

Appetizer

Salads

BANG-BANG SHRIMP	16	BLACKENED CHICKEN TACO SALAD Romaine lettuce, blackened grilled chicken,	15
Crispy jumbo shrimp, tossed in our homemade bang- bang sauce, served on a bed of lettuce, finished with fresh chives		cheddar Jack cheese, pico de gallo, guacamole & sour cream, served in a crispy tortilla bowl with our homemade jalapeño ranch	
BUFFALO CAULIFLOWER 🦃	13	CAESAR SALAD	9
Crispy breaded cauliflower, tossed in our homemade buffalo sauce, served over a bed of mixed greens		Baby gem lettuce, pecorino & garlic herb croutons, with a homeade Caesar dressing	
CHILI HONEY GARLIC WINGS	9	*Gluten-Free without croutons HARBOR CLUB WEDGE	10
Six jumbo wings, tossed in our sticky chili, honey & garlic sauce, served with celery, carrot sticks & your choice of ranch or bleu cheese		Boston Bibb wedge, bleu cheese crumbles, heirloom tomatoes & crispy prosciutto, with a homemade ranch dressing	
FRIED GREEN TOMATOES ()	10	Sides	
Crispy fried green tomatoes covered with Boursin cheese & roasted red bell peppers, finished with a buttermilk BBQ ranch drizzle		AGED CHEDDAR AU GRATIN 💝	3
SEARED AHI TUNA	18	BROCCOLI	3
Seared tuna encrusted in black & white sesame seeds, served over a bed of mixed greens, Hawaiian seaweed		CAESAR SALAD	3
& cucumber salad, finished with a Sriracha & Tamari ginger aioli		FRENCH FRIES ()	3
Additional Protein (4oz)		GARDEN SALAD	3
BROWN BUTTER LUMP CRAB	14	SAUTÉED GREEN BEANS	3
GRILLED SALMON*	7.5	SMOKED GOUDA MAC & CHEESE 🦃	3
GRILLED TENDERLOIN*	12	VEGETABLE MEDLEY	3
MARINATED GRILLED CHICKEN	5.50	WHIPPED POTATOES	3
PLANT-BASED PROTEIN	5.50	WILD RICE PILAF	3
SAUTÉED SHRIMP	6.50	**CONCLIMED ADVICODY, CONCLIMENTION OF DAM	
SEARED AHI TUNA*	12	**CONSUMER ADVISORY: CONSUMPTION OF RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS.	



Entrées

Enhancements

ATLANTIC SALMON	24	AU POIVRE	5
Pan-roasted, topped with a lemon & dill compound butter, served with your choice of two sides		BLEU CHEESE CRUST	3
CHICKEN PICCATA	21	GARLIC HERB BUTTER	3
Two pan-fried chicken cutlets, topped with a caper lemon butter sauce, served with your choice of two sides		RED WINE DEMI-GLACE	6
FISH & CHIPS	17	SAUTÉED MUSHROOMS	4
Crispy pub-battered cod, served with French fries, coleslaw, tartar sauce & fresh lemon wedges		& ONIONS Soups	
HARBOR CLUB BURGER*	14	CHICKEN TORTILLA	9
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**		CHICKEN TORTILLA Chicken, roasted corn, tomatoes, onions, Monterey Jack cheese, charred peppers & fresh squeezed lime juice, served in a savory broth, topped with crispy tortilla strips	y
Add Egg* +1	1.7	SOUP OF THE WEEK	7
RATATOUILLE ROSETTE Squash, zucchini & tomato rosette, served over toasted	16	Desserts	
farro with a fresh tomato sauce		BUTTERFINGER CHEESECAKE	9
REUBEN SANDWICH	12	New York style cheesecake, topped with chocolate ganache &	
Corned beef, Swiss cheese, sauerkraut & Thousand Island dressing on marble rye, served with		Butterfinger pieces	_
your choice of one side		HARBOR CLUB CHOCOLATE CAKE	9
Butcher Cuts		Layers of chocolate cake, filled with a silky chocolate mousse, served atop a chocolate cookie crust, finished with a chocolate ganache drizzle	
Served with your choice of two sides		S'MORES COOKIE SKILLET	8
6 OZ FILET* (🎉)	35	Sizzling skillet with a gooey chocolate cookie,	
8 OZ "BASEBALL" SIRLOIN*	29	marshmallows, chocolate chunks, & graham crackers, topped with vanilla gelato	
12 OZ BONE-IN PORK CHOP	28	VANILLA GELATO	6
12 OZ RIBEYE* (♣)	31	Two scoops of vanilla gelato, topped with chocolate covered caramel crisps	
GLUTEN-FREE	VEGE	TARIAN 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.