

FAWN LAKE COUNTRY CLUB AT

STARTERS

CRISPY SHRIMP 13

Crispy tempura fried shrimp served on a bed of mixed greens, served with Bang-Bang sauce

SESAME TUNA GF 16

Sushi-grade tuna, encrusted in black and white sesame seeds, served with sweetened soy sauce, wakame and wasabi

PROSCIUTTO FLATBREAD v 12

Light tomato sauce with melted burrata, oven roasted grape tomatoes, prosciutto, fresh basil, mushrooms, topped with baby arugula and finished with a balsamic reduction

Gluten Free option Available +\$2

BISON SLIDERS 12

Three ground bison sliders, topped with caramelized onions, mushrooms, swiss cheese, and a bourbon glaze drizzle, served on brioche buns

JUMBO MOZZARELLA STICKS v 10

Three jumbo deep fried mozzarella sticks served on a bed of greens, topped with pecorino and basil; served with house made marinara



SALADS

CLASSIC CEASAR 8

Romaine hearts, garlic croutons, and Grana Padano, tossed in our homemade Caesar dressing

STRAWBERRY MIXED SALAD GF 10

Arcadian greens, sweet strawberries, goat cheese, red LAKESIDE COBB SALAD GF 14 onion and candied pecans, tossed in a strawberry vinaigrette

WEDGE SALAD GF 9

Iceberg lettuce, diced bacon, bleu cheese crumbles and tomatoes, topped with our signature bleu cheese Plant Protein +5.50 dressing

SOUTHWEST SALAD GF 13

Arcadian greens, tomato, black beans, corn, cheddar jack cheese, red onion, topped with crispy tortilla strips and served with jalapeno ranch

Columns of hard-boiled egg, chicken, tomatoes, crispy prosciutto, avocado, bleu cheese, on a bed of romaine served with pesto ranch

ADD TO ANY SALAD

Grilled Chicken +5.50 Grilled Salmon +7.50 Grilled Shrimp +6.50 Grilled Tenderloin +12 Seared Ahi Tuna +12

SOUPS

LOBSTER BISQUE 11

Housemade sherry spiked lobster bisque with poached shrimp

TRADITIONAL BISON CHILI 8.50

Our housemade chili blend, ground bison infused with peppers and onions

SOUP OF THE WEEK 7

Ask your server about our soup offerings!

HANDHELDS

Served with a pickle and with your choice of side Substitute Gluten free bun +2.50 Add Cup of Soup +4

OPEN FACED HAM SANDWICH 14

House made Focaccia with sliced tomato, ham, bacon, and swiss cheese broiled golden brown; finished with a thyme infused béchamel

SPICY FRIED CHICKEN SANDWICH 14

Brioche bun, spicy battered fried chicken, lettuce, red onion, and crispy bacon; finished with a buffalo mayonnaise

LAKESIDE GRINDER 14

Hoagie roll, shaved turkey, shaved ham, bacon, garlic mayo, lettuce, tomato, cheddar, and swiss cheese

IMPOSSIBLE BURGER vg 14

Fire grilled plant based protein, topped with lettuce, tomato & your choice of cheese on a brioche bun

CRAB CAKE SLIDERS 17

Three, 2oz crab cakes with lettuce, tomato and remoulade on brioche buns

SIDES

Additional side +2.50
BROCCOLI

CHEDDAR AU GRATIN POTATOES

FRENCH FRIES

FRESH FRUIT

FRESH VEGETABLES

LOADED BAKED POTATO

ONION RINGS

PARMESAN MASHED POTATOES

PORT MUSHROOMS

SEASONED STEAK FRIES

SIDE HOUSE OR CAESAR SALAD

SOUTHERN COLESLAW

SWEET POTATO FRIES

TATER TOTS

VEGETABLE ORZO

WILD RICE PILAF



ENTREES

FILET MIGNON GF 35

Center-cut, wrapped in Applewood-smoked bacon and choice of two sides

BONELESS SHORT RIB GF 24

Braised short rib served with basil pesto and choice of two sides

PAN SEARED SALMON GF 24

Norwegian salmon, served with a fresh chimichurri sauce and choice of two sides

CHESAPEAKE LUMP CRAB CAKES v 29

Seared golden brown and broiled in butter served with remoulade and choice of two sides

TUSCAN GRILLED CHICKEN GF 24

Sous vide and grilled, served with buffalo mozzarella, basil, and balsamic reduction finished with baby argula and choice of two sides

SEARED SHRIMP WITH ANGEL HAIR PASTA 23

Seared shrimp tossed in a lemon- herb white wine butter with capers, served on angel hair pasta and finished with basil and pecorino

COGNAC AND MAINE LOBSTER RAVIOLI 28

Handmade ravioli tossed in a saffron cream, finished with fresh basil and pecorino

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 & cannot guarantee that cross contamination will never occur. Please advise your server if you are highly sensitive.

CLUB CLASSICS



JUMBO CHICKEN WINGS GF 9

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

THAI BITES 11

Lightly fried chicken bites, tossed in our homemade Thai aioli, served on a bed of lettuce, finished with areen onions

CHICKEN QUESADILLA 8.50

Grilled chicken, shredded cheddar jack cheese, green onions and tomatoes, served with sour cream and salsa

LONGSTREET CHOPPED SALAD 16

Chopped smoked salmon, baby arugula, couscous, marinated tomatoes and a currant- pumpkin seed blend, served with our homemade pesto ranch

FRIED CHICKEN SALAD GF 14

Romaine lettuce, grape tomatoes, carrots, shredded cheese, diced bacon and a crumbled hard-boiled egg, topped with fried chicken, served with our homemade honey mustard

BLACKENED CHICKEN TACO SALAD 15

Romaine lettuce, cheddar jack cheese, blackened grilled chicken, pico de gallo, guacamole and sour cream in a tortilla bowl, served with our homemade jalapeno ranch

CHICKEN CAESAR WRAP 9

Romaine, marinated grilled chicken, tomatoes and parmesan, tossed in Caesar dressing, wrapped in a tortilla, with your choice of side

REUBEN SANDWICH 12

Corned beef, swiss cheese, sauerkraut, and Thousand Island dressing, served on marble rye with your choice of side

TRIPLE DECKER CLUB SANDWICH 15

Turkey, ham, Applewood smoked bacon, swiss and cheddar cheese, lettuce, tomato and mayonnaise, served on white bread, with your choice of side

*Substitute Gluten Free Bun +2

LAKESIDE CLASSIC BURGER 14

Butter seared 8oz burger topped with lettuce, tomato, your choice of cheese and garlic aioli, served on a brioche bun, with your choice of side

*Substitute Gluten Free Bun +2

Add Bacon +1.50

Add Fried Egg +1

Add Grilled Onions +0.50

Add Grilled Mushrooms +0.50

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 & cannot guarantee that cross contamination will never occur. Please advise your server if you are highly sensitive.



AT FAWN LAKE COUNTRY CLUB

EAT FRESH BOWL

BASE: CHOOSE ONE

Lettuce, Rice Pilaf, Quinoa, or Forbidden Black Rice

TOPPINGS: CHOOSE UP TO THREE GF V

Black Beans, Carrots, Cilantro Lime Crema, Corn, Cucumbers, Feta, Guacamole, Pickled Red Onions, Pico De Gallo, Salsa, Sour Cream, Tomatoes, or Vegan Cheese

Additional toppings +0.50

NO PROTEIN V GF 10

ADD 40Z PROTEIN GF

Fried or Grilled Chicken +5.50 Plant Based Protein +5.50

Grilled Shrimp +6.50

Grilled Salmon +7.50

Grilled Tenderloin +12

Seared Ahi Tuna +12



PIZZA

Gluten Free pizza crust available in 10" only +2 Vegan cheese option available	10"	16"
CHEESE PIZZA	9	14
BIG MAC PIZZA Parmesan cream sauce, ground beef, tomatoes, onions, relish. mozzarella and cheddar jack cheese, and finished with a "Mac Sauce" drizzle	13	21
BRUSCHETTA v Herbed olive oil, diced tomatoes, mozzarella, and fresh basil, finished with a balsamic reduction drizzle	10	16
BUFFALO CHICKEN Parmesan cream sauce, chicken, mozzarella, and bleu cheese crumbles, finished with a buffalo sauce drizzle	12	22
BURRATA Red sauce, roasted grape tomatoes, burrata cheese and fresh basil, finished with a truffle oil drizzle	10	20
LAKESIDE GARDEN v Red sauce, red and green peppers, spinach, mushrooms, tomatoes, and mozzarella, finished with green onion and a balsamic reduction drizzle	12	20
MEAT LOVERS Red sauce, pepperoni, sausage, bacon, ham, and mozzarella	13	22
SUPREME Red sauce, red and green peppers, tomatoes, mushrooms, onions, sausage, pepperoni, and mozzarella	13	22
WHITE PIZZA Parmesan cream sauce, red and green peppers, caramelized onions and mozzarella	10	16
CREATE YOUR OWN PIZZA Add Additional Toppings 10 inch +1 per topping / 16 inch +2 per topping	9	14

Artichokes, Bacon, Basil, Black Olives, Green Peppers, Grilled Chicken, Ham, Jalapeños, Mushrooms, Onions, Pepperoni, Pineapple, Red Peppers, Sausage,

Spinach and Tomatoes Extra Cheese +1 / +2 Extra Sauce +1 / +2