

DINNER MENU

SIGNATURE STARTERS

Baked Brie Crostinis 13

Merlot poached pears, fig spread, creamy brie, pomegranate seeds, rosemary, red wine syrup

Greek Board (gf without naan bread) 27

Olive tapenade, ajvar spread, balsamic cipollini onions, feta cheese, pepperoni, soppressata, sweety drop peppers, roasted tomatoes, roasted garlic, EVOO, balsamic glaze, basil pesto, mini naan

Parmesan Truffle Fries 15

Sour cream & chive seasoned fries, parmesan, truffle oil, fresh chives, garlic aioli

Queso Blanco Chorizo Dip gf 18

Spicy chorizo & melted queso blanco, salsa, tortilla chips

Duck Wontons 17

Cabbage slaw, crisp wontons filled with duck bacon, corn, cream cheese, scallion

Pork Wings gf 19

Bone-in pork shanks, sweet chili gochujang sauce, crunchy Asian salad

Bang Bang Chicken 18

Tempura white meat chicken bites, bang bang sauce, scallions, sriracha, kewpie garlic mayo, sesame seeds

Octopus & Shrimp Cocktail gf 26

Sliced octopus leg & shoyu dipping sauce, poached chilled shrimp & cocktail sauce

SALADS

Add grilled chicken 9 | sautéed shrimp 12 | grilled salmon 18 | grilled hanger steak 21

Side Salad qf 7

Mixed greens, tomatoes, cucumber, choice of dressing

Dressings: French, ranch, blue cheese, thousand island, balsamic vinaigrette

Caesar 9 | 16

Romaine, asiago cheese, kalamata olives, croutons, pepperoncini, anchovies, Caesar dressing

Chefs Soup 6 | 8

Inquire with server

Package Guests: Your dinner includes a side salad or cup of soup, entrée, package dessert of the day and non alcoholic beverage. The Package does not include appetizers, alcoholic beverages or server gratuities.

Cobb af 18

Romaine, spring mix, bacon, avocado, egg, gorgonzola, heirloom cherry tomatoes, cucumber, choice of dressing

Avocado Burrata Caprese gf 18

Avocado, creamy burrata cheese, heirloom cherry tomatoes, fresh basil, balsamic reduction, EVOO, cracked black pepper, basil sea salt

Bacon Pecan Pear gf 18

Mixed greens, merlot poached pears, gorgonzola, candied pecans, chopped bacon, oregano balsamic vinaigrette

Mediterranean Chickpea gf 15

Cucumbers, sweet bell peppers, red onion, parsley, chickpeas, feta cheese, gluten free organic millet, olive tapenade, oregano balsamic vinaigrette



ENTREES

Served with choice of sour cream chive seasoned french fries, rosemary garlic yukon fingerling potatoes gf, 5-spice honey carrots gf, parmesan mascarpone mashed potatoes gf, or chef's vegetable gf additional sides 6

Walleye 32

Fresh dill lemon pepper broiled gf, blackened gf, honey saltine pan-fried, lemon caper beurre blanc, choice of side

Angus Top Sirloin qf 34

Merlot garlic mushrooms, black garlic demi, grilled 10 oz. sirloin

New York Strip gf 51

Bearnaise compound butter, grilled 12 oz. New York (\$15 surcharge for plan guests)

Hanger Steak & Garlic Basil Shrimp af 34

Grilled 6 oz hanger, beurre blanc, lemon garlic basil shrimp

+4 sub blackened mahi

Pork Osso Bucco af 29

Pork osso bucco braised with ginger, cumin, and cardamom, yellow rice, braising jus

Liver & Onions 28

Seasoned flour dusted pan-fried veal liver, sauteed onions, black garlic demi

DESSERT 9

Flavors change daily
Crème Brulee gf
Brownie Sunday
Bakery's Daily Dessert
inquire about today's cake

FAIRWAY FAVORITES

Sides not included

FISH

Miso Roasted Salmon Bowl qf 30

Oven roasted tamari honey miso salmon, sauteed greens of swiss chard, spinach, chicory, escarole, turnip greens, & kale, yellow rice, crunchy garlic onion chili oil

Fresno Coconut Prawns qf 29

Snow peas, carrot, onion, bell pepper, baby corn, cilantro, cashews, coconut fresno curry broth, yellow rice, crisp rice noodles

Tajin Mahi Mahi 29

Tajin pan fried mahi, sweet basil infused trennette pasta, mango salsa, basil pesto

NOODLES

Thai Bowl gf

Mint, peanuts, cilantro, ginger, garlic, Fresno chili, scallions, rice noodles, pad Thai sauce vegetables 19 | chicken 23 | shrimp 29 | hanger steak 35

Creamy Tuscan Penne

Spinach, sun-dried tomato, Tuscan herb infused penne pasta, garlic parmesan cream Vegetables 21 | Chicken 24 | Shrimp 29 | Hanger steak 35

> Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness