

THE HARBOR CLUB

Appetizer

BANG-BANG SHRIMP  **16**

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

BEET CAPRESE **12**

Roasted beets topped with heirloom tomatoes, fresh mozzarella, arugula & an extra virgin olive oil drizzle, finished with toasted pumpkin seeds & fresh basil

BURRATA TOAST **10**

Imported burrata, topped with blistered tomatoes, extra virgin olive oil & a balsamic reduction drizzle, finished with local micro herbs

PORK BELLY BURNT ENDS **14**

Pork belly bites tossed in a housemade bourbon cola BBQ sauce, served over a bed of pickled vegetable slaw, finished with crispy jalapeños & a blackberry honey drizzle

SEARED AHI TUNA **18**

Seared sesame tuna, served over a Hawaiian seaweed, topped with a mango pickled ginger salad, finished with a pineapple jalapeño ponzu drizzle

Additional Protein

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**

Salads

CAESAR SALAD **9**

Baby gem lettuce, pecorino & garlic herb croutons, with a housemade Caesar dressing
*Gluten-Free without croutons

HARBOR CLUB WEDGE  **10**

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

WILD RICE & BUTTERNUT SALAD **12**

Arcadian greens tossed in honey Dijon vinaigrette, topped with puffed wild rice, roasted butternut squash, red onions & sunflower seeds


Sides

BROCCOLI   **3**

VEGETABLE MEDLEY   **3**

SAUTÉED GREEN BEANS   **3**

WHIPPED POTATOES   **3**

WILD RICE PILAF  **3**

SMOKED GOUDA MAC & CHEESE  **3**

AGED CHEDDAR AU GRATIN  **3**

FRENCH FRIES   **3**

CAESAR SALAD **3**

GARDEN SALAD   **3**

**CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.

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Entrées

CHICKEN POT PIE **19**

Savory chicken & vegetables, topped with a golden flaky puff pastry

CLASSIC MEATLOAF **21**

Topped with a brown sugar tomato glaze, served with sautéed green beans & herb roasted potatoes

HARBOR CLUB 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

RATATOUILLE ROSETTE **16**

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

PORK OSSO BUCCO **26**

Braised pork shank, served over whipped potatoes & roasted carrots, topped with a pork braising jus

MOLE SALMON **24**

Pan-seared Atlantic salmon, served over a chipotle white bean purée & a roasted vegetable medley, finished with a south American mole sauce

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 & ONIONS **4**

BLEU CHEESE CRUST **3**

GARLIC HERB BUTTER **3**

Soups

SOUP OF THE WEEK **7**

TOMATO BASIL BISQUE **10**

Creamy housemade tomato & basil soup

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

PUMPKIN CHEESECAKE **10**

Topped with a cream cheese icing, caramel sauce, candied pecans, & fresh whipped cream
Allergen Alert - contains tree nuts

S'MORES COOKIE SKILLET **8**

Sizzling skillet with a gooey chocolate cookie, marshmallows, chocolate chunks, & graham crackers, topped with vanilla gelato

VANILLA GELATO **6**

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

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.