



## Starts

**LOADED FRIES** \$6

thick and fun, battered sidewinder fries, loaded with cheese sauce, bacon, pickled jalapeno.

**SHREDDED BEEF TACOS** \$12

braised adobo brisket, pickled onion, cotija cheese, avocado.

**WINGS** \$13

8pc fried tossed in BBQ or Buffalo sauce with celery and carrots. Ranch or blue cheese dip.

**CHICKEN SATAY** \$8

4 marinated chicken skewers with a side of peanut sauce.

**NITRO SHRIMP** \$11

crispy shrimp tossed in Sriracha aioli.

**QUESADILLA** \$10

monterey jack cheese filled, with guacamole, sour cream, pico de gallo.  
Add Chicken \$3 Add Shrimp \$6

**SCALLOPS** \$15

3 prosciutto wrapped scallops with mango chutney.

**SLIDERS** \$4 EACH

Pulled BBQ Pork

Fried Chicken - yuzu kosho aioli and pickle

Beer Battered Cod - yuzu kosho aioli

Meatball - marinara and smoked mozzarella

**MAHI TACOS** \$12

lightly blackened mahi mahi, Gojuchang and agave slaw, pineapple pico, and sweet chili aioli.

## Salads

Add Chicken \$4 / Add Shrimp \$6 / Salmon \$7

**HEIRLOOM CAPRESE**

heirloom tomatoes, fresh mozzarella, basil, balsamic glaze, olive oil, cracked pepper and smoked sea salt. Served with Focaccia bread.

SMALL \$8 / LARGE \$13

**GREEK**

spinach, cucumber, red pepper, yellow pepper, grape tomatoes, red onion, black olive, feta tossed in honey oregano vinaigrette.

Small \$7 / Large \$10

**WEDGE**

\$6

baby iceberg with warm bacon vinaigrette, grape tomatoes, blue cheese crumbles.

**FALLIN FOR YOU**

mixed greens tossed in balsamic vinaigrette, topped with roasted sweet potato, Bosc pear, cranberries, toasted pecans and goat cheese.

SMALL \$8 / LARGE \$13

**CAESAR**

romaine tossed in Caesar dressing, shaved Parmesan Reggiano, house made croutons.  
Add anchovies \$1

SMALL \$6 / LARGE \$9

## Sandwiches

Choice of Side: chips, fries, tots, onion rings, cottage cheese, fruit cup, house salad, or cup of soup

**SOUTHWEST TURKEY WRAP** \$9

sundried tomato tortilla, jalapeno cream cheese, turkey, bacon, lettuce, tomato, guacamole.

**THAI CHICKEN WRAP** \$9

spinach tortilla, peanut sauce, chicken, spinach, carrots, green pepper.

**CHICKEN SANDWICH** \$11

grilled or breaded, lettuce, tomato, onion, pickle.  
Choice of cheese.

**PORK TENDERLOIN** \$11

whopping breaded tenderloin, topped with lettuce, tomato and pickle.

**RIBEYE SANDWICH** \$13

5oz ribeye seasoned and grilled to your desired temperature, topped with caramelized onion, sauteed mushrooms, and dijon aioli on a hoagie bun.

**BLT** \$8

classic bacon lettuce tomato, your choice of bread. Add Chicken \$4 / Add Shrimp \$4

**FAIRWAY BURGER** \$12

short rib and brisket blend, grilled to your desired temperature, topped with lettuce, tomato, onion, and pickle. Choice of cheese.

Umami Power Up \$3 - special marinade, bacon, smoked gouda, mango chutney, pickle, and yuzu kosho aioli

**BLACK BEAN BURGER** \$10

house made burger of black beans, oats, sweet potato, dried shiitake mushrooms, ground flax, onion and garlic. Served on a brioche bun with lettuce, tomato, pickle and yuzu kosho aioli.

**IMPOSSIBLE BURGER** \$13

all veggie ground burger topped with lettuce, tomato, onion, pickle. Choice of cheese.

**DELI SANDWICH** \$8

Build your own: Wheat, white, rye, or wrap.  
Turkey, ham, corned beef, bacon, tuna salad or chicken salad.  
Choice of cheese, lettuce, tomato and onion.

**RUEBEN** \$9

corned beef, swiss cheese, sauerkraut, 3-mile island dressing stacked on grilled thick sliced marble rye.



# Mains

available after 5:00pm

**BRAISED BEEF BRISKET RAGU** **\$25**

*served atop fresh pappardelle pasta and topped with Pecorino Romano.*

**PAN SEARED LAMB CHOPS WITH HONEY BALSAMIC GLAZE** **\$36**

*served with broccolini and sweet potatoes seasoned with smoked paprika, honey, and butter.*

**MISO MARINATED SEA BASS** **\$33**

*topped with orange miso butter and served with garlic soy baby bok choy and brown rice*

**BLACKENED SALMON** **\$21**

*Atlantic salmon served over sweet creamed corn.*

**LINGUINE WITH MUSSELS** **\$20**

*wild mussels in a white wine garlic butter tossed with linguine.*

**8OZ FILET** **\$40**

*with roasted rainbow carrots and mashed potatoes.*

ADD ON:

Oscar - crab, bernaise sauce, asparagus \$8

**12OZ NEW YORK STRIP** **\$45**

*Revier Farms New York strip, with stuffed poblano pepper.*

ADD ON:

Oscar - crab, bernaise sauce, asparagus \$8

**SPAGHETTI AL POMODORO** **\$15**

*fresh tomato sauce, spaghetti al fresco.*

ADD ON:

(3) Meatballs \$4

**FALAFEL** **\$15**

*with tabouleh couscous over coconut harissa and drizzled with vegan avocado aioli.*

**SMOKED PAPRIKA CHICKEN** **\$18**

*seared chicken breast, paprika, white wine butter sauce with thyme. Paired with mashed potatoes and roasted rainbow carrots.*

## \$8 Wines by the Glass

Rose , France

Pinot Noir, California

Pinot Grigio, italy

Cabernet Sauvignon, California

Sauvignon Blanc, New Zealand

Malbec, Argentina

Chardonnay, California

Prosecco, Italy