

FAIRWAYS

RESTAURANT & LOUNGE



DINNER ENTREES

KINGS STEAK

OUR 8 OZ THICK CUT CERTIFIED ANGUS TOP SIRLOIN DUSTED WITH OUR OWN BLEND OF STEAK SEASONING AND GRILLED TO YOUR LIKING; SERVED WITH THICK CUT RUSSET POTATOES AND ASPARAGUS - 27.99

SEAFOOD MAC AND CHEESE

SCALLOPS, PRAWNS AND DICED RED PEPPER IN A WHITE WINE CREAM SAUCE WITH AGED WHITE CHEDDAR AND CORKSCREW NOODLES - 23.99

BABY BACK RIBS

COOKED LOW AND SLOW IN THE CHEF'S SIGNATURE RIB SPICE UNTIL PERFECTLY TENDER; FINISHED ON THE GRILL WITH OUR "APPLETON ESTATE" BBQ SAUCE AND SERVED WITH LEMON BUTTER RICE AND GRILLED ASPARAGUS - 27.99

ASIAN CHICKEN BOWL

SESAME AND GINGER CHICKEN SKEWERS WITH FRESH CUT STIR FRIED VEGETABLES ON ASIAN STYLE NOODLES IN A SPICY PEANUT SAUCE - 23.99

BRAISED LAMB SHANK

SLOW COOKED WITH GARLIC, ROSEMARY AND THYME TO COMPLIMENT THE LAMB'S NATURAL FLAVOR. AND FINISHED WITH A

RED WINE DEMI GLACE; SERVED WITH ROASTED POTATOES AND GRILLED ASPARAGUS.

WILD MUSHROOM RISOTTO

A CLASSIC DISH MADE WITH ABORIO RICE, WHITE WINE AND FRESH PARMESAN CHEESE; FLAVORFUL AND COMFORTING.

POTATO CRUSTED PICKEREL

FRESH PICKEREL FILETS CRUSTED WITH SEASONED POTATO AND PAN FRIED GOLDEN BROWN;SERVED WITH LEMON BUTTER

RICE AND GRILLED ASPARAGUS.

DINNER ADD ONS

MAKE YOUR DINNER COMPLETE

SHRIMP SKEWER

6.00

PEPPERCORN DEMI GLACE

2.00

SAUTEED MUSHROOMS

3.00

GARLIC TOAST

3.00