

STARTERS

BBQ CHICKEN FLATBREAD 12

Bourbon cola BBQ sauce, topped with marinated grilled chicken & cheddar jack cheese, finished with fresh scallions

Gluten-Free Crust Available

BISON SLIDERS 12

Three ground bison sliders, topped with caramelized onions, mushrooms & Swiss cheese, finished with a bourbon glaze drizzle, served on mini brioche buns

BURRATA CAPRESE GF V 14

Imported burrata & heirloom tomatoes, drizzled with extra virgin olive oil & a balsamic reduction, finished with chopped basil, served over a bed of fresh spring greens

JUMBO CHICKEN WINGS GF 9

Six chicken wings, tossed in your choice of buffalo, parmesan garlic, BBQ, honey garlic chili, teriyaki, or Chesapeake Bay white sauce, served with celery, carrot sticks & your choice of ranch or bleu cheese

THAI BITES 11

Lightly fried chicken bites, tossed in our homemade Thai aioli, served on a bed of lettuce, finished with green onions

TUNA NACHOS 16

Sushi-grade tuna served over wonton chips, topped with wakame, shaved jalapeños & a lime wasabi crema, finished with a sweetened soy sauce drizzle & toasted sesame seeds *Allergen Alert - contains sesame*

SALADS

CLASSIC CAESAR 8

Romaine hearts, garlic croutons & Grana Padano, tossed in our homemade Caesar dressing

LAKESIDE COBB SALAD GF 15

Bed of romaine lettuce, hard-boiled eggs, chicken, tomatoes, crispy prosciutto, avocado & bleu cheese crumbles, served with pesto ranch

LONGSTREET CHOPPED SALAD 16

Chopped smoked salmon, baby arugula, couscous, marinated tomatoes & a currant-pumpkin seed blend, served with our homemade pesto ranch

WEDGE SALAD GF 9

Iceberg lettuce, diced Applewood smoked bacon, bleu cheese crumbles & tomatoes, topped with our signature bleu cheese dressing

ADD TO ANY SALAD

Grilled Chicken +5.50
*Grilled Salmon +7.50
*Grilled Tenderloin +12
Plant-Based Protein +5.50
Sautéed Shrimp +6.50
*Seared Ahi Tuna +12

SOUPS

ITALIAN WEDDING 9

Mini meatballs, chicken, pearl pasta & spinach in a roasted chicken broth

TRADITIONAL BISON CHILI GF 8.50

Our house made chili blend, with ground bison, infused with peppers & onions Add Bacon +1.50, Cheese +0.50, Jalapeños +0.50, Onions +0.50, Sour Cream +0.25

SOUP OF THE WEEK 7

Ask your server about our soup offerings!

GLUTEN-FREE GF

VEGETARIAN V

VEGAN VG

APRIL 2025



BURGERS

SERVED WITH YOUR CHOICE OF A REGULAR SIDE *SUBSTITUTE A GLUTEN-FREE BUN +2.50

GREEK BURGER 16

Two butter seared & smashed 4oz burger patties, topped with lettuce, tomatoes, feta, cucumbers & tzatziki sauce, served on a brioche bun & topped with a pepperoncini pepper

IMPOSSIBLE BURGER 14

Fire-grilled plant-based protein, topped with lettuce, tomatoes & your choice of cheese, served on a brioche bun

LAKESIDE SMASHED BURGER 14

Two butter seared & smashed 4oz burger patties, topped with lettuce, tomatoes, red onions, your choice of cheese & a garlic aioli, served on a brioche bun

Add Avocado +2.50, Bacon +1.50, Fried Egg* +1, Sautéed Mushrooms +1, Grilled Onions +0.50

PATTY MELT 15

Two butter seared & smashed 4oz burger patties, topped with sautéed onions, Swiss & cheddar cheeses & our homemade burger sauce, served on toasted marbled rye

TEXAS BURGER 16

Two butter seared & smashed 4oz burger patties, topped with Applewood smoked bacon, coleslaw, tomatoes, crispy onion rings & a bourbon cola BBQ sauce, served on a brioche bun

HANDHELDS

SERVED WITH YOUR CHOICE OF A REGULAR SIDE *SUBSTITUTE A GLUTEN-FREE BUN +2.50

CALIFORNIA CHICKEN SANDWICH 15

Marinated grilled chicken breast topped with lettuce & tomatoes, Applewood smoked bacon, Swiss cheese & smashed avocado, served on a brioche bun

CURRY CHICKEN SALAD CROISSANT 14

Curry spiked pulled chicken salad with apples & cranberries, topped with lettuce & tomatoes, served on a butter toasted croissant

FRIED COD 18

Crispy beer-battered cod, topped with lettuce, tomatoes & a spicy tartar sauce, served on a butter toasted hoagie roll

REUBEN SANDWICH 12

Corned beef, Swiss cheese, sauerkraut & Thousand Island dressing, served on marbled rye

CONSUMER ADVISORY

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

**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 & cannot guarantee that cross contamination will never occur.

Please advise your server if you are highly sensitive.



ENTRÉES

CAJUN ANDOUILLE PASTA 26

Penne pasta, smoked andouille sausage, roasted peppers, onions & blistered tomatoes, tossed in a Cajun cream sauce, finished with grated pecorino

Gluten-Free Pasta Available

CHILI CHICKEN GF 20

Pan fried chicken bites with green bell peppers, scallions & onions, tossed in a sweet & spicy Indo-Chinese chili sauce, served over Jasmine rice, finished with fresh cilantro

NEW YORK STRIP GF 29

10oz cast iron seared strip, served with your choice of two regular sides

PAN-SEARED SALMON GF 29

Atlantic salmon topped with a homemade teriyaki sauce, served with your choice of two regular sides

PORK RIBEYE GF 25

8oz grilled Duroc, finished with a honey apple glaze, served with your choice of two regular sides

SIDES

A la carte +2.50

BAKED POTATO

Make it loaded +1.50

BROCCOLI

CHEDDAR AU GRATIN POTATOES

FRENCH FRIES

Add bacon & cheese +1.50

FRESH FRUIT

FRESH VEGETABLES

MASHED POTATOES

ONION RINGS

SEASONED STEAK FRIES

SIDE HOUSE OR CAESAR SALAD
SOUTHERN COLESLAW
SWEET POTATO FRIES
TATER TOTS

WILD RICE PILAF

PREMIUM SIDES 4

BUTTERED NOODLES
MAC & CHEESE

CUP OF CHILI

SOUP OF THE WEEK

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GOLF BOWLS

HAWAIIAN POKE BOWL GF 23

Sushi rice, poached shrimp, pineapple, fresh jalapeños, avocado, seaweed salad, sesame seeds, pickled ginger & green onions, finished with a spicy aioli drizzle

Allergen Alert - contains sesame

ITALIAN GRAIN BOWL GF V 14

Quinoa, zucchini, tomatoes, black olives, arugula, fresh basil & pecorino finished with a red wine vinaigrette

PIZZA

Gluten-free pizza crust available for a small pizza only +2.50

Vegan cheese & thin crust options available

Make any pizza with red or white sauce a calzone!

	Small	Large
CHEESE PIZZA	9	14
BRUSCHETTA v Herbed olive oil, diced tomatoes, mozzarella & fresh basil, finished with a balsamic reduction drizzle	10	16
GINNY'S GARDEN v Red sauce, onions, mushrooms, spinach, red & green peppers, black olives & tomatoes	12	20
HAWAII 5-0 Bourbon cola BBQ sauce, pineapple, ham, Applewood smoked bacon, red onions & jalapeños	12	22
MEAT LOVERS Red sauce, pepperoni, sausage, Applewood smoked bacon, ham & mozzarella	13	22
PESTO CHICKEN	12	22
Basil pesto, mozzarella, grilled marinated chicken & roasted tomatoes		
PROSCIUTTO & BURRATA Light red sauce, imported prosciutto, imported burrata, topped with arugula & local honey	14	28
SPINACH & ARTICHOKE	11	17
Parmesan cream sauce, mozzarella, spinach, artichoke hearts & minced garlic		
SUPREME Red sauce, red & green peppers, tomatoes, mushrooms, onions, sausage, pepperoni & mozzarella	13	22
CREATE YOUR OWN PIZZA	9	14
Add additional toppings for a small pizza +1 per topping / for a large pizza +2 per topping		

Artichokes, Applewood Smoked Bacon, Basil, Black Olives, Green Peppers, Grilled Chicken, Ground Beef, Ham, Jalapeños, Mushrooms, Onions, Pepperoni, Pineapple, Red Peppers, Sausage, Spinach & Tomatoes Extra Cheese +1 / +2 Extra Sauce +1 / +2