



Soups

Soup Du Jour

Cup 5

Bowl 8

French Onion Soup

8



Appetizers

Shrimp Cocktail GF

12

Spinach & Artichoke Dip

House made artichoke dip served with warm tortilla chips.

15

Margarita Pizza GF

A Cauliflower crust topped with red sauce, fresh mozzarella cheese and basil.

17

Tuna Crisps

Served on fried won ton and topped with kimchi and soy glaze.

17

Stuffed Shrimp

Shrimp stuffed with jalapeno's, cream cheese & chives. Breaded and deep fried. Served with sweet chili sauce

14



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

Salads

Fairway Cobb ^{GF}

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

18

Beet Salad ^{GF}

Mixed greens, served with beets, feta cheese, cucumbers and cashews.

18

Large House 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

Nicoise Salad ^{GF}

Artisan greens topped with hard boiled eggs, tuna, tomatoes, green beans, baby red potatoes, and Mediterranean olives.

\$22

Add: Chicken 7, Shrimp 9, Salmon 14



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

Strip ^{GF}

14oz Center cut

37

Chicken Francese

Pan fried chicken cutlet served on a bed of pasta with a buttery lemon sauce.

25

Pan Seared Salmon ^{GF}

Topped with our Meyer lemon dill sauce, served with vegetable and choice of side.

33

Horse Radish Crusted Meatloaf

Horse radish crusted meatloaf, served with mashed potatoes and a light gravy. Served with vegetable of the day.

22

New England Haddock

Haddock lightly breaded and broiled in a white wine butter sauce, accompanied with shrimp. Paired with house vegetables and choice of side.

29

Eggplant Manicotti

Fried eggplant stuffed with a ricotta cheese blend and topped with marinara. Served on a bed of pasta.

24

Chicken Moon Brook

Chicken roulade stuffed with asparagus, smoked ham, cheddar cheese and topped with Mornay sauce. Paired with house vegetables and choice of side.

27

Shrimp Pappardelle

Sauteed shrimp, sundried tomato, artichokes, shitake mushroom, served on a bed of pappardelle pasta and topped with a white wine parmesan cream sauce.

24

Sides: French Fries, Baked potato, Mashed Potatoes, Onion rings & Pasta w/Marinara
Substitute wedge salad \$5

Light Fare

Divot Burger

1/2 Lb Black Angus patty with lettuce, tomato, onion on a Brioche bun. Served with chips or fries.

Add: Cheese \$1 Bacon \$2

15

Birdie in Hand

Grilled chicken breast on a Brioche bun, topped with lettuce, tomato & onion. Served with chips or fries.

15

Chicken Fingers

Served with Fries.

13

Burnt End Sandwich

Pork burnt end's on a Brioche bun topped with coleslaw and sweet 'n hot jalapenos. Served with chips or fries.

18

Feature Nights

Friday Night Fish Fry

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

Regular menu is available.

\$24

Burger Night

8oz Angus Burger

Served on a bun with salad bar, sides, toppings, and sides located at the buffet station. Served pink or No Pink. Substitute chicken or Veggy burger. Gluten Free buns are available.

\$17

Mains

Pan Seared Salmon

Topped with our Meyer lemon dill sauce, served with vegetable and choice of side.

33

Teriyaki Stir Fry GF

Rice noodles with mixed vegetables and Teriyaki sauce.

Add: chicken or shrimp

25

Chicken or Eggplant Parmesan

Your choice of Breaded chicken or eggplant, topped with mozzarella, marinara and served with pasta.

26/21

Shrimp Scampi

Served on a bed of pasta.

24