



## Starters

Bavarian Pretzel Sticks	\$11.00
Alaskan Amber ale cheese sauce	
Hummus Platter	\$14.00
House-made sundried tomato hummus, grilled naan bread, kalamata olives, feta cheese, cucumbers	
Chicken Wings	Sm: \$12.00 Lg: \$24.00
Deep fried wings, choice of sauce and dressing:	
Honey Chipotle, Classic Buffalo, or Garlic Parmesan Ranch or Blue Cheese Dressing	
Tomato Basil Bruschetta	\$8.00
Toasted baguette, shaved parmesan, balsamic reduction	
Grilled Chipotle Chicken Quesadilla	\$13.00
Chipotle lime marinated chicken, cheddar jack cheese, green chilis, tomato, red onion, garlic herb tortilla, avocado crème, house made salsa	
Poke Nachos*	\$14.00
Crispy wontons, marinated ahi tuna, pickled cabbage, green onions, ponzu aioli	
Crispy Cauliflower	\$12.00
Tempura battered cauliflower florets, sweet and spicy gochujang sauce	

## Greens on the Green

	Half	Full
Fairway Fresh Garden Salad	\$7.50	\$12.50
Mixed greens, tomato, cucumber, carrots, house croutons, choice of ranch, bleu cheese, balsamic vinaigrette, or light Italian dressing		
Classic Caesar	\$8.50	\$13.50
Romaine, parmesan, house croutons, Caesar dressing		
Ginger Arugula Salad	\$12.50	
Mixed greens, arugula, cabbage, carrots, bell pepper, sugar snap peas, mandarin oranges, almonds, sesame ginger dressing		
Shrimp & Blueberry	\$12.50	\$21.50
Mixed greens, grilled shrimp, candied pecans, feta cheese, fresh blueberries, house-made blueberry vinaigrette		
Cobb Club Salad	\$18.50	
Mixed greens, smoked turkey, applewood smoked bacon, cheddar, avocado, tomato, red onion, cucumber, pesto ranch		

### Additions:

Chicken \$6.50	Shrimp \$8.50	Alaskan Salmon \$11.50
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## Sandwiches/Burgers

Choice of Fries, Sweet Potato Fries, Garden Salad, or Cup of Soup	
1/2 lb. Kobe Beef Burger*	\$20.00
Kobe beef patty, tomato, red onion, dill pickles, roasted garlic aioli, arugula tossed in smoked tomato vinaigrette, brioche bun, choice of cheddar, pepperjack, or Swiss cheese	
Add applewood smoked bacon, avocado, or fried egg* \$2.50	
Substitute Udi's gluten free bun \$3.00	
O'Malley's Club Sandwich	\$20.00
Boar's Head smoked turkey, honey ham, and applewood smoked bacon, Swiss cheese, cheddar cheese, tomato, romaine lettuce, dijonnaise, choice of sourdough, whole wheat, or marble rye bread	
Southwestern Grilled Chicken Sandwich	\$17.00
Chipotle lime marinated chicken breast, sliced avocado, red onion, romaine lettuce, chipotle aioli, ciabatta roll	
Classic Reuben	\$17.00
Corned beef, sauerkraut, Russian dressing, Swiss cheese, marble rye bread	
Philly Cheesesteak	\$22.00
Thinly sliced ribeye, sauteed peppers and onions, melted provolone cheese, hoagie roll	
Salmon Sammy	\$22.00
House-made salmon patty, arugula, tomato, red onion, lemon dill aioli, brioche bun	

## Entrees

Alaskan Salmon	\$28.00
Alaskan caught grilled salmon, house rub, herb quinoa, grilled asparagus	
New York Steak*	\$38.00
8 oz. New York strip, sauteed mushrooms, red wine demi glace, kaleidoscope carrots, roasted potatoes	
Portobello Mushroom Napoleon	\$24.00
Grilled portobello mushroom, grilled vegetables, goat cheese, wilted spinach, herb quinoa, balsamic reduction	
Pasta Primavera	\$16.50
House vegetables, penne pasta, herb parmesan cream	
Add: Chicken	\$6.50
Shrimp	\$8.50
Salmon	\$11.50

## Soups

	Cup	Bowl
Seafood Chowder	\$6.00	\$8.00
Soup of the Day	\$6.00	\$8.00

## Non-Alcoholic Beverages

Coffee, Decaffeinated Coffee, Hot Tea	\$2.50
Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice	\$3.50
Iced Tea: Sweetened or Unsweetened	\$2.50
Fountain Sodas: Coca-Cola, Diet Coke, Cherry Coke,	\$2.50
Ginger Ale, Sprite, Dr. Pepper, Lemonade	

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

We are not a gluten-free kitchen and do not have separate equipment to prepare 100% gluten free items, but will do our best to accommodate any special request or dietary restriction.

20% gratuity may be added for parties of 6 or more.