

## APPETIZERS

### **Bang-Bang Shrimp** GF 16

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

### **Corn Fritters** GF 9

*Four scallion & cheese fritters, served over a bed of mixed greens with a buttermilk & lemon dipping sauce*

### **Mozzarella Antipasto** V 13

*Marinated mozzarella pearls, over marinated artichokes, imported olive medley, sun-dried tomatoes, roasted red peppers, & Calabrian chilis, served with baguette toast points*

### **Pork Belly** GF 14

*Braised Duroc pork belly, served over a cinnamon & carrot purée, finished with fire roasted jalapeño & apple cider glazed apples, puffed wild rice & spiced candied pecans*

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

### **\*Seared Ahi Tuna** GF 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\*\**

## SALADS

### **Caesar Salad** 9

*Baby gem lettuce, pecorino & 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 & crispy prosciutto, with a housemade ranch dressing*

### **Winter Salad** GF 12

*Baby arugula tossed in a cranberry champagne vinaigrette, topped with roasted beets, orange supremes, goat cheese crumbles & red onions*

## SOUPS

### **Clam Chowder** 8

*Freshly made New England clam chowder*

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

# THE HARBOR CLUB

## 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

### Chicken Scallopini **GF** 24

Lightly dredged & pan-fried chicken breast, topped with a creamy mushroom & white wine sauce, served over whipped potatoes, finished with pecorino & microgreens

### Cranberry Maple Salmon **GF** 24

Pan-seared Atlantic salmon, served over toasted farro & rosemary roasted Brussels sprouts, finished with a cranberry maple glaze

### \*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

### Kale & Spinach Linguine **V** 13

Linguine, sautéed kale, spinach, tomatoes, garlic, pecorino, & lemon, finished with red pepper flakes

\*Gluten-Free pasta available +2.50

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

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

### Shrimp & Grits 26

Atkinson's Mill stone ground cheese grits, topped with blackened shrimp, finished with chipotle lobster fume, blistered tomatoes & sautéed spinach

## 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

### Pumpkin Cheesecake 10

Topped with a cream cheese icing, caramel sauce & fresh whipped cream

### 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.