

Fawn Lake

Dinner Menu

APPETIZERS

Chicken Spring Rolls

Ground chicken mixed with ginger, garlic, carrots & cabbage wrapped up and lightly fried, served with sweet red chili sauce \$8

Buffalo Wings[^]

Eight wings tossed in zesty buffalo sauce, served with your choice of bleu cheese or ranch dressing \$10.50

Potato Skins[^]

Six skins covered in cheddar cheese & bacon, served with sour cream \$7

Crispy Shrimp

1/4 lb of butterflied shrimp lightly breaded & fried, served with a tomato basil sauce \$10.50

Chicken Quesadilla

Cheddar & fontina cheese, diced chicken, tomato & green onion served with sour cream & salsa \$10

Pork Belly Tacos

Three tacos with roasted pork belly, ancho roasted pineapple, avocado, cotija cheese, cilantro & pickled onion with ancho sauce \$7.50

Sauteed Middleneck Clams[^]

Sauteed with a fresh tomato herb broth \$9.50

SALADS

Strawberry Spinach Salad

Baby spinach tossed with poppyseed dressing, topped with sliced strawberries, hard boiled egg, red onion, candied bacon, toasted almonds & crumbled cotija cheese \$10

Add Chicken \$3

Add Shrimp \$4

Add Salmon \$5

BLT Salad

Romaine lettuce, grape tomatoes, chopped bacon & croutons topped with buttermilk Parmesan dressing \$8.50

Add Chicken \$3

Add Shrimp \$4

Add Salmon \$5

Grilled Pineapple & Chicken Salad

Romaine lettuce tossed with Thai dressing, topped with grilled pineapple, sprouts, grape tomatoes, honey roasted peanuts, cilantro, mint & sliced chicken breast \$12.50

Shrimp & Nectarine Salad

Romaine tossed with orange-honey vinaigrette and topped with corn, grape tomatoes, chopped red onion, nectarine, diced shrimp & Parmesan cheese \$13

Caesar Salad

Romaine lettuce tossed with Caesar dressing & topped with shaved Parmesan cheese \$8

Add Chicken \$3

Add Shrimp \$4

Add Salmon \$5

Longstreet Chopped Salad

Arugula greens with chopped smoked salmon, couscous, pumpkin seeds, currant blend & marinated tomatoes with a pesto ranch dressing \$14

Fried Chicken Salad

Romaine lettuce topped with grape tomatoes, carrots, cheddar cheese, diced bacon, fried chicken & hard boiled egg served with honey mustard dressing \$12

Toss in buffalo \$0.99

PASTAS

Chicken and Sun Dried Tomato Pasta

Pan seared chicken breast sauteed with garlic, red chili flakes, basil, sun-dried tomatoes, coconut milk & cream - tossed with penne pasta & topped with mozzarella cheese \$14

Salmon Stir-Fry

Stir fried salmon, broccolini, edamame, green onion, chili paste, garlic & ginger served over soba noodles with with toasted sesame seeds & roasted cashews \$19

Sauteed Middleneck Clams

Middleneck clams cooked with garlic, white wine, chili paste, oregano, parsley, spinach, grape tomatoes & shaved Parmesan cheese served over linguini \$15

*Warning

Consumption of under-cooked meat, poultry, eggs or seafood may increase the risk of foodborne illness

[^]Gluten Free



ENTREES

Filet Mignon[^]

6oz filet grilled to order & topped with a red wine demi glaze \$28

Atlantic Salmon[^]

8oz salmon filet blackened or grilled & topped with a sweet chili glaze or whole grain mustard sauce \$22.50

BBQ Pork Ribs[^]

Baby Back Pork Ribs smothered in our house BBQ Sauce
\$16 Half Rack \$24 Full Rack

Summer Shrimp[^]

Sauteed Shrimp, corn on the cob & zucchini tossed in a lemon garlic white wine butter sauce \$19.50

Fawn Lake Paella[^]

A blend of rice saffron, onion, capers, tomatoes, red bell peppers, white wine with lamb sausage, chicken & clams \$24

Marinated Grilled Shoulder Tender[^]

8oz beef shoulder tender marinated with coriander, brown sugar & soy sauce grilled to order & served with a peppercorn demi glaze \$17

Grilled Bone-In Pork Chop

10oz bone-in pork chop topped with a mango red chile sauce \$17

Chicken Scarpariello

Chicken breast & Italian sausage sauteed with lemon juice, white wine, red pepper, garlic & parsley, finished with butter \$15

All entrees, excluding the Summer Shrimp and Fawn Lake Paella, include your choice of two sides

SIDES

Sugar Snap Peas[^]

Summer Squash[^]

Tomato & Herb
Rice[^]

Zucchini

Carrots[^]

Hand Cut Fries[^]

Onion Rings

Sweet Potato Fries

Mashed Yukon Gold
Potatoes[^]

Green Beans[^]

Baked Potato[^]
Loaded \$0.99

Baked Sweet
Potato[^]

Corn on the Cob[^]

Broccolini[^]

Edamame[^]

DINNER SANDWICHES

Harbor Club Burger

8oz all beef patty grilled to order & topped with lettuce, tomato & red onion on a brioche bun with your choice of cheddar, swiss, american or bleu cheese \$11

Bacon \$1.50

Fried egg \$1

Chili \$0.50

Mushrooms \$0.50

Turkey Avocado BLT

Sliced turkey, bacon, provolone cheese, avocado, lettuce & tomato topped with honey mustard sauce, served on a brioche roll \$10

Club Sandwich

Turkey, ham, cheddar cheese, bacon, lettuce, tomato & roasted red pepper mayonaise on your choice of white, wheat or rye toast \$10

Sandwiches are served with your choice of one side

DESSERTS

Blueberry Crumb Cake

Served with vanilla ice cream \$6.50

Strawberry Short Cake

Moist cake with double strawberry sauce & fresh whipped cream \$6.50

White Chocolate Cheese Cake

Classic cheesecake with layers of pomegranate and white chocolate \$8

Rockslide Brownie Sundae

Chocolate ganache, vanilla ice cream & fresh whipped cream \$8

BEVERAGES

Bottomless Beverages

Pepsi, Diet Pepsi, Sierra Mist, Ginger Ale, Pink lemonade & Iced Tea \$2

Perrier \$3

Dominion Root
Beer or Orange
Soda \$3

Cappuccino

Regular or decaf \$3.50

Espresso

Regular \$3.25

Bottomless Coffee

Orange County Roaster's House Blend or Brazilian Decaf \$2.50

