

FAIRWAYS RESTAURANT & TAVERN

SHARED PLATES

STUFFED MEATBALLS \$10

Homemade meatballs stuffed with Proscuitto ham and Mozzarella cheese, baked in Marinara topped with melted Provolone cheese.

CHICKEN WINGS \$10

1 LB of chicken wings

Sauce choice:

Mango Habanero, Mild Buffalo

Hot Buffalo, Garlic Parmesan

Served with Ranch or Bleu cheese dressing

MAC AND CHEESE BITES \$8

BASKET OF FRIES \$5

SOUP & SALAD

CLAM BISQUE \$5

DINNER SALAD \$3

Mixed greens, cucumber, shredded carrots, grape tomatoes, red onion and croutons. Choice of dressing. Upgrade to Spinach or Caesar add \$1

GREEK SALMON SALAD \$17

Grilled salmon with mixed greens, Feta cheese, cucumber, tomatoes, red onion and mint. Served with Greek dressing

HOUSE SALAD \$10

Mixed greens, cucumbers, grape tomatoes, shredded carrots, and red onion with choice of dressing

CAESAR SALAD \$12

Romaine lettuce, shaved Parmesan and croutons

SPINACH SALAD \$12

Baby spinach, hard boiled egg, bacon, served with warm maple bacon Balsamic dressing

Add Grilled Chicken \$3, Grilled Shrimp \$4 or Grilled Salmon \$5 to any salad

LITE FARE

Served with Fries

ROASTED VEGETABLE QUESADILLA \$10

Roasted fresh vegetables with Feta cheese

PRIME RIB PHILLY QUESADILLA \$12

Thinly shaved prime rib, sauteed onions and peppers with melted Provolone cheese

BURGER \$10

Served with lettuce tomato, red onion and pickle.

Add cheese: American, Cheddar or Provolone \$1

GRILLED OR FRIED CHICKEN SANDWICH \$10

Served with lettuce, tomato, red onion and pickle

FISH AND CHIPS \$15

Beer battered Haddock served with fries and tartar sauce

ENTREES

All entrees served with mashed potatoes or French fries

CHICKEN MARSALA \$18

Boneless chicken medallions, Portobello and button mushrooms, Marsala wine sauce

GRILLED CHICKEN BREAST \$16

Boneless chicken breast grilled to perfection

SHRIMP SCAMPI \$20

Gulf shrimp sauteed in extra virgin olive oil, garlic, fresh tomatoes, artichoke hearts and red onion.

Finished with white wine and crumble Feta, served over linguine

SEA SCALLOPS \$24

Scallops with buttered crumbs, broiled to golden brown or lightly breaded and flash fried .

SALMON ON THE GREENS \$24

Salmon filet poached in extra virgin olive oil, served over mixed greens with slivered garlic and fresh tomato bruschetta

FLAT IRON STEAK \$24

Seasoned with Cajun seasonings and blackened , served with sauteed onions and mushrooms

PRIME RIB OF BEEF

QUEEN CUT \$28 KING CUT \$32