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

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

CREAMY BURRATTA 14
Crostini, heirloom tomatoes, basil, balsamic
reduction

CRISPY BRUSSEL SPROUTS 11
Bacon jam,
hot honey, pomegranate seeds

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

BLT WITH AVOCADO 12
Applewood smoked bacon, lettuce, tomato, avocado & a garlic aioli, served on toasted white bread

CAPRESE GRILLED CHICKEN SANDWICH 14
Mozzarella, basil, heirloom tomato, balsamic reduction, brioche bun

BLACK BEAN BURGER 14
Lettuce, tomato, onion, mayo, brioche bun

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

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
Tender baby potatoes with vibrant red & green bell peppers in a rich, creamy curry sauce, served over coconut-infused white rice

Add shrimp +7.50

Add two chicken thighs +6.50

SALMON PICCATA * 27
Lemon caper sauce on a bed of white rice, seasonal vegetables

RIGATONI PRIMAVERA 24
Carrots, peas, red onion, mushroom, spinach, green peppers, roasted garlic-white wine cream sauce

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