

# Lakeside Grille

A T F A W N L A K E C O U N T R Y C L U B

## STARTERS

**\*SESAME TUNA GF 16**

Sushi grade tuna, encrusted in black and white sesame seeds, served with a sweetened soy sauce, wakame and wasabi  
*\*\* ALLERGEN ALERT - Contains sesame\*\**

**SHRIMP ALFREDO FLATBREAD 13**

Alfredo sauce, pan-seared shrimp, roasted tomatoes, caramelized onions, buffalo mozzarella, and fresh basil  
*\*\*Gluten-Free Option Available +2.50*

**\*BISON SLIDERS 12**

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

**PIÑA COLADA SHRIMP 10**

Six crispy coconut fried shrimp, served with a creamy coconut pineapple dipping sauce, served on a bed of mixed greens

**PRETZEL STICKS 9**

Three Bavarian pretzel sticks, served with house made beer cheese

## SALADS

**ADD TO ANY SALAD**

Grilled Chicken +5.50  
\*Grilled Salmon +7.50  
\*Grilled Tenderloin +12  
Plant-Based Protein +5.50  
Sautéed Shrimp +6.50  
\*Seared Ahi Tuna +12

**WEDGE SALAD GF 9**

Iceberg lettuce, diced bacon, bleu cheese crumbles, and tomatoes, topped with our signature bleu cheese dressing

**CLASSIC CAESAR 8**

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

**LAKESIDE COBB SALAD GF 15**

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

**MEDITERRANEAN SALAD 14**

Chopped romaine hearts tossed in a red wine basil vinaigrette, topped with red onions, grape tomatoes, cucumbers, Kalamata olives, artichoke hearts, and feta cheese

**ARUGULA AND ALMOND SALAD GF 13**

Garden fresh arugula topped with toasted almonds, goat cheese, dried blueberries, and raisins, served with a champagne vinaigrette  
*\*\* ALLERGEN ALERT - Contains nuts\*\**

## SOUPS

**FRENCH ONION SOUP 9**

House made French onion soup with croutons and provolone, broiled golden brown

**TRADITIONAL BISON CHILI GF 8.50**

Our house made chili blend, with ground bison, infused with peppers and onions  
*Add Bacon +1.50, Cheese +0.50, Jalapenos +0.50, Onion +0.50, Sour Cream +0.25*

**SOUP OF THE WEEK 7**

Ask your server about our soup offerings!

GLUTEN-FREE GF

VEGETARIAN V

VEGAN VG



# HANDHELDS

Served with a pickle and with your choice of a regular side

**\*\*Gluten-Free bun available +2.50**

## BUFFALO CHICKEN WRAP 13

Crispy fried chicken tossed in house made buffalo sauce, romaine lettuce, tomatoes, and our house made bleu cheese dressing, wrapped in a flour tortilla

## HOT HONEY HAM AND SWISS HOAGIE 13

Shaved ham, Swiss cheese, house made chili infused honey, and arugula on a hoagie roll

## IMPOSSIBLE BURGER VG 14

Fire-grilled plant-based protein, topped with lettuce, tomato and your choice of cheese on a brioche bun  
*Add Avocado +2.50, Mushrooms +1.00, Jalapenos +0.50, Grilled Onions +0.50*

## PINEAPPLE TERIYAKI CHICKEN SANDWICH 14

Teriyaki glazed and marinated grilled chicken, caramelized pineapples, red onions, and provolone cheese on a brioche bun

## TURKEY AND PROVOLONE SANDWICH 14

Shaved turkey, provolone, spring greens, and whipped avocado spread on toasted herbed focaccia

# SIDES

A la carte +2.50

## BAKED POTATO

Make it loaded +1.50

## BROCCOLI

## CHEDDAR AU GRATIN POTATOES

## FRENCH FRIES

Add bacon & cheese +1.50

## FRESH FRUIT

## FRESH VEGETABLES

## FORBIDDEN BLACK RICE

## ONION RINGS

## PARMESAN MASHED POTATOES

## SAUTÉED MUSHROOMS

## SEASONED STEAK FRIES

## SIDE HOUSE OR CAESAR SALAD

## SOUTHERN COLESLAW

## SWEET POTATO FRIES

## TATER TOTS

## WILD RICE PILAF

# PREMIUM SIDES 4

## BUTTER NOODLES

## MAC AND CHEESE

## CUP OF CHILI OR SOUP OF THE WEEK

# ENTRÉES

## \*FILET MIGNON GF 35

Center-cut filet, wrapped in Applewood smoked bacon, served with your choice of two regular sides

## DUO OF CRAB CAKES GF 29

Two pan-seared crab cakes, topped with with a roasted red pepper remoulade, served with your choice of two regular sides

## PORK OSSO BUCCO GF 28

Braised bone-in pork shank topped with herb braising jus, served with your choice of two regular sides

## \*SWEET AND SOUR SALMON GF 27

Pan-seared Norwegian salmon, topped with a sweet and sour glaze, served with your choice of two regular sides

## SHRIMP FRA DIAVOLO GF 26

Angel hair pasta tossed in a spicy marinara, topped with pan-seared shrimp, finished with fresh basil and pecorino

## BEEF STROGANOFF 20

Filet tips drenched in a rich mushroom stroganoff sauce, served over German spätzle, finished with fresh chives  
*\*\*Gluten-Free Option Available +2.50*

## GOAT CHEESE AND MUSHROOM PENNE 17

Sautéed cremini mushrooms, goat cheese, spinach, and balsamic caramelized red onions, tossed with penne pasta  
*\*\*Gluten-Free Option Available +2.50*

## \*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.**

GLUTEN-FREE GF

VEGETARIAN V

VEGAN VG



# CLUB CLASSICS

## CHICKEN QUESADILLA 8.50

Grilled chicken, shredded cheddar jack cheese, and pico de gallo, served with sour cream and salsa

## 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 house made Thai aioli, served on a bed of lettuce, finished with green onions

## 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 house made jalapeno ranch

## FRIED CHICKEN SALAD GF 14

Romaine lettuce, grape tomatoes, carrots, shredded cheese, diced bacon, and a crumbled hardboiled egg, topped with fried chicken, served with our house made honey mustard

## LONGSTREET CHOPPED SALAD 16

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

## CHICKEN CAESAR WRAP 9

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

## \*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 a regular side

*\*Substitute gluten-free bun +2.50*

*Add Avocado +2.50*

*Add Bacon +1.50*

*Add Fried Egg +1*

*Add Sauteed Mushrooms +1.00*

*Add Grilled Onions +0.50*

## REUBEN SANDWICH 12

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

*\*Substitute gluten-free bun +2.50*

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# Lakeside Grille

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 4OZ PROTEIN GF

Fried or Grilled Chicken +5.50  
Plant-Based Protein +5.50  
Sautéed Shrimp +6.50  
\*Grilled Salmon +7.50  
\*Grilled Tenderloin +12  
\*Seared Ahi Tuna +12

## PIZZA

Gluten-free pizza crust available in 10" only +2.50

Vegan cheese and thin crust options available

Make any pizza with red or white sauce a Calzone!

CHEESE PIZZA

BIG MAC PIZZA

Parmesan cream sauce, ground beef, tomatoes, onions, relish. mozzarella and cheddar jack cheese, finished with a "Mac Sauce" drizzle

BRUSCHETTA V

Herbed olive oil, diced tomatoes, mozzarella, and fresh basil, finished with a balsamic reduction drizzle

BUFFALO CHICKEN

Parmesan cream sauce, chicken, mozzarella, and bleu cheese crumbles, finished with a buffalo sauce drizzle

BURRATA

Red sauce, roasted grape tomatoes, burrata cheese and fresh basil, finished with a truffle oil drizzle

LAKESIDE GARDEN V

Red sauce, red and green peppers, spinach, mushrooms, tomatoes, and mozzarella, finished with green onions and a balsamic reduction drizzle

MEAT LOVERS

Red sauce, pepperoni, sausage, bacon, ham, and mozzarella

SUPREME

Red sauce, red and green peppers, tomatoes, mushrooms, onions, sausage, pepperoni, and mozzarella

WHITE PIZZA

Parmesan cream sauce, red and green peppers, caramelized onions and mozzarella

CREATE YOUR OWN PIZZA

Add Additional Toppings 10 inch +1 per topping / 16 inch +2 per topping

Artichokes, Bacon, Basil, Black Olives, Green Peppers, Grilled Chicken, Ground Beef, Ham, Jalapeños, Mushrooms, Onions, Pepperoni, Pineapple, Red Peppers, Sausage, Spinach and Tomatoes

Extra Cheese +1 / +2

Extra Sauce +1 / +2

10" 16"  
9 14

13 21

10 16

12 22

10 20

12 20

13 22

13 22

10 16

9 14