

FIRST TEE

Smoked Salmon Sliders	9
Brioche/ Cabbage/ Lemon Mayo/ Crispy Capers	
Crispy Shrimp	12
Creamy Thai Chili Sauce	
Atlantic Salmon & Haddock Cake	8.5
Chilled Lemon Hollandaise	
Short Rib Nachos	16
Corn Tortilla Chips/ Goat's Cheese/ Jack Cheese/ BBQ Sauce/ Arugula/ Sweet Onions	
Chicken Wings (1lb).....	12
Bbq or Hot Sauce/ Blue Cheese Dressing	

Smoked Niblicks	12
Smoked Chicken/ Jack Cheese/ Cream Cheese wrapped in a Crispy Wonton	
Quesadilla	12
Avocado/ Cheese/ Cilantro/ Tomato/ Caramelized Onions	
add Chicken, Blackened Steak or Pulled Pork \$3	
Bruschetta	9
Grilled Baguette/ Tomato/ Feta Cheese/ Garlic & Herbs	
Sweet Potato Fries	8
Sea Salt/ Curry & Cilantro Aioli	
Soup of the Day	9
ask your server	

FAIRWAY FLATBREADS

Oak Fired Chicken	14
Roasted Red Peppers/ Goat's Cheese/ Mozzarella Cheese/ Balsamic Glaze	
Oak Grilled Steak	15
Mushrooms/ Mozzarella Cheese/ Caramelized Onions	
add Blue Cheese \$3	
Roasted Vegetables	13.5
Roasted Peppers/ Onions/ Zucchini/ Mushrooms/Goat's Cheese/ Mozzarella Cheese	

THE GREENS

Classic Cobb	13.5	Blackened Ribeye Salad	14.5
Chicken/ Bacon/ Tomato/ Avocado/ Egg/ Cheddar Cheese/ Blue Cheese		Bacon/ Blue Cheese/ Cheddar Cheese/ Tomato/ Cucumber/ Croutons/ Onion Tangles	
Oak Grilled Chicken, Cheese and Nut Salad	11.5	Lunch Caesar Salad	9
Tomato/ Croutons/ Jack & Cheddar Cheese/ Honey Mustard Dressing		Classic Dressing/ Croutons/ Parmesan	
Oak Grilled Salmon Salad	12.5	add Grilled Chicken \$5 Shrimp \$7	
Candied Pecans/ Goat's Cheese/ Tomato/ Balsamic Reduction		HOUSE MADE SALAD DRESSINGS	
		Blue Cheese/ Southwest Ranch/ Balsamic Vinaigrette/ Honey Mustard	

THE SIGNATURE COURSE

All Pastas are lunch size and served with Caesar Salad, Green Salad or Soup of the Day.

Chickpea & Tomato Curry	13	Oak Grilled Chicken Fettucine	13.5	Spicy Cajun Shrimp Linguine	14	Beef Stroganoff	14
Red Onion/ Cilantro/ Diced Tomato/ Basmati Rice		Red Pepper Cream Sauce/ Bacon/ Green Onion		Asparagus/ Tomato/ Goat's Cheese/ Cajun Herb Butter		Tenderloin Steak/ Roasted Mushrooms/ Sweet Onions/ Egg Noodles/ Sour Cream	
Mild, Medium or Hot							
add Beef, Chicken or Shrimp \$5							

THE EXECUTIVE COURSE

All items served with Hand Cut French Fries. Substitute for an additional \$2 Sweet Potato Fries or Salad.

Dry Rubbed Beef Tenderloin Skewer	12	Short Rib Grill Cheese	14
Spanish Onion/ Mushrooms/ Aioli		Smoked Cheddar/ Pickled Red Onion/ BBQ Sauce/ Rye Bread/	
Fish and Chips	13.25	Roasted Vegetable & Sweet Potato Wrap	12
Beer Battered Haddock/ Tartar Sauce/ Coleslaw		Curry Aioli/ Greens/ Peppers/ Mushrooms/ Onions/ Goat's Cheese/	
Fried Chicken Tenderloins	13.25	add Oak Grilled Chicken \$3	
Honey Mustard Sauce/ Coleslaw		"The Fork & Knife" Steak Melt	14
House Smoked Pulled Pork Sandwich	14.25	Smoked Cheddar/ Mushrooms/ Onion Tangles/ Aioli/ Grilled Ciabatta	
BBQ or Hot Sauce/ Baked Beans/ Coleslaw		Cajun Fired Steak Sandwich	14
BBQ Chicken Sandwich	14	Corn Salsa/ Crispy Jalapeños/ Ancho Mayonnaise/ Greens/ Ciabatta	
Dill Havarti/ Lettuce/ Tomato/ Mayonnaise/			
Country Club	14		
Ham/ Roast Chicken/ Bacon/ Lettuce/ Tomato/ Jack Cheese/ Mayonnaise/ Multi Grain Wheat			

THE CITY'S BEST BURGERS

All Burgers served with Hand Cut French Fries. Substitute for an additional \$2 Sweet Potato Fries or Onion Tangles.

Sam's Burger	13	Three Cheeseburger	14.5	Slammin' Sammys	14.5	Patty Melt	14.5
Lettuce/ Tomato/ Red Onion		Monterey Jack/ Cheddar/ Havarti		Cheddar Cheese/ Red Onion Jam/ Brown Sugar Bacon/ Grainy Yellow Mustard		Cheddar Cheese/ Sautéed Onions/ Lemon Mayo/ Rye Bread	

Additional Toppings \$1.5 each

Brown Sugar Bacon/ Sautéed Mushrooms/ Sautéed Onions/ Pickles/ Roasted Red Peppers/ Jalapeño Peppers/ Avocado

\$10 LUNCH FEATURES

"Lowest Green Fees in Town"

All Features are served with choice of Hand Cut French Fries, Caesar Salad, Green Salad or Soup of the Day. Substitute for an additional \$2 Sweet Potato Fries or Onion Tangles.

2 Classic Baja Fish Tacos	Salmon & Haddock Cake
3 Chicken Tenderloins	1/2 Chicken Quesadilla
Soup of the Day	1/2 Blackened Steak Quesadilla