

Fawn Lake

C O U N T R Y C L U B

• DINNER •

STARTERS

Baked Brie

warm brie baked w/ braised apples & brown sugar pecans served w/ crackers & grapes 15

Crispy Buffalo Cauliflower

spicy battered cauliflower florets served w/ a sriracha mustard dipping sauce 9

Spinach & Artichoke Dip

served w/ corn tortilla chips 10

Buffalo Chicken Wings

served w/ celery & your choice of bleu cheese or ranch 13

Chicken Quesadilla

cheddar & jack cheeses, grilled chicken, tomato & green onion served w/ salsa & sour cream 11

SALADS

Spicy Shrimp & Avocado Salad

baby spinach & kale tossed w/ a creamy miso dressing & topped w/ avocado, cucumbers, grape tomatoes, feta cheese & sauteed baby shrimp 13

Winter Salad

arugula & romaine tossed w/ a lemon thyme dressing & topped w/ chopped green beans, butternut squash, pears, sunflower seeds, grape tomatoes & feta cheese 10

Steak Salad*

arugula & spinach tossed w/ a mustard vinaigrette & topped w/ caramelized pears, pecans, gorgonzola cheese & grilled skirt steak 16

Longstreet Chopped Salad

arugula w/ chopped smoked salmon, couscous, pumpkin seeds, currant blend & marinated tomatoes served w/ pesto ranch dressing 16

Fried Chicken Salad

romaine lettuce topped w/ grape tomatoes, carrots, cheddar cheese, diced bacon, fried chicken & hard boiled eggs served w/ honey mustard dressing 12
toss in buffalo .99

*Consumer Advisory: Consumption of raw or undercooked meat, poultry, eggs, or seafood may increase the risk of illness.

ENTREES

served w/ your choice of two sides - excluding the quinoa bowl & pasta dishes

Grilled Skirt Steak*

8oz sliced steak grilled to order then topped w/ creme fraiche, corn & black bean relish & cojita cheese 22

Quinoa Bowl

quinoa & white rice mixed w/ sauteed butternut squash, kale, dried cranberries, carrots & broccolini topped w/ feta cheese 11
chicken 4 / shrimp 6

Pork Osso Bucco

10oz pork shank braised w/ stock, red wine, tomato & herbs then finished w/ a gremolata 20

Blackened Red Fish

8oz red fish fillet seasoned w/ blackening spice then seared & topped w/ a tomato caper relish 16

Grilled Atlantic Salmon

8oz salmon fillet topped w/ a whole grain mustard sauce 19

Filet Mignon*

8oz beef tenderloin grilled to order & topped w/ a red wine demi glace 29

Chicken Kiev

chicken fillet stuffed w/ a garlic herb butter, coated in panko bread crumbs & lightly fried then oven finished 15

Grilled Chicken Pasta

rigatoni pasta tossed w/ grilled chicken breast, mushrooms, spinach & a roasted red pepper cream sauce, garnished w/ parmesan cheese 14

Chicken Pesto Rigatoni

grilled chicken, spinach, grape tomatoes, mozzarella cheese, rigatoni pasta tossed in a pesto cream sauce, garnished w/ basil & toasted pine nuts 13

HANDHELDS

served w/ your choice of one side

Club Sandwich

turkey, ham, cheddar cheese, bacon, lettuce, tomato & roasted red pepper mayo served on your choice of white or wheat bread 11

Harbor Club Burger*

8oz patty topped w/ lettuce, tomato & red onion on a brioche roll w/ your choice of cheddar, swiss, bleu or american cheese 11
bacon 1.50 / fried egg 1 / mushrooms .50

Fish & Chips

9oz beer battered haddock fillet served w/ french fries, coleslaw & tartar sauce 14

SIDES

House Salad

Caesar Salad

French Fries

Carrots

Sweet Potato Fries

Onion Rings

Green Beans

Garlic Mashed Cauliflower

Brussel Sprouts

Butternut Squash

Broccoli

Baked Potato

Baked Sweet Potato

Herb Rice

Quinoa

Roasted Garlic Mashed Potatoes

Coleslaw

Sauteed Mushrooms

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