

# SALADS

Available Dressings: Balsamic Vinaigrette, Ranch, Blue Cheese, French, Italian, Greek or Raspberry Vinaigrette.

Add your choice of grilled chicken \$8, shrimp \$9, steak \$10 or tuna poke \$10 to any salad

## **Caesar Salad      Sm. \$12 Lg. 16**

*Fresh romaine lettuce with croutons and crispy bacon tossed in our signature creamy garlic dressing and topped with grated Parmesan.*

## **Earthbound Greens      Sm. \$11 Lg. \$14 GF**

*Farm fresh mixed greens topped with grape tomato, diced cucumber and shredded carrot. Served with your choice of dressing.*

## **Poke Tuna Bowl      \$17 GF**

*Black pepper cubed Ahi tuna, mixed greens, julienne Asian vegetable, edamame, wild rice and diced cucumber. Served with Wasabi pickled ginger vinaigrette.*

## **Greek Salad      Sm. \$13 LG \$15 GF**

*Romaine lettuce, mixed greens, kalamata olives, cucumber, bell pepper, sliced red onion, grape tomato and feta cheese. Drizzled with Greek vinaigrette.*

## **Burrata Heirloom Tomato Salad      \$20**

*Seasoned Heirloom tomato, basil garlic burrata, grilled flatbread points with a fresh lemon and thyme vinaigrette.*

## **Berry & Goat Cheese Salad      \$19**

*Mixed greens, tomato, cucumber, dried cranberries, spiced candied pecans, strawberries & blueberries finished with goat cheese and a mixed berry vinaigrette.*

# NOODLES & CHICKEN

## **Shanghai Noodle Bowl      \$17**

*Chow Mein noodles with sautéed julienne of vegetables, Napa cabbage, Bok choy and white sesame seeds. Served with grilled Asian style flat bread. Your choice of Spicy Pad Thai or Teriyaki sauce. Add chicken \$8, shrimp \$9 or 6oz steak \$10*

## **Crispy Chicken Fingers      \$17**

*Breaded chicken breast fried crispy and golden. Served with your choice of hand cut fries, house salad or soup. Plum sauce for dipping. Toss in hot sauce \$1*

## **Jumbo Chicken Wings      1lb - \$18 or 2lb - 32**

*Deep fried chicken wings served with carrot & celery sticks with blue cheese dip. Choice of BBQ, Medium, Honey Garlic, Caribbean Jerk, Hot, 3<sup>rd</sup> Degree, Sweet Chili or Teriyaki sauce.*

# APPETIZERS

## **Soup of the Day \$8**

*Ask your server for our daily feature*

## **Spinach & Artichoke Dip \$17**

*A blend of sautéed spinach, artichokes and sweet onions with Monterey Jack, cheddar and cream cheese. Served with grilled naan and nacho chips.*

*\*\* Can be gluten free with just nacho chips \*\**

## **Chicken Caesar Flatbread \$18**

*Baked flatbread brushed with Caesar dressing, grilled chicken breast, crumbled bacon, Parmesan and mixed shredded cheese. **Make gluten free \$3***

## **Heirloom Tomato Bruschetta \$16**

*Baked flatbread with garlic butter, diced heirloom tomato, Bermuda onion and fresh basil pesto. Drizzled with extra virgin olive oil and finished with fresh parmesan cheese & balsamic drizzle. **Make gluten free \$3***

## **Grilled Veggie Flatbread \$18**

*Basil pesto, zucchini, Portobello mushrooms, roasted red peppers, fresh herbs, Parmesan and feta cheese with a balsamic drizzle. **Make gluten free \$3***

## **Fairways Charcuterie Board \$32**

*A selection of cured meats, balsamic marinated grilled vegetables, Artisanal assorted cheeses, nuts, dried fruit, grainy mustard with crostini & fresh bread.*

## **Pad Thai Bacon Wrapped Scallops \$22**

*Grilled Pad Thai marinated scallops wrapped with smoked bacon. Served on a warm Asian style julienne vegetable salad with a sweet mango vinaigrette splash.*

## **Nacho Grande \$19 GF**

*Nacho chips piled high with melted cheese, diced tomato, black olives, jalapenos and green peppers. Served with sour cream and salsa on the side.*

**Add Tex-Mex Chili \$6 or Buffalo Chicken \$7 Add guacamole for \$2**

## **Chilled Shrimp Cocktail \$18 GF**

*Lemon and celery poached black tiger shrimp with in-house zesty grainy mustard honey dip.*

## **Sweet Potato Fries \$13**

*Crispy sweet potato fries served with a side chipotle mayo dip.*

## **Baja Fish Tacos \$18**

*Cajun beer battered Cod strips, pineapple salsa, mixed greens in a grilled flour tortilla with chili lime pink peppercorn sour cream and fresh lemon.*

## **Stuffed Chicken Bites \$15**

*Mini breaded chicken breast cutlets stuffed with a creamy blend of gouda and white cheddar. Served with a bacon BBQ mayo dip.*

## **Wagyu Beef Gyoza \$16**

*Crisy Japanese dumplings served with a lemon herb ranch dip.*

# SANDWICHES & WRAPS

Sandwiches & wraps are served with your choice of side:

**Seasoned hand cut fries, garden salad or soup.**

**Upgrade to sweet potato fries, onion rings or Caesar salad for \$3 or  
Greek salad for \$3.50 Sub Gluten Free bread \$1**

## **Spicy Chicken Gar-Par Wrap \$19**

*A grilled chicken breast tossed in Frank's Red Hot, BBQ hot sauce, chipotle and Caesar dressing. Mixed with romaine lettuce, bacon bits and fresh Parmesan wrapped in a white flour tortilla **Sub crispy chicken \$3 or grilled steak \$6***

## **Smoked Meat Reuben \$18**

*Montreal smoked meat, Swiss cheese, sauerkraut and Thousand Island dressing on a grilled marble rye bread.*

## **Turkey Club Wrap \$19**

*Grilled sage marinated turkey breast, crispy bacon, baby spinach, sliced tomato, cranberry relish mayo and brie cheese. Wrapped in a grilled spinach tortilla.*

## **Crispy Shrimp Wrap \$18**

*Crispy Pacific white shrimp marinated in Thai sauce. Served with sautéed vegetables, Napa cabbage and Bok choy. Wrapped in a Thai ginger flour tortilla.*

## **Prime Rib Sandwich \$20**

*Sliced prime rib, caramelized onions, smoked cheddar cheese, horseradish mayo and mixed greens. Served in a garlic buttered Hoagie bun.*

## **Peameal & Brie Grilled Cheese \$18**

*Sliced peameal, spiced rum maple pear chutney and melted brie grilled cheese sandwich. Served on your choice of bread.*

## **Grilled Chicken Club Wrap \$18**

*A chicken breast brushed with homemade BBQ sauce, spicy jerk or Sriracha sauce. Served with leaf lettuce, sliced tomato, smoked cheddar cheese and bacon. Wrapped in a white flour tortilla or gluten free bun available.*

## **Mr. Grimm's Grilled Cheese \$15**

*Deluxe grilled shredded cheddar and Monterey Jack cheese sandwich. Served on your choice of grilled bread served with a side BBQ mayo dip.*

## **Nashville Chicken Sandwich \$17**

*Fried breaded chicken thighs tossed in Frank's Red Hot & topped with buttermilk ranch coleslaw & sliced pickles. Served on a garlic butter ciabatta bun.*

## **Mediterranean Veggie Pita \$17**

*Grilled marinated vegetables, roasted red pepper hummus, lettuce, sliced tomato, cucumber and crumbled feta cheese. Splashed with balsamic dressing & served on a pita with side tzatziki sauce.*

## **Pulled Pork Poutine Tacos \$17**

*House made Wild Whiskey BBQ pulled pork. Shredded lettuce, Pico de Gallo and cheese curds. Served in mini flour tortilla with salsa and sour cream drizzle. (Excludes side)*

# BURGERS

All burgers are served with lettuce, tomato, pickle and onion and a choice of side:

Seasoned hand cut fries, garden salad or soup

Upgrade to sweet potato fries, onion rings or Caesar Salad \$3 or Greek salad for \$3.50

## **Butcher Style Burger \$17**

*Grilled Montreal steak spiced 6oz patty served with lettuce, pickle, tomato and onion on the side.*

*Add your choice of cheddar or Swiss cheese \$1*

*Add Sliced Bacon \$2 or Peameal Bacon \$3*

*Add an extra patty \$4*

## **ON FIRE Burger \$20**

*A butcher style burger garnished with Cajun onion rings, sriracha sauce, banana peppers and jalapeno mayo with black pepper provolone cheese.*

## **Elk Bacon Burger \$21**

*Grilled in-house elk burger mixed with ground bacon and topped with spiced rum maple pear chutney and melted goat cheese.*

## **Portobello & Brie Burger \$18**

*Butcher style burger with sautéed portobello mushroom and melted Brie cheese.*

## **The Impossible Burger \$18**

*A plant based burger topped with diced grilled garden vegetables and sliced smoked cheddar cheese on your choice of bun or lettuce leaves*

## Beverages

*Fountain Pop, Iced Tea or Lemonade \$3.25*

*Milk – White or Chocolate \$3.75*

*Juice – Cranberry, Orange, Apple, Tomato*

*Grapefruit or Pineapple \$3.25*

*Hot Chocolate \$3.50*

*Mocha or Cappuccino \$4.25*

*Coffee or Tea \$2.75*

*Perrier \$4.25*

*Shirley Temple \$4.50*

*French Vanilla Cappuccino \$4.25*

*Espresso \$3.75*

*Applicable Taxes and Gratuities are not included*

**FAIRWAYS**  
DINING & PATIO