



Soups

Soup Du Jour

Cup 5

Bowl 8

French Onion Soup

8



Appetizers

Shrimp Cocktail GF

13

Blue Crab Dip

Tender blue fin crab in a velvety cream reduction, oven-baked and crowned with crisp butter crumb. Accompanied by warm crostini.

19

Avocado Hummus Plate GF

Served with pita chips.

Substitute Vegetables \$4.

14

Tuna Crisps

Served on fried won ton and topped with wasabi cream & hoison sauce, paired with House Kim chi.

17

Stuffed Portabella GF

Portabella mushrooms stuffed with Italian sausage, sautéed spinach, and roasted red bell pepper, blended with creamy ricotta and finished with melted mozzarella.

15



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Salads

Steak ^{GF}

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

\$22

Fairway Cobb ^{GF}

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

17

Beet Salad ^{GF}

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

17

Clubhouse Salad

Mixed Greens, tomatoes, cucumbers, cheddar cheese, shaved red onions, and garlic croutons.

14

Mandarin Salad

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

16

Classic Caesar

Asiago Caesar dressing, parmesan cheese, and croutons.

14

Add: Chicken 7, Shrimp 9, Seared Tuna 9,
Salmon 12, Blackened Mahi 12,

Dressings: French, Blue Cheese, Balsamic Vinaigrette, House Ranch,
Poppy Seed, Mandarin Ginger, Fat Free Raspberry Vinaigrette, and
Green Goddess

Mains

Filet Mignon ^{GF}

Center cut 8oz

48

Butcher Block Feature ^{GF}

A weekly feature of hand-cut, premium meats from the grill, served with chef's seasonal accompaniments.

MRKT

Chicken Florentine ^{GF}

Pan seared chicken breast stuffed with tomatoes, spinach, three cheeses and a silky garlic white wine sauce. Served with creamy mashed potato's and seasonal vegetables.

28

Frenched Pork Chop with Apple Whiskey Sauce ^{GF}

Premium pork chop, frenched and pan-finished with an apple whiskey sauce, paired with your choice of side and seasonal vegetables.

44

Grilled Salmon ^{GF}

Grilled salmon accompanied by a smoked lemon beurre blanc, choice of side, and chef's seasonal vegetables.

35

Baked Haddock with Crab-Stuffed Shrimp

Fresh haddock baked and paired with crab stuffed shrimp, finished with a savory Parmesan butter crumb, served with today's seasonal vegetables and your choice of side.

33

Halibut ^{GF}

Pan Seared Halibut topped with champagne & tarragon sauce. Served on a bed of asparagus and choice of side.

42

Roasted Eggplant Lasagna

Layers of seared eggplant, buffalo mozzarella, goat cheese, and Parmesan, topped with house-made San Marzano marinara and herb-toasted breadcrumbs.

23

Tuscan Chicken Pasta

Cavatappi pasta with sun-dried tomatoes, spinach, and crisp bacon, finished in a rich Parmesan garlic cream sauce.

25

Sides: French Fries, Baked potato, Mashed Potatoes, Onion rings & Pasta w/Marinara

Light Fare

Grilled Chicken or Classic Burger

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

Hot Honey Pepperoni Pizza

Topped with pepperoni, mozzarella cheese, hot honey, and dollops of herb ricotta cheese.

Substitute Cauliflower Crust \$4

17

Chicken Fingers

Served with Fries.

13

Kobi Steak Sandwich

Grilled Kobe beef tips on a buttered ciabatta roll with Maytag blue cheese crumbles, fig jam, and arugula, finished with house garlic aioli. Served with your choice of chips or fries.

22

Feature Nights

EST. 1920

Friday Night Fish Fry

Our famous Haddock fish fry, served with fries & coleslaw.

Regular menu is available.

\$25