy mushrooms, & micro basil, finished with crème fraîche & pecorino

SHELLFISH PLATTER **22**
½ dozen oysters, six clams, three mussels & two shrimp, served with traditional garnishes

STUFFED FIGS **13**
Black Mission figs stuffed with Roquefort blue cheese, served on a bed of arugula, topped with pecorino & candied walnuts, finished with a spicy honey glaze
 Allergen Alert - Contains Tree Nuts



SALADS & SOUP

AUTUMN SALAD **9**
Garden fresh spinach, crumbled blue cheese & candied walnuts, served with a warm bacon vinaigrette
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CLASSIC CAESAR **8**
Fresh romaine lettuce, parmesan cheese, white anchovies & garlic crotons, tossed in our homemade Caesar dressing

SHE CRAB SOUP **9**
Creamy crab bisque with lump crab meat, finished with micro basil





LARGE PLATES

BUTTERNUT SQUASH RAVIOLI 19

Ravioli in a thyme infused béchamel, served with pan-seared squash, finished with pecorino & fresh basil

HOMESTYLE FRIED CHICKEN 20

Hand battered & fried golden brown chicken breast, served with cheddar potato gratin & pan roasted brussels sprouts, finished with a red eye gravy

PAN-SEARED CRAB CAKES 29

Served with truffle whipped potatoes, & asparagus, finished with remoulade

PRIME RIB 35

12oz prime rib, served with au jus, horseradish cream & creamed corn

VEGETARIAN LASAGNA 17

Fresh gluten free pasta sheets, garden ragu, crumbled tofu & vegan mozzarella
Gluten Free, Vegan Friendly & Vegetarian



SWEETS FROM THE KITCHEN

CRÈME BRÛLÉE CHEESECAKE 9

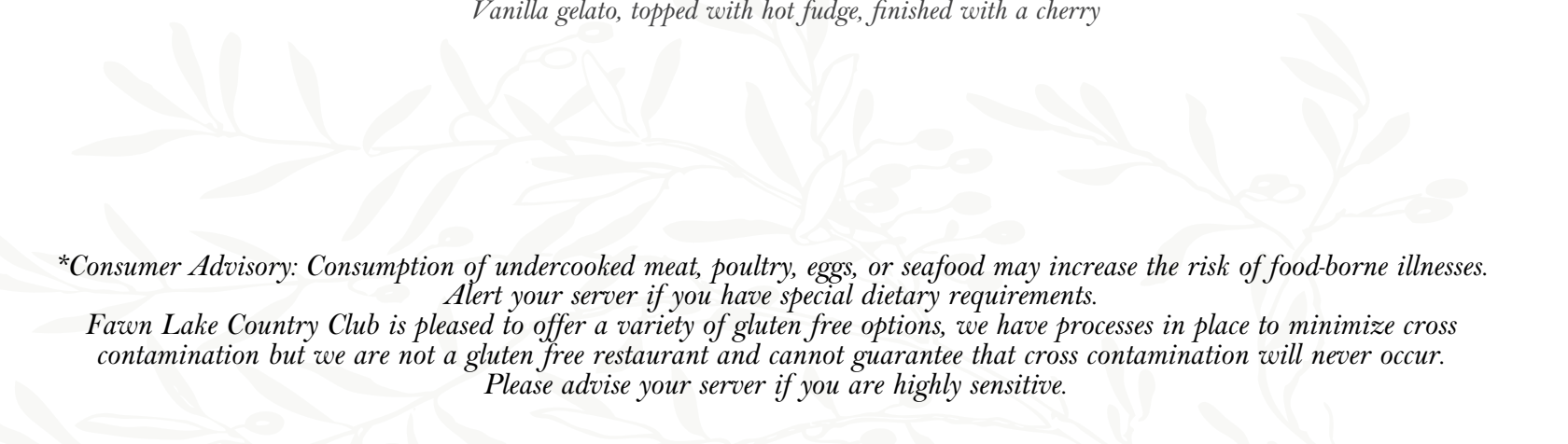
Served with strawberry coulis, a chocolate covered strawberry & charred meringue

SIZZLING BROWNIE SKILLET 9

Served in a cast iron pan, with bubbling chocolate ganache, finished with vanilla gelato

HOT FUDGE SUNDAY 8

Vanilla gelato, topped with hot fudge, finished with a cherry



**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.