

THE Harbor CLUB

AT FAWN LAKE COUNTRY CLUB

Small Plates

TUNA TATAKI* 17

Black sesame seared ahi tuna with sweet and spicy tamari, pickled ginger, Hijiki seaweed salad

VA BEEF SLIDERS* 11

Two locally sourced beef sliders, served on a brioche bun, topped with cheddar cheese, lettuce, tomato, fried shallots, finished with black garlic aioli

Gluten free option available

CHARCUTERIE BOARD 19

Prosciutto, salami, pepperoni, stuffed grape leaves, imported cheeses, olives, grapes, whole grain mustard, fig jam, artisanal crackers

HAM AND PEA ARANCINI GF 12

Slow roasted Berkshire ham and English Pea arancini fried golden brown, served in a pool of Pomodoro sauce and finished with pecorino and micro-greens

SZECHUAN PORK BELLY GF 14

White Marble Farm pork belly, Chinese cured, roasted and lacquered in Szechuan sauce served on a bed of Asian cabbage slaw, and finished in pickled lunch box pepper vinaigrette

SEARED SCALLOPS* 18

3 scallops seared golden brown and served with crispy house cured pancetta and warm panzanella salad

*** Gluten free option available***

OYSTERS ON THE HALF SHELL* GF 20

Half- dozen weekly oysters served with traditional garnish

HARBOR CLUB BURGER* 14

Served on a brioche bun, topped with lettuce, tomato, onion, garlic aioli, served with French fries

Gluten Free Option Available

Soups and Salad

GARDEN SALAD GF 9

Garden fresh baby gem lettuce, carrot, tomato, cucumber, red onion, cheddar jack cheese, and choice of balsamic vinaigrette or ranch

CLASSIC CAESAR 9

Fresh romaine, parmesan, white anchovy and croutons, tossed in a house-made Caesar dressing, and finished with pecorino and Greek white anchovie

Gluten free option available

ANTIPASTO SALAD GF 12

Arcadian greens, red onion, roasted red peppers, buffalo mozzarella, prosciutto, grape tomatoes, topped with marsala reduction and extra virgin olive oil

MINESTRONE SOUP 9

Hearty vegetable soup with pasta and white beans topped with garden fresh micro-greens

Large Plates

BRANZINO GF 30

Grilled and finished with tomato caper relish on top of Italian Sofrito Polenta

STEAK FLORENTINE GF 38

16oz T-Bone topped with herb garlic butter and served with rosemary roasted potatoes and seared white asparagus

VEGETARIAN LASAGNA VG GF 17

Fresh gluten free pasta sheets, garden ragu, crumbled tofu, and vegan mozzarella

CHICKEN PRIMAVERA 20

Marinated and grilled chicken on top of farfalle pasta tossed with garden vegetables, pecorino and Buerre fondue

MUSSELS MARINARA 18

Garlic sautéed PEI mussels and house made capellini, tossed in homemade marinara, topped with pecorino and micro greens

*** Gluten free option available***

CAJUN SHRIMP FETTUCINE 27

Seared jumbo shrimp, Tasso ham, fire roasted Shishito peppers, onions and tomatoes, tossed with house made Cajun cream and served over handmade fettuccine and finished with basil and pecorino

Gluten free option available

Sweets From the Kitchen

FLOURLESS CHOCOLATE TORTE GF 9

Served with French Vanilla gelato and topped with powdered sugar, fresh berries, and mint

BROWNIE SKILLET 11

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

VANILLA CRÈME BRULEE CHEESECAKE 9

Bruleed vanilla cheesecake topped with a mixed berry compote and finished with micro mint

TIRAMISU 9

Italian coffee cake topped with chocolate ganache, caramel crunch pearls and fresh strawberries

VEGAN VG

GLUTEN FREE GF

*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.

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Club Classics

HARBOR CLUB BURGER* 14

Served on a brioche bun, topped with lettuce, tomato, onion, garlic aioli, served with French fries

Gluten Free Option Available

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 green onions

CHICKEN QUESADILLA 8.50

Grilled chicken, shredded cheddar jack cheese, and Pico de Gallo, served with sour cream and salsa

CHICKEN CAESAR WRAP 9

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

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

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*

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