

THE HARBOR CLUB

Appetizer

BANG-BANG SHRIMP 16

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

FRIED GREEN TOMATOES 10

Crispy fried green tomatoes covered with Boursin cheese & roasted red bell peppers, finished with a buttermilk BBQ ranch drizzle

PORK & VEGETABLE EGG ROLLS 10

Crispy egg rolls stuffed with roasted pork, cabbage, carrots & celery, served over a bed of mixed greens with a duck dipping sauce

SEARED AHI TUNA 18

Seared tuna encrusted in black & white sesame seeds, served over a bed of mixed greens, Hawaiian seaweed & cucumber salad, finished with a Sriracha & Tamari ginger aioli

SWEDISH MEATBALLS 11

Beef & pork meatballs, simmered in a creamy rich beef gravy, finished with micro herbs

Additional Protein (4oz)

BROWN BUTTER LUMP CRAB 14

GRILLED SALMON* 7.5

GRILLED TENDERLOIN* 12

MARINATED GRILLED CHICKEN 5.50

PLANT-BASED PROTEIN 5.50

SAUTÉED SHRIMP 6.50

SEARED AHI TUNA* 12

Salads

CAESAR SALAD 9

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

GRILLED ROMAINE 12

Grilled romaine topped with pancetta lardons & shallot rings, finished with a fresh tomatoes & horseradish vinaigrette

HARBOR CLUB WEDGE 10

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

Sides

AGED CHEDDAR AU GRATIN 3

BROCCOLI 3

CAESAR SALAD 3

FRENCH FRIES 3

GARDEN SALAD 3

SAUTÉED GREEN BEANS 3

SMOKED GOUDA MAC & CHEESE 3

VEGETABLE MEDLEY 3

WHIPPED POTATOES 3

WILD RICE PILAF 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

BLACKENED ATLANTIC SALMON  **24**

Cajun blackened salmon, served with herb rice pilaf & stewed tomatoes & okra

CHICKEN KIEV  **21**

Oven roasted chicken filled with a herb compound butter, topped with a roasted garlic cream, served with whipped potatoes & roasted asparagus

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*

LOBSTER RAVIOLI **27**

Four tender ravioli stuffed with Maine lobster, served in a saffron & tomato cream, finished with arugula & pecorino

RATATOUILLE ROSETTE    **16**

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

VEAL PARMESAN  **23**

Two pan-fried veal cutlets, topped with mozzarella & our homemade marinara, served over a bed of Pomodoro tossed capellini, finished with pecorino & fresh basil

Butcher Cuts

Served with your choice of two sides

6 OZ FILET*  **35**

8 OZ "BASEBALL" SIRLOIN*  **29**

12 OZ BONE-IN PORK CHOP  **28**

12 OZ RIBEYE*  **31**

Enhancements

AU POIVRE  **5**

BLEU CHEESE CRUST   **3**

GARLIC HERB BUTTER   **3**

RED WINE DEMI-GLACE  **6**

SAUTÉED MUSHROOMS & ONIONS   **4**

Soups

SOUP OF THE WEEK **7**

TOMATO BASIL BISQUE **10**

Creamy homemade tomato & basil soup

Desserts

HARBOR CLUB 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

S'MORES COOKIE SKILLET **8**

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

STRAWBERRY CHEESECAKE **10**

New York style cheesecake, topped with macerated fresh strawberries

VANILLA GELATO  **6**

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



GLUTEN-FREE



VEGETARIAN



VEGAN

*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.