

Fairway Grille

SAMPLE MENU

Small Plates

SHRIMP COCKTAIL

8.00

Five jumbo shrimp served chilled with cocktail sauce and a lemon wedge.

CARAMELIZED ONION DIP

8.00

Savory caramelized onions mixed with whipped garlic-herb Boursin cheese. Served with sweet potato chips and French bread crostini.

Soups & Salads

SOUP DUJOUR

Cup 5.00 Bowl 8.00

HOUSE SALAD

Side 4.00 Entree 7.50

Fresh greens, cucumber, tomato, carrot, cheddar cheese, and croutons. Served with your choice of dressing.

CAESAR SALAD

Side 4.00 Entree 7.50

Romaine lettuce with shaved parmesan cheese and croutons. Served with Caesar dressing.

CHOICE OF DRESSING

Bleu Cheese, Caesar, French, Honey Mustard, Ranch, Balsamic or Raspberry Vinaigrette, Thousand Island, Oil and Vinegar

CILANTRO LIME CORN

Side 6.00

SALAD

Entree 11.00

Romaine lettuce, roasted sweet corn, tomatoes, red onion, queso fresco, cilantro, lime wedge, seasoned tortilla strips and mesquite ranch dressing.

SPRING SALAD

Side 6.00 Entree 11.00

Fresh mixed greens, blanched asparagus, shaved radish, red onion, and parmesan crisps with a drizzle of basil pesto.

ADD PROTEIN TO A SALAD

6oz Grilled Chicken - 6.00

6oz Salmon- 12.00

5 Chilled Shrimp - 7.00

4oz Flank Steak - 12.00

Grill

Grill Items include a choice of one side.

RODEO BURGER

13.75

1/3lb burger patty, seared to order, with melted cheddar cheese, onion rings, and bourbon bbq sauce. Served on a brioche bun with lettuce and tomato on the side.

VEGGIE BURGER

12.00

Garden vegetable burger topped with your choice of cheese with sweet and tangy aioli sauce. Served on a brioche bun with lettuce and tomato on the side.

PORTER HILLS BURGER

12.75

1/3lb burger patty, grilled to order, with your choice of melted cheese and smokey aioli. Served on a brioche bun with lettuce and tomato on the side.

Add Bacon 3.00

SOUTHWEST CHICKEN WRAP

13.50

Grilled chicken breast, romaine lettuce, roasted sweet corn, tomatoes, red onion, queso fresco, cilantro, seasoned tortilla strips and mesquite ranch dressing.

Main Entrees

Entrees include choice of two sides. Sauces may be ordered on the side.

LONDON BROIL 26.00
8oz portion of beef flank steak, marinated in Worcestershire, garlic, soy sauce, and brown sugar, grilled to your preference.

PESTO CREAM CHICKEN 14.00
6oz chicken breast, pan seared and finished in basil pesto cream sauce, and garnished with diced cherry tomatoes.

CITRUS BUTTER SALMON 19.00
6oz portion of Scottish salmon seared and finished with a compound butter made with fresh lemon, lime, orange, and dill.

DAILY SPECIAL Market
Please see your server.

FRESH CATCH Market
Please see your server

Sides

STEAMED ASPARAGUS 3.00

BAKED POTATO 3.00

BAKED SWEET POTATO 3.00

PETITE HOUSE SALAD 3.00

PETITE CAESAR SALAD 3.00

GINGER CUCUMBER SALAD 3.00
Sliced cucumbers, ginger, red onion, in sweetened vinegar.

DAILY STARCH 3.00

DAILY VEGETABLE 3.00

COLESLAW 3.00

FRENCH FRIES 2.00

ONION RINGS 3.00

FRESH FRUIT CUP 3.00

SOUTHERN STYLE BISCUIT 1.00

Beverages

COFFEE 1.50
Regular & Decaffeinated

MIGHTY LEAF HOT TEA 2.00
Flavors: African Nectar, Breakfast, Earl Grey, Green Dragon, Orange Blossom, White Orchard

LEMONADE 1.00

ICED TEA 1.00
House-brewed tea

SODA 2.00
Choice of Coke, Diet Coke, or Sprite

Desserts

CRÈME BRULÉE CHEESECAKE 7.50
Light and fluffy cheesecake with bruléed sugar on top, garnished with strawberries and blueberries.

HAND DIPPED ICE CREAM Single 2.75 Double 3.75
Ask your server for today's selection.

CHEF SPECIAL DESSERT
Ask your server.

Hours of Operation

Monday through Friday
DINNER
5:00 PM - 7:00 PM
By Reservation Only

Consumer Advisory: ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.