

## APPETIZERS

### **Bang-Bang Shrimp** 🍷 16

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

### **Crispy Crab Cakes** 🍷 15

*Six miniature Chesapeake lump crab cakes, over a bed of mixed greens, served with a side of chipotle & lime infused aioli*

### **Roasted Beef Bone Marrow** 🍷 17

*A pair of marrow canoes accompanied by an orange & cilantro gremolata, topped with a roasted garlic aioli, finished with microgreens & buttered toast points*

### **\*Seared Ahi Tuna** 🍷 17

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

**\*\* ALLERGEN ALERT - Contains sesame\*\***

### **Vegetable Dumplings** 🍷 12

*Traditionally steamed vegetable dumplings, over a bed of mixed greens, served with a side of sweet chili & tamari dipping sauce*

## SALADS

### **Caesar Salad** 9

*Baby gem lettuce, pecorino & garlic herb croutons, with a housemade Caesar dressing*

*\*Gluten-Free without croutons*

### **Fall Salad** 🍷 12

*Fresh Arcadian greens tossed in a maple balsamic vinaigrette, topped with dried cranberries, green apples & crumbled feta, finished with candied pecans*

**\*\*ALLERGEN ALERT-Contains tree nuts\*\***

### **Harbor Club Wedge** 🍷 10

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

## SOUPS

### **Butternut Bisque** 🍷 8

### **Soup of the Week** 7

# THE HARBOR CLUB

## BUTCHER CUTS

Served with your choice of two sides

**6oz Filet\*** 🍷 35

**12oz Ribeye\*** 🍷 31

**8oz "Baseball" Sirloin\*** 🍷 29

**12oz Bone-In Pork Chop** 🍷 28

## ENHANCEMENTS

**Red Wine Demi-Glace** 🍷 6

**au Poivre** 🍷 5

**Sautéed Mushrooms and Onions** 🍷 🍷 4

**Bleu Cheese Crust** 🍷 🍷 3

**Garlic Herb Butter** 🍷 🍷 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** 🍷 🍷 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

### Blackened Steak Cajun Pasta **GF** 24

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

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

### \*HC Burger 14

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

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

Add Egg\* +1

### Honey Garlic Chili Salmon **GF** 24

Honey, garlic & chili glazed, pan-seared Atlantic salmon, served over steamed broccoli & forbidden rice

### Ratatouille Rosette **VG V GF** 16

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

### Tuscan Chicken **GF** 25

Marinated & pan-seared chicken breast, topped with a creamy sun-dried tomato, spinach, artichoke heart & basil cream sauce, served over whipped potatoes

### Wild Mushroom Ragu **V** 18

Fettucine tossed in a slow cooked mushroom ragu, finished with garden fresh basil & imported pecorino

\*Gluten-Free pasta available +2.50

## 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

### Caramel Crunch Cookie Skillet 8

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

### 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

### Turtle Cheesecake 10

New York style cheesecake topped with chocolate ganache, caramel sauce & candied pecans  
\*\*ALLERGEN ALERT - Contains tree nuts\*\*

### 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.