

All of our menu items are prepared to order. Therefore, please allow ample cooking time. Most special requests can be accommodated - just ask your server.

Starters

Scallop Martini \$7.99

Large sea scallops sauteed with shallots & finished with a "dirty" Martini sauce and green olives. Yes, it is served in a Martini glass

Spicy Shrimp \$5.99

Everyone's talking about this one. Crispy shrimp tossed in our secret spicy szechuan sauce. (It is spicy)

Mozzarella Sticks. \$4.99

Five crispy mozzarella sticks, delicately fried and served with our homemade marinara sauce

Fresh Mozzarella, Tomato & Red. Onion

. \$4.99

An Italian Favorite ...The name says it all. Columns of Mozzarella, ripe tomatoes and red onions drizzled with our homemade Balsamic Vinaigrette

Homemade Garlic Bread \$1.99

One Quarter loaf (approximately 6 pieces). Made to order. Add melted mozzarella cheese for \$1

Carolina Crab Dip \$6.99

Chris' secret recipe. Prepared from scratch daily. Complimented with our hand cut fried tortilla chips

Spicy Orange Ginger Shrimp. \$5.99

Delicately fried shrimp tossed in our spicy ginger and orange sauce. This one is Sweet & Spicy for those who just can not decide.

Wings \$5.99

One dozen wings prepared the way you want them - "Buffalo" Style, Honey Mustard or teriyaki

Fried Calamari \$6.99

An East Coast Favorite. Tender Calamari lightly battered & then deep fried to perfection. Accompanied by our homemade marinara sauce

Chicken Tenders \$4.99

Five tenders, Hand cut then lightly breaded and deep fried to perfection. Served with your choice of Ranch, BBQ sauce or Honey Dijon

"Off the Tee"

We offer the following "made from scratch" dressings...Balsamic Vinaigrette, Honey Dijon, Italian & Thousand Island. We also have Ranch, Chunky Bleu Cheese, French, Hot Bacon Vinaigrette & Raspberry Vinaigrette, (Caesar 50¢ more)

"Fa-Get-About-It" Salad \$7.99

Mixed Greens topped with pepperoni, Salami, Roasted red peppers, ripe tomatoes, artichoke hearts, mozzarella and Pepperoncini peppers then tossed with our Homemade Italian dressing

Grilled Steak Salad \$8.99

Grilled tender marinated filet mignon tips over mixed greens with tomatoes, Black & Green olives, red onions & shredded mozzarella cheese

Teriyaki Chicken Salad \$7.99

Teriyaki marinated sliced chicken breast served over mixed greens with shredded cabbage, corn, mandarin orange slices, chopped tortilla chips & red onions tossed in our citrus vinaigrette

Shrimp or Chicken Caesar Salad \$7.99

Fire Grilled Shrimp or chicken served over crisp Romaine leaves, grated Pecorino Romano cheese, croutons & tomatoes then tossed with our Caesar Dressing

Chef Salad \$6.99

Mixed Greens topped with a generous portion of premium Turkey, Ham, Roast Beef, Swiss cheese, tomato, bacon, egg wedges & croutons

"The Hole in One" \$7.99

Hand cut Chicken Tenders, Lightly Breaded & fried served over mixed greens, shredded cheddar cheese, tomatoes, red onions & croutons

This, That and the Other Thing

Soup of the Day (Bowl)\$3.99

New day, New soup. All of our soups are made fresh daily and from scratch

Chicken Tender Platter \$8.99

Six of our hand breaded chicken tenders, fried Golden Brown and served with your choice of dipping sauces (Ranch, Honey Dijon or BBQ). Served with a dinner salad, choice of potato and choice of vegetable

French Onion Soup \$3.99

A crock of traditional style french onion soup topped with a Crustini and melted mozzarella and Romano cheeses

The Fairway Burger \$7.99

½ Pound chopped sirloin Burger topped with lettuce, ripe tomato and onion. Just ask for cheese (Bacon \$1 extra). Served with a dinner salad, your choice of potato and choice of vegetable

On "The Fairway"

The following entrees are served with a Fairway dinner salad. Substitute a cup of the soup of the day for \$1, substitute French Onion Soup for \$2

Veal

Veal Parmigiana \$16.99

Hand Breaded veal Scallopini topped with our homemade Marinara sauce & melted mozzarella cheese served over linguini

Veal Aromatic \$16.99

Veal sauteed with shallots, fresh rosemary and thyme, then tossed in a light herb sauce & served over angel hair pasta

Veal Saltimbocca \$16.99

Sauteed Veal topped with Prosciutto, tomatoes and fresh mozzarella in a rich sherry- sage sauce served with a herb risotto and sauteed spinach

Veal Marsala \$16.99

Sauteed Veal Scallopini in a mushroom Marsala wine sauce served with an herb risotto and sauteed spinach

Pork

Grilled Pork Chops \$9.99

Two tender 4oz. Center cut pork chops grilled to perfection accompanied with apple sauce on the side with your choice of a vegetable and potato

Teriyaki Chops \$10.99

Two tender 4oz pan seared Center cut pork chops tossed in our home made Teriyaki sauce and served with pineapple slices, hand mashed sweet potatoes and your choice of a vegetable

Breaded Pork Loin \$10.99

Breaded center cut pork loin smothered in fresh sauteed mushrooms in a sherry cream sauce. We recommend our hand mashed potatoes with this one and your choice of vegetable

Pork Supreme \$10.99

Tender Center cut pork loin lightly breaded and topped with our Supreme Sauce (Fresh Rosemary & Herb Cream Sauce), accompanied by hand mashed potatoes and a side of fresh sauteed spinach

Beef

(Rare-Cold red center; Medium Rare- Cool red center; Medium-Hot Red to Dark Pink Center;
Medium-Well- Light Pink Center; Well-Grey Center)

The Sizzler \$18.99

Tender Filet Mignon Medallions (10 oz) cooked to your liking, served over french fries, topped with onion rings and then smothered in a sizzling steak sauce. Your choice of vegetable finishes this dish. This one is brought to the table sizzling

Following Beef Selections served with your choice of potato (baked potato, hand mashed, stuffed potato or french fries), and your choice of vegetable

Sliced Filet Mignon \$14.99

Sliced Grilled Filet of Beef tenderloin served over toast points and drizzled with an herb butter

Ground Sirloin Steak \$9.99

Grilled 12oz ground sirloin steak smothered in onions and gravy

Rib-Eye (10oz) \$16.99

Hand cut, trimmed and grilled the way you like it. Served smothered with sauteed onions and mushrooms (omit onions & mushrooms if you like)

Chicken

Chicken Stephanie \$13.99

Pan roasted chicken breasts stuffed with prosciutto, spinach & fresh mozzarella, topped with a roasted red pepper sauce. A Baked Potato completes this dish

Lemon Garlic Chicken \$12.99

Breaded boneless chicken breasts sauteed with fresh garlic in a lemon broth. Tossed with Romano cheese and served over angel hair pasta

Chicken Piccata \$12.99

Sauteed Chicken Breasts in a lemon butter and caper sauce served over linguini

Chicken Parmigiana \$13.99

Hand Breaded chicken breasts topped with our homemade marinara sauce & melted mozzarella cheese served over linguini

Chicken Marsala \$12.99

Sauteed Chicken Breasts in a mushroom Marsala wine sauce served with a herb risotto and sauteed spinach

Chicken Francaise \$12.99

Egg dipped chicken breast sauteed and served in a lemon sauce served over spinach and angel hair pasta

Pasta

The following Pasta entrees are served with a piece of our homemade garlic bread (Add a quarter loaf for \$1.99)

Add Sausage (hot or mild) or our home made meatballs to the following dishes for \$2.00

Fettuccini Alfredo \$8.99

Fettuccini pasta tossed with fresh cream, butter and freshly grated Romano cheese. Add grilled chicken or grilled shrimp for \$2. Irresistible

Linguini Marinara \$7.99

Our homemade marinara sauce served over linguini.

Penne Alforno \$10.99

Penne pasta tossed in a pink cream sauce complimented with ricotta cheese and topped with melted mozzarella

Penne with meat sauce \$9.99

Our homemade meat sauce served over penne pasta

Penne Vodka \$8.99

An Italian Favorite Penne pasta tossed in a pink garlic cream sauce tossed with freshly grated Pecorino Romano cheese

Shrimp

The following Shrimp dishes are served with a dinner salad or homemade creamy coleslaw. Substitute a cup of the soup of the day for \$1

Shrimp & Crab \$13.99

Large Shrimp and Crab meat in a pink cream sauce with fresh Basil presented over linguini. A Best seller!

Shrimp Parmigiana \$13.99

Hand Breaded large Shrimp topped with our homemade marinara sauce and melted mozzarella cheese served over linguini.

Shrimp N' Grits \$13.99

A Coastal Carolina Favorite! Sauteéd Cajun spiced Shrimp, red onions, Bacon, & tomatoes presented over our cheddar cheese infused grits

Shrimp Scampi \$12.99

Large shrimp sauteéd in a garlic, Butter & wine sauce served over angel hair pasta

Shrimp St. John \$12.99

Our signature dish! Sauteéd shrimp, fresh spinach, Basil & onions in a velvety butter sauce with the slightest hint of fresh garlic served over angel hair pasta

From the Sea

(Served with a dinner salad or our homemade creamy coleslaw - Substitute a cup of the soup of the day for \$1)

Mahi \$13.99

Grilled Mahi Steak and sauteéd fresh Balsamic spinach served over our hand mashed potatoes

Grouper \$14.99

Almond encrusted Carribean spiced Grouper served over hand mashed sweet potatoes and garnished with grilled pineapple slices and finished with sauteed spinach

Crab Cakes \$12.99

Two large homemade crab cakes (our secret recipe), served with a Horseradish Dijon remoulade. Accompanied by fresh spinach & a Baked potato

The following bounty from the sea is prepared your way (Broiled in white wine butter & lemon OR blackened OR sauteéd OR delicately hand breaded and fried). Served with a dinner salad or our homemade creamy coleslaw, choice of vegetable and choice of potato (hand mashed, stuffed, Baked potato or french fries).

Filet of Flounder \$1

1.99

Shrimp \$1

1.99

Catfish

.\$12.99

Sea Scallops \$13.99

Oysters

.\$13.99

Combination of Two

.\$14.99

Combination of Three

.\$15.99

Combination of Four \$16.99