



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