

APPETIZERS

Smoked Gouda Arancini 11

Served in a pool of Pomodoro sauce, finished with shaved pecorino

Chili Garlic Sticky Ribs 12

Crispy pork ribs, lacquered in a chili garlic sauce, served over a bed of citrus cabbage slaw, finished with basil and chili flakes

Seared Ahi Tuna GF 17

Sesame seared tuna, drizzled with a wasabi vinaigrette, finished with green onions, served with pickled ginger and a Hawaiian seaweed salad

** ALLERGEN ALERT - Contains sesame**

Raw Oysters GF 20

Half-dozen raw oysters, choose a style.
Harbor - Vanilla vinaigrette and bacon gremolata
Classic - Cocktail sauce and lemon

Bang-Bang Shrimp GF 16

Crispy jumbo shrimp, tossed in our housemade bang-bang sauce, finished with fresh chives, served on a bed of lettuce

SALADS

Caesar Salad 9

Baby gem lettuce, pecorino and garlic herb croutons, with a housemade Caesar dressing
*Gluten free without croutons

Harbor Club Wedge GF 10

Boston Bibb wedge, bleu cheese crumbles, heirloom tomatoes and crispy prosciutto, with a housemade ranch dressing

Summer Salad 10

Fresh Arcadian greens tossed in a champagne vinaigrette, topped with cucumbers, blueberries, toasted almonds and pecorino

ALLERGEN ALERT-Contains tree nuts

SOUPS

Broccoli & Cheddar Soup 8

Soup of the Week 7



BUTCHER CUTS

Served with your choice of two sides

6oz Filet GF 35

12oz Ribeye GF 31

8oz "Baseball" Sirloin GF 29

12oz Bone-In Pork Chop GF 28

ENHANCEMENTS

Red Wine Demi-Glace GF 6

au Poivre GF 5

Sautéed Mushrooms and Onions GF V 4

Bleu Cheese Crust GF V 3

Garlic Herb Butter GF V 3

ADDITIONAL PROTEIN

ADD-ONS 4OZ

Brown Butter Lump Crab 14

Seared Ahi Tuna* 12

Grilled Tenderloin* 12

Grilled Salmon* 7.50

Sautéed Shrimp 6.50

Plant-Based Protein GF VG 5.50

Marinated Grilled Chicken 5.50

**Consumer advisory: Consumption of raw or undercooked meat, poultry, seafood or eggs may increase the risk of food-borne illness.

THE HARBOR CLUB

ENTRÉES

HC Burger 14

Local ground beef patty, lettuce, tomatoes, onions, Applewood smoked bacon, and garlic aioli served on a toasted brioche bun with French fries

*Gluten-Free bun available +2.50

Spaghetti and Meatballs 18

Italian meatballs over capellini, tossed in a housemade marinara, topped with pecorino and basil

*Gluten-Free pasta available +2.50

Blackened Steak Cajun Pasta 24

Blackened tenderloin tips, fire roasted peppers, onions and tomatoes, tossed with housemade Cajun cream, served over penne pasta, finished with basil & pecorino

** Gluten-Free pasta available +2.50

Ratatouille Rosette 16

Squash, zucchini, and tomato rosette, served over toasted farro with a fresh tomato sauce

Chicken Cordon Bleu 26

Crispy oven roasted chicken filled with ham and Swiss cheese, topped with a Dijon cream, served with whipped potatoes and creamed corn

Pomegranate Salmon 24

Pomegranate and orange glazed pan-seared Atlantic salmon, served over a roasted vegetable and herb infused couscous

SIDES

Broccoli **VG GF** 3

Vegetable Medley **VG GF** 3

Sautéed Green Beans **VG GF** 3

Whipped Potatoes **V GF** 3

Wild Rice Pilaf **GF** 3

Smoked Gouda Mac - N - Cheese **V** 3

Aged Cheddar Au Gratin **V** 3

French Fries **VG GF** 3

Caesar Salad 3

Garden Salad **VG GF** 3

DESSERTS

HC Chocolate Cake 9

Layers of chocolate cake, filled with a silky chocolate mousse, served atop a chocolate cookie crust, finished with a chocolate ganache drizzle

Caramel Crunch Cookie Skillet 8

Sizzling skillet with a gooey white chocolate, toffee, and pretzel bits cookie, topped with sugar, sea salt, caramel, and vanilla gelato

Butterfingers Cheesecake 10

New York style cheesecake topped with chocolate ganache, peanut butter sauce, and butterfingers pieces

Vanilla Gelato **GF** 6

Two scoops of vanilla gelato, topped with chocolate covered caramel crisps

Vegan **VG** Vegetarian **V** Gluten-Free **GF**

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.