

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

BUTTERNUT SQUASH GNOCCHI V 11

Tossed in a brown butter sauce with toasted walnuts, topped with sage and pecorino

OYSTERS ON THE HALF SHELL* GF 20

Half- dozen oysters broiled with garlic herb butter and pecorino bread crumbs

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 GF 18

3 scallops seared golden brown and served with white asparagus and maple bacon butter topped with chili crunch

WINTER SQUASH CROQUETTES GF V 9

Fried golden brown and served in a pool of maple honey brown butter topped with crispy sage

HARBOR CLUB BURGER* 14

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

Gluten Free Option Available

CHARCUTERIE BOARD 19

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

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 anchovies

Gluten free option available

WINTER SALAD GF 10

Fresh arugula tossed in a maple champagne vinaigrette, topped with sous vide apple, feta, toasted walnuts and bacon

Allergen Alert - Contains Nuts

CLAM CHOWDER GF 9

Freshly made New England Clam Chowder

Large Plates

BRANZINO GF 30

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

PETITE FILET MIGNON GF 37

8oz filet seasoned and seared, served with whipped potatoes, white asparagus and red wine demi-glace

VEGETARIAN LASAGNA VG GF 17

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

CHEESE RAVIOLI V 20

3 cheese ravioli in a butternut squash pesto, topped with fresh micro greens and pecorino

CIOPPINO 25

*Fresh mussels, clams, shrimp and crab in a rich seafood fennel and tomato broth, served with a butter
toasted baguette*

*** Gluten free option available***

CAJUN SHRIMP FETTUCCHINE 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

TOP SIRLOIN GF 29

Grilled 8oz beef sirloin served with sautéed green beans and roasted potatoes

Sweets From the Kitchen

FLOURLESS CHOCOLATE TORTE GF 9

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

PISTACHIO GELATO GF 7

Sicilian pistachio gelato topped with toasted pistachios and a white chocolate sail

Allergen Alert - Contains Nuts

LEMON BERRY CAKE 10

Layers of vanilla cake filled with mascarpone, lemon cream and topped with blueberries and cranberries

TIRAMISU 9

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

VEGAN VG

GLUTEN FREE GF

VEGETARIAN V

*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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