



**SOUPS**

**Soup Du Jour**

*Cup 5  
Bowl 8*

**French Onion**  
*8*

**SALADS**

**Steak**

*Grilled tenderloin beef tips over mixed greens with cucumber, cherry tomatoes, grilled onion, charred corn, roasted red peppers, and blue cheese crumbles.*

*\$22*

**Beet**

*Roasted beets, goat cheese, pickled red onion, and crushed pistachios over mixed greens. Accompanied by our house-made dill vinaigrette.*

*\$17*

**Fairway Cobb**

*Artisan greens topped with hard boiled eggs, bacon, tomato, avocado, and blue cheese crumbles.*

*\$17*

**Caesar**

*Crisp romaine lettuce with Asiago Caesar dressing, Parmesan cheese, and garlic croutons.*

*\$14*

**Mandarin**

*Mixed greens with strawberries, mandarin oranges, red onion, sunflower seeds and chow mein noodles.*

*\$16*

**Clubhouse**

*Mixed greens with tomatoes, cucumbers, cheddar cheese, shaved red onion, and garlic croutons.*

*\$14*

Enhance your salad with :

Grilled chicken \$7, Shrimp \$9, Seared Tuna \$9,  
Salmon \$12, Beef Tips \$12

Available Dressings:

French, Italian, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Poppy Seed, Green Goddess, Caesar and Mandarin Ginger

House Made Dressings:

Blue Cheese, Ranch, and Dill Vinaigrette

**ENTREES**

**Grilled Chicken or Hamburger**

*Grilled chicken breast or classic beef burger with lettuce, tomato, and onion, served on a toasted roll with your choice of side.*

Add: Cheese \$1 Bacon \$2  
\$15

**Grilled Chicken Caesar Wrap**

*Grilled chicken breast with romaine, Caesar dressing, and Parmesan, wrapped in a garlic herb tortilla.*

\$16

**Classic B.L.T.**

*Thick-cut bacon with fresh tomato and crisp lettuce, served on your choice of toasted bread.*

\$13

**1/4lb Hotdog**

*1/4lb all beef hotdog.*

\$8

**Chicken Fingers**

*Fingers served with a dipping sauce.*

\$13

**Steak Sandwich**

*Tenderloin tips, Maytag blue cheese crumble, freshly made fig jam and arugula lettuce, finished with an steak sauce aioli, on a ciabatta roll.*

\$22

**Blackened Mahi Mahi Tacos**

*Blackened mahi mahi with cilantro-lime coleslaw and chipotle aioli, served on warm tortillas.*

\$21

Chips or Fries included.  
Substitute: Side salad \$3 Fruit \$3  
Caesar Side Salad \$3, Onion Rings \$2

**Tuna Melt**

*House made albacore tuna salad with melted cheddar on butter-toasted marble rye.*

\$14

**Turkey Club**

*Hand-carved roasted turkey breast with crisp bacon, lettuce, tomato, and Havarti cheese, finished with honey mustard aioli and served on your choice of bread.*

\$16

**Pastrami Sandwich**

*Freshly sliced pastrami with Swiss cheese and spicy brown mustard, served on butter-toasted rye bread.*

\$16

**Chicken Asparagus Wrap**

*Grilled chicken breast paired with asparagus, roasted red peppers, and baby spinach, finished with feta cheese and served with remoulade sauce.*

\$18

**Gyro**

*Seasoned beef and lamb with mixed greens, tomato, red onion, and feta cheese, finished with tzatziki sauce on a warm pita.*

\$16

**Chef's Breakfast Plate**

*Two eggs prepared to order, accompanied by bacon or sausage, home fries, and your choice of toast.*

\$12

**PROTEIN BOWLS**

**Ancient Grain & Greens Bowl**

*Brown and red rice, kale, red quinoa, and black barley, complemented by sliced cucumbers, edamame, shredded carrots, radish, avocado, and pickled red onions. Finished with our house ponzu-sesame dressing.*

\$16

**Southwest Bowl**

*Seasoned brown rice layered with roasted corn, vine-ripened tomatoes, black beans, sautéed peppers and onions, and fresh spinach, finished with pepper jack cheese, housemade pico de gallo, and a drizzle of chipotle lime crema.*

\$15

**PROTEIN OPTIONS**

Seared Tuna \$9

Grilled Salmon \$12

Grilled Chicken \$7

Grilled Tips \$12

Grilled Shrimp \$9

Blackened Mahi Mahi \$12