

Appetizers

Creamy Spinach & Artichoke Dip (V) | \$16

Creamy Spinach & Artichoke Dip served with Chips & Flash Fried Pita

Charcuterie Board for Two | \$20

Array of Specialty Cheeses, Meats, Fruit & Strawberry Fig Jam, Served with Flatbread & Pita Chips

Chicken Honey Sriracha Flatbread | \$14

Sliced Chicken, Mozzarella Cheese, Ranch, Sweet Honey Sriracha, & Tomatoes

Prosciutto Flatbread | \$13

White Sauce, Crispy Prosciutto, Mozzarella, Topped with Arugula & Balsamic Glaze

Fried Fall Brussel Sprouts (V) (G) | \$13

Fried Brussels Sprouts mixed with Dried Cranberries, Pecans, Goat Cheese, drizzled with Balsamic Glaze

Salad & Soups

***Classic Caesar Salad | Side / \$7 or Full / \$12**

Romaine Lettuce with Homemade Caesar Dressing, Garlic Croutons & Shaved Parmesan

House Salad | Side / \$6 or Full / \$12

Romaine Lettuce, Onion, Tomatoes, Cucumber, Cheddar Cheese, and Choice of Dressing

Apple Salad (V) (G) | Side \$7 or Full / \$13

Mixed Greens, Goat Cheese, Apples, Dried Cranberries, Dried Apples, Pecans, and dressed with an Apple Cider Vinaigrette

***Cobb Salad (G) | \$15**

Romaine Lettuce, Tomato, Bacon, Blue Cheese, Hard Boiled Egg, Avocado, Chicken Breast, and Choice of Dressing

Weekly Soups | Cup / \$4 or Bowl \$8

Clam Chowder or Soup DuJour

Add On's: *Chicken \$6 / *Shrimp \$9 / *Salmon \$10

Dressings | Ranch, Italian, Blue Cheese, Balsamic Vinaigrette, Caesar

Pizzas

Pepperoni | \$17

Traditional Pepperoni, Mozzarella,
Traditional Red Sauce

Cheese | \$15

Mozzarella Cheese, and Red Sauce

BBQ Chicken | \$18

Sliced Chicken, BBQ Sauce,
Mozzarella Cheese, & Red Onions

Prosciutto | \$18

White Sauce, Arugula, Crispy
Prosciutto Topped with Balsamic Glaze

Gluten Free Crust Available Upon Request

Be sure to ask your Server about the Nightly Dessert Feature from our Culinary Team

(G) Gluten Free Option / (V) Vegetarian Option

*Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase the Risk of Food Bourne Illness

Handhelds

*Dive Burger | \$18

Two 8oz Prime Fairway Farms Burgers with a Blend of Whole Brisket, Short Rib, Ribeye, Whole Muscle Chuck, on a Grilled Brioche Bun, With Mayonnaise, Lettuce, Tomato, Crispy Fried Onions, and Cheddar Cheese, Served with French Fries

*Classic Cheeseburger | \$14

8oz Prime Burger, atop of a Grilled Brioche Bun and American Cheese, Mayonnaise, Pickles, Red Onion, Tomato, and Lettuce, Served with French Fries

*Bacon BBQ Burger | \$16

8oz Prime Burger, atop of a grilled Brioche Bun, BBQ Sauce, Bacon, Cheddar Cheese, Crispy Fried Onions, Lettuce, Tomato, and Bacon Aioli, Served with French Fries

*Philly Cheesesteak Sandwich | \$17

Sliced Prime Rib Cooked with Au Jus on a Toasted Roll, topped with Provolone Cheese, Grilled Peppers & Onions Served with French Fries

*Crispy Chicken Sandwich | \$16

Crispy Fried Chicken Breast on a Grilled Brioche Bun, Topped with Mayo, Lettuce, Tomato, Pickles, Served with French Fries

Substitute a Gluten Free Bun +2 | Substitute Gluten Free Sweet Potato Fries +2

Substitute Truffle Fries | +3

Add Bacon +2 / Crispy Fried Onions +1 / Fried Egg +2

Entrees

*Chicken Pappardelle Alfredo | \$19

Creamy Alfredo Sauce, Tossed with Chicken & Herbed Pappardelle Pasta, topped with Shaved Parmesan

*14oz Bone-In NY Strip | \$35

Fairway Farms Best NY Strip, served with Mashed Potatoes, and Charred Carrots

*8oz Filet Mignon | \$30

Fairway Farms Filet Mignon, Served with Mashed Potatoes, and Asparagus

*Honey Garlic Atlantic Salmon | \$24

Honey Garlic Glazed Salmon, served with Butternut Squash Puree, Green Beans & Wild Rice

*Blackened Chicken Pasta | \$21

Creamy Pepperjack & White American Sauce, Tossed a Blackened Chicken Breast with Cherry Tomatoes, Red Onions, with Cavatappi Pasta

*Pan Fried Perch | \$24

Sauteed Yellow Fin Perch, Served with Broccolini, Wild Rice, Lemon Burre Blanc, Lemon Wedge

*Fish & Chips | \$19

Three 4oz Fried Cod, Battered in Brown Ale Beer Batter, Served with French Fries, a Lemon Wedge, and House Made Tartar Sauce

Add On's: *Chicken \$6 / *Shrimp \$9 / *Salmon \$10

Be sure to ask your Server about the Nightly Dessert Feature from our Culinary Team

(G) Gluten Free Option / (V) Vegetarian Option

*Consuming Raw or Undercooked Meats, Poultry, Seafood, or Eggs May Increase the Risk of Food Bourne Illness

Executive Chef Michael Grabanski