

Lakeside Grille

AT FAWN LAKE COUNTRY CLUB

APPETIZERS

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| CHEDDAR HUSH PUPPIES \$8 Drizzled w/ Jalapeño Ranch & topped w/ Green Onions | 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 | CHARCUTERIE \$12 Capicola, Prosciutto, Sopressata, toasted Baguette, Dijon & Cornichons |
| CHICKEN QUESADILLA \$10 Shredded Jack and Cheddar Cheeses, Red Onions, Tomatoes & Grilled Chicken served w/ Sour Cream & Salsa | REUBEN FRIES \$10 Corned Beef, Sauerkraut, melted Swiss & 1,000 Island on crispy French Fries |
| BLACK BEAN HUMMUS \$8 House Made & served w/ Tortilla Chips, Carrots, Celery & Cucumbers | BASKET O' ONION RINGS \$8 Served w/ Jalapeño Ranch |
| TROPICAL SHRIMP COCKTAIL \$13 Five Poached Shrimp w/ a Pineapple Mango Coulis | BASKET O' FRIES \$7 Add Cheese +\$2 / Add Chopped Bacon +\$2 |



SALAD & SOUP

Add Salmon \$6, Grilled Chicken \$4, Shrimp \$6, Steak \$5, Chicken Salad \$3 or Egg Salad \$3

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| 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 |
| LONGSTREET \$16 Chopped Smoked Salmon, Arugula, Couscous, Marinated Tomatoes & Currant-Pumpkin Blend served w/ Pesto Ranch |
| CAESAR \$7 Romaine Hearts, Garlic Croutons, Grana Padano & House Made Caesar Dressing |
| HOUSE \$7 Romaine Hearts topped w/ sliced Grape Tomatoes, Red Onions, Cucumbers, Shredded Carrots & choice of Dressing |
| SOUP, SALAD OR SANDWICH \$10 Choose two of the following: Cup of Soup, 1/2 Egg or Chicken Salad Sandwich, House or Caesar Salad |
| SHE CRAB SOUP CUP \$6 BOWL \$8 Fresh Lump Crab Meat, Cream Sherry |
| CHILI <small>NEW</small> CUP \$6 BOWL \$8 Ground Steak, Pinto Beans w/ House Made Chili Blend |

HANDHELDS

Served w/ your Choice of Side
Substitute a Gluten Free Bun for \$2

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| SWEET TEA FRIED CHICKEN SANDWICH \$12 Served w/ Pickled Green Tomatoes & Roasted Red Pepper Aioli |
| SALMON CAKE SANDWICH \$12 House Made Salmon Cake served w/ Caper-Dill Cream Cheese on a Brioche Bun |
| CLASSIC CLUB \$11 Ham, Cheddar, Turkey, Bacon, Lettuce, Tomato & Mayo, served on your choice of Toasted White, Wheat or Marble Rye |
| MUFFALETTA \$13 Capicola, Sopressata, Pepperoni, Ham & Olive Tapenade on Focaccia |
| REUBEN \$13 Sliced Corned Beef, Sauerkraut, Swiss & 1,000 Island Dressing, served on Grilled Marble Rye |
| HOT DOGS - SINGLE OR DOUBLE \$6 \$10 Onions, Cheese, Chili .99 |
| SALAD SANDWICH \$10 Chicken or Egg Salad on your choice of White, Wheat, Marble Rye or Wrap |
| CLASSIC CHEESE BURGER* \$12 Your choice of American, Cheddar, Bleu or Swiss ▶ <i>Substitute an Impossible Burger for \$2</i> |

MAIN ENTREES

CHICKEN PIQUANT \$16
Seared Chicken Breast Cutlets served w/ Cajun Tomato-Bell Pepper Gravy

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/ Bearnaise

BABY BACK RIBS \$17 \$27
1/2 or Full Rack Mesquite Smoked & finished w/ our House Made BBQ Sauce

BRAISED BEEF SHORT RIB RAVIOLI \$20
Caramelized Onion, Mushrooms & Roasted Tomato Sauce

LOBSTER PASTA \$20
Fresh Lobster, Artichoke Hearts, Roasted Fennel, Fettuccine & Lobster Cream Sauce

VEGETABLE PAELLA \$15
Artichokes, Mushrooms, Peppers, Squash & Saffron Rice w/ Sofrito Sauce
Add Shrimp \$6 Add Salmon \$6 Add Chicken \$4



► **Add a House or Caesar Salad to any entree for \$2**

Served w/ your choice of two sides with the exception of the Braised Beef Short Rib Ravioli & Lobster Pasta

PIZZA ITALIANA TRADIZIONALE

16inch Handcrafted Pizza made w/ Fresh Dough

PIZZA ALLA FORMAGGI \$15
Mozzarella, Parmesan, Ricotta, Fontina & House Made Savory Sauce

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

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

PIZZA ALLA SALSICCIA \$22
Mozzarella, Pepperoni, Sopressata, Capicola & House Made Savory Sauce

► **Substitute a 12inch Gluten Free Crust for an additional \$3**



👉 ***Gluten Free Menu available upon request**

*Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.

BUILD YOUR OWN PIZZA

Cheese Pizza \$13
\$2 Per Topping

PEPPERONI

SAUSAGE

BACON

HAM

GRILLED CHICKEN

EXTRA CHEESE

EXTRA SAUCE

ONIONS

MUSHROOMS

BLACK OLIVES

GREEN PEPPERS

TOMATOES

SPINACH

ARTICHOKE

PINEAPPLE

SIDES

FRUIT SALAD

MAC & CHEESE

CUCUMBER SALAD

ONION RINGS

FRENCH FRIES

BROCCOLINI

LOADED SMASHED POTATOES

HAND CUT CHIPS

HOUSE SALAD

CAESAR SALAD

BABY SUMMER SQUASH

CREAMED SUMMER CORN