

Gluten Free Menu

Appetizers

MOULES ET FRITES \$11

Prince Edward Island Mussels, crispy French Fries served in a White Wine Lemon Broth

MESQUITE SMOKED JUMBO WINGS \$12

Ten Wings tossed in Buffalo sauce & served w/ Carrot & Celery Sticks & your choice of Ranch or Bleu Cheese

BLACK BEAN HUMMUS \$8

House made & served w/ Tortilla Chips, Carrots, Celery & Cucumbers

TROPICAL SHRIMP COCKTAIL \$13

Five Poached Shrimp w/ a Pineapple Mango Coulis

Salad & Soup

HEIRLOOM TOMATO CAPRESE SALAD \$10

Fresh Buffalo Mozzarella, Basil & Balsamic Reduction

CHOPPED SUMMER VEGETABLE & GORGONZOLA \$8

Grilled Squash, Zucchini & Bell Peppers tossed w/ Romaine Hearts & Avocado Vinaigrette

HOUSE SALAD \$7

Romaine Hearts topped w/ sliced Grape Tomatoes, Red Onions, Cucumbers, Shredded Carrots. Served w/ your choice of Dressing

SHE CRAB SOUP Cup \$6 Bowl \$8

Fresh Lump Crab Meat, Cream Sherry

CHILI Cup \$6 Bowl \$8

Ground Steak, Pinto Beans w/ House Made Chili Blend

Pizza

Gluten Free Pizzas are served w/ a 12inch Crust

PIZZA ALLA FORMAGGI \$15 Mozzarella, Parmesan, Ricotta & Fontina

& Fontina

PIZZA MARGHERITA \$16 Mozzarella, Tomatoes, Basil & EVOO

PIZZA ALLA RUCOLA \$18 Mozzarella, Arugula, Bacon, EVOO

PIZZA ALLA SALSICCIA \$22 Mozzarella, Pepperoni, Sopressata, Capicola PEPPERONI ONIONS

SAUSAGE MUSHROOMS
BACON BLACK OLIVES
HAM GREEN PEPPERS

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GRILLED CHICKEN TOMATOES

EXTRA CHEESE SPINACH
EXTRA SAUCE ARTICHOKE

PINEAPPLE

Handhelds

All Sandwiches are served on a Gluten Free Bun

CLASSIC CLUB \$11

Ham, Cheddar, Turkey, Bacon, Lettuce, Tomato & Mayo

MUFFALETTA \$13

Capicola, Sopressata, Pepperoni, Ham & Olive Tapenade

REUBEN \$13

Sliced Corned Beef, Sauerkraut, Swiss & 1,000 Island Dressing

SALAD SANDWICH \$10

Chicken or Egg Salad

CLASSIC CHEESE BURGER* \$12

Your choice of American, Cheddar, Bleu or Swiss Substitute an Impossible Burger for \$2

Main Entrees

VEGETABLE PAELLA \$15

Artichokes, Mushrooms, Peppers, Squash & Saffron Rice w/ Safrito Sauce

Add Shrimp \$6 Add Salmon \$6 Add Chicken \$4

GRILLED NEW YORK STRIP* \$25

12 oz Grilled Strip cooked to order served w/ Bearnaise

LAMB LOIN* \$29

8 oz Grilled Lamb Loin w/ Cherry Port Demi-Glacé

LEMON SEARED SALMON \$20

8 oz Atlantic Salmon, Lemon seared & served w/ Mustard Dill Sauce

PAN SEARED STRIPED SEA BASS \$24

8 oz Pan Seared, Crispy Skin Striped Bass served w/ Charred Corn Vinaigrette

FILET MIGNON* \$31

8 oz Beef Tenderloin, Grilled to order & topped w/ a Red Wine Demi Glacé

BABY BACK RIBS \$17 \$27

1/2 or Full Rack Mesquite Smoked & finished w/ our House Made BBQ Sauce

Sides

HOUSE SALAD

CREAMED SUMMER

BABY SUMMER SQUASH

CUCUMBER SALAD

FRUIT SALAD

FRENCH FRIES

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. If you have Celiac Disease or are highly sensitive we do not recommend consuming food products that are made in our fryers, as we do not have a fryer dedicated solely to gluten free items. Please advise your server if you are highly sensitive.