

SHARABLES

BADA-BING SHRIMP 13

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

LAMB LOLLIPOPS * GF 16

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

HUMMUS PLATE VG 14

Creamy house-made hummus served with crisp garden vegetables & grilled pita

THAI BITES 11

Crispy fried chicken tossed in our signature Thai aioli, finished with fresh green onions, a burst of flavor in every bite

BACON CHEESEBURGER SLIDERS * 12

Three juicy brioche sliders stacked with cheddar, Applewood smoked bacon, crisp lettuce, ripe tomato & onions, pure slider perfection

GUACAMOLE PLATE GF 11

House-made guacamole topped with roasted pumpkin seeds, served with tortilla chips & plantain strips

JUMBO CHICKEN WINGS GF 9

Six wings tossed in your choice of Spicy BBQ, HC Honey Garlic, Kick'n Bourbon, or Buffalo sauce, served with celery, carrot sticks & your choice of ranch or bleu cheese

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

SPINACH SALAD GF 14

Fresh baby spinach topped with toasted pecans, dried blueberries & creamy goat cheese

Allergen Alert: This item contains tree nuts

FRIED CHICKEN SALAD 14

Romaine lettuce, grape tomatoes, carrots, shredded cheese, diced bacon & a crumbled hard-boiled egg, topped with fried chicken, served with our homemade honey mustard

ADD TO ANY SALAD

Grilled Chicken +6.50 (Gluten-Free)

Fried Chicken +6.50

Plant-Based Protein +7.50 (Vegan)

Sautéed Shrimp +7.50 (Gluten-Free)

Grilled Salmon * +7.50 (Gluten-Free)

Grilled Tenderloin * +12 (Gluten-Free)

SOUP DU JOUR 7

Ask your server about today's special

[Full Printable Menu](#)

THE
HARBOR
CLUB

(540) 972-6200

* 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

VEGAN VG

CLUB CLASSICS

Served with your choice of side

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 on a brioche bun

Substitute Impossible Burger +2

REUBEN SANDWICH 14

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

PESTO GRILLED CHICKEN SANDWICH 14

Grilled chicken with provolone, arugula, tomato & pesto ranch, served on a brioche bun

BLT WITH AVOCADO 12

Applewood smoked bacon, lettuce, tomato, avocado & a garlic aioli, served on toasted white bread

SIDES

À la carte: +3

BAKED POTATO (GLUTEN-FREE) (Loaded +1.50)

BROCCOLI (GLUTEN-FREE)

CAESAR SALAD

FRENCH FRIES (VEGAN & GLUTEN-FREE)

GREEN BEANS (GLUTEN-FREE)

HOUSE SALAD (VEGAN & GLUTEN-FREE)

MACARONI & CHEESE +2

MASHED POTATOES (GLUTEN-FREE)

ONION RINGS

WHITE RICE (GLUTEN-FREE)

ENTRÉES

HALIBUT * GF 34

Halibut topped with a crab crown, served with creamy risotto & lemon-roasted green beans

WILD MUSHROOM RAGU VG 20

A mixed blend of mushrooms, fresh herbs & tomato

STUFFED ROASTED CHICKEN BREAST GF 24

Chicken breast stuffed with cream cheese & herbs, baked golden brown, served with mashed potatoes & broccoli

FILET MIGNON * 32

6 oz. pan-seared filet topped with a luscious red wine demi-glace, served with tender broccolini & creamy baked macaroni and cheese

COCONUT CURRY GF 18

Creamy curry sauce served over coconut-infused white rice

Add shrimp +7.50

Add two chicken thighs +6.50

DESSERTS

SEASONAL DESSERT 10

Enjoy our rich, indulgent seasonal dessert, carefully crafted using the finest ingredients & inspired by the flavors of the season

KEY LIME PIE 8

A tangy & refreshing classic with a creamy lime filling & a buttery graham cracker crust

GELATO GF 6

Enjoy our creamy gelato, available in a rotating selection of delightful seasonal flavors to satisfy every craving

LAVA CAKE 8

A molten chocolate ganache center encased in a decadently rich chocolate cake