THE HARBOR CLUB

Starters

Crispy Brussels Sprouts GF 11
Golden-fried Brussels sprouts tossed with Applewood smoked bacon & sweet dried cranberries, finished with a drizzle of hot honey

Bada-Bing Shrimp 13
Crispy bite-sized shrimp coated in our house-made Thai aioli, served over a bed of fresh mixed greens

Hummus Plate GF V 14
Creamy house-made hummus paired with crisp garden vegetables & warm grilled pita

Crispy Calamari 14
Lightly battered calamari rings served with zesty marinara & a silky lemon aioli, over a bed of greens

Lamb Lollipops GF 16
Three grilled, herb-crusted lamb chops served with dressed arugula & a cherry glaze, presented on a bed of greens

Mini Crab Cakes GF 16
Three savory, two-ounce crab cakes topped with corn relish & paired with our house-made remoulade, on a bed of greens

Salads

Classic Caesar Salad 11
Crisp romaine lettuce tossed in our rich, creamy Caesar dressing, topped with shaved Parmesan & crunchy golden croutons

Iceberg Wedge GF 14
A cool, refreshing wedge of iceberg lettuce loaded with carrots, tomatoes, cucumbers, red onions, Applewood smoked bacon & bleu cheese crumbles, finished with our creamy bleu cheese dressing

Salmon & Spinach Salad GF 🥜 24
Fresh baby spinach topped with toasted pecans, dried blueberries, creamy goat cheese & a perfectly grilled 6oz salmon filet

Additional Proteins

Take your greens to the next level with a delicious protein boost!

6oz Grilled Chicken 6.50
Juicy, tender & perfectly seasoned

6oz Sautéed Shrimp 7.50
Succulent shrimp with a savory finish

4oz Grilled Salmon 7.50
Flaky, fresh & full of flavor

4oz Filet Mignon 15.50
Melt-in-your-mouth perfection

Entrées

Pesto Gnocchi V 18
Pillowy Parisienne gnocchi tossed in vibrant pesto with cherry tomatoes & fresh spinach, finished with a generous topping of shaved Parmesan

Chicken Marsala GF 22
Lightly breaded chicken breast, fried to golden perfection & served with a rich Marsala demi-glace over creamy mashed potatoes, accompanied by tender garlic green beans

Harbor Club Burger * 15
A juicy, locally sourced beef patty stacked with crisp lettuce, fresh tomato, savory bacon jam & garlic aioli, with your choice of cheese, served with golden fries

Impossible Burger V 16
Fire-grilled, plant-based protein topped with fresh arugula, ripe tomatoes & creamy tahini dressing, served on your choice of a brioche or gluten-free bun with your favorite side

Pan-Seared Halibut* GF 32
Fresh-caught halibut served atop a rich butternut squash risotto, finished with a delicate sage brown butter sauce

Steak Frites* GF 34
Grilled 12oz bone-in Certified Angus Beef® ribeye smothered in Cognac Au Poivre sauce, served over crispy shoestring fries

Filet Mignon* 32
6oz pan-seared filet topped with a luscious red wine demi-glace, accompanied by tender broccolini & creamy baked macaroni & cheese

Food Allergy & Dietary Notice -
The consumption of undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Please inform your server of any allergies or dietary restrictions.
Fawn Lake Country Club is pleased to offer a variety of gluten-free options. While we take every precaution to reduce the risk of cross-contamination, we are not a certified gluten-free facility & cannot guarantee that cross-contact will not occur. If you have a severe gluten sensitivity, please notify your server so that we may take additional measures of care.

Gluten-Free GF **Vegetarian** V **Contains Nuts** 🥜

THE HARBOR CLUB

Cocktails

S' mores White Russian
Kettle One vodka, Kahlúa & marshmallow condensed milk, topped with graham cracker garnish.
A campfire classic reimagined

Cold Toddy
Woodford bourbon, fresh lemon juice, honey & water.
A crisp, refreshing twist on a cozy favorite

Maple Old Fashioned
Maker's Mark bourbon, rich maple syrup & bitters with a muddled orange peel, finished with a Luxardo cherry.
Smooth, warm & perfectly balanced

Appletini
Your choice of vodka with sour apple schnapps & simple syrup. Tart, crisp & delightfully nostalgic

Bay Leaf Gimlet
Roku gin, bay leaf–infused simple syrup & lime juice.
Herbal, bright & refreshingly unique

Spiced Red Sangria
Red wine, cognac, allspice dram, orange juice & citrus, garnished with orange, lemon & cherry.
Bold, fruity & perfect for sharing

Beer, Seltzer & Cider

Blue Moon

Bold Rock Hard Cider GF

Corona Extra

Corona Light

Devil's Backbone Vienna Lager

Golden Road Mango Cart

Michelob Ultra

Miller Lite

Pabst Blue Ribbon

Smithwick's Irish Ale

Michelob Ultra Organic Seltzer GF

Michelob Ultra Zero N/A

Sam Adams Just The Haze IPA N/A

Red Wine

Meiomi Pinot Noir 10/35
California, 2022

Barboursville Cabernet Franc 13/52
Virginia, 2022

Rappahannock Cellars Cabernet Franc 11/44
Virginia, 2022

Conundrum Red Blend 11/42
California, 2022

Unshackled Red Blend 11/44
California, 2022

Diseño Malbec 8/32
Argentina, 2022

Novelty Hill Cabernet Sauvignon 11/44
Washington State, 2022

White Wine

Clean Slate Riesling 8/32
Germany, 2022

Ponga Sauvignon Blanc 9/36
New Zealand, 2023

Burgáns Albariño 11/44
Spain, 2022

Barboursville Pinot Grigio 10/40
Virginia, 2023

Barboursville Viognier Reserve 10/40
Virginia, 2023

Paul Hobbs CrossBarn Chardonnay 16/64
California, 2023

Sea Sun Chardonnay 11/44
California, 2023

Sparkling

Josh Prosecco 200ml 9
Italy, NV

Barboursville Prosecco 8/32
Virginia, NV

Chloe Rosé 8/32
California, 2023