

APPETIZERS

SOUP DU JOUR - Cup \$4.00 Bowl \$5.00

Always homemade from the freshest ingredients.

CHILI CON CARNE - Cup \$4.00 Bowl \$5.00

Lean ground beef, fresh vegetables, and spices.

SAUSAGE STUFFED MUSHROOMS - \$8.00

Sweet sausage, cheddar, and seasoned crumbs.

BACON & CHEDDAR POTATO SKINS - \$8.00

4 hand scooped potato skins.

LOADED NACHOS - \$8.00

Jalapeños, olives, tomato and melted jack.

FRENCH FRIES - \$5.00

Crispy & hot.

BEER BATTERED ONION RINGS - \$7.00

No designated driver required.

CLAMS CASINO - \$10.00

6 clams - bacon, pepper and onion compound butter

BUFFALO CHICKEN WINGS - 6-\$8.00, 12-\$13.00, 18-\$18.00

Blue cheese dressing, carrots, and celery sticks.

FRIED CALAMARI RINGS - \$10.00

Sweet banana pepper rings, tomato basil sauce.

PANECOTTA – \$14.00

Escarole, white beans, garlic and sausage in a parmesan broth served with crispy garlic baguette bread.

SALADS

GRILLED CHICKEN CAESAR - \$14.00

Char-broiled chicken breast, croutons, and parmesan cheese, Caesar dressing.

FRESH MOZZ, TOMATO, BASIL SALAD - \$15.00

Fresh mozzarella, tomato, fresh basil, fat free red zinfandel dressing.

CHEF SALAD - \$14.00

Turkey, ham, cheese, tomato, cucumber, red onion, banana pepper rings, and olives.

FAIRVIEW HOUSE SALAD - \$14.00

Dried fruits, orange slices, grape tomatoes, red onion, and gorgonzola cheese.

<i>Add:</i>	<i>Crispy Fried Calamari</i>	<i>\$8.00</i>
	<i>Tequila Lime Salmon Filet</i>	<i>\$9.00</i>
	<i>Grilled Chicken Breast</i>	<i>\$8.00</i>
	<i>Grilled Jumbo Shrimp (4)</i>	<i>\$10.00</i>

BURGERS

ALL AMERICAN BURGER - \$8.00

8 ounces of lean ground beef, lettuce, tomato, and mayo.

GORGONZOLA BURGER - \$10.00

8 ounces of lean ground beef sautéed mushroom and onion, Gorgonzola cheese.

BACON CHEESE BURGER - \$10.00

8 ounces of lean ground beef, bacon, and your choice of cheese.

CHEESE BURGER - \$9.00

8 ounces of lean ground beef with your choice of cheese.

FAIRVIEW HOUSE BURGER - \$10.00

8 ounces of lean ground beef, beer battered onion rings, tangy barbecue sauce, and cheddar cheese.

SANDWICHES

PANINI OF THE DAY - \$12.00

An "Italian Grilled Cheese" filled with chef selected ingredients.

CORNED BEEF RUEBEN - \$12.00

Lean thinly sliced corned beef, sauerkraut, swiss, and thousand island dressing, grilled panini style.

TURKEY CLUB - \$12.00

Turkey breast, bacon, lettuce, tomato, and mayo on toasted sour dough or wheat berry bread.

B.L.T. - \$9.00

Crispy bacon, lettuce, tomato and mayo served on your choice of toasted sour dough or wheat berry bread.

GRILLED RIB EYE STEAK SANDWICH - \$12.00

Sautéed mushroom & onion, choice of cheese, served on a roll.

GRILLED BONELESS CHICKEN BREAST - \$10.00

Lettuce, tomato, and honey mustard on a roll.

TUNA SALAD ON A CROISSANT - \$10.00

Lettuce, tomato, and cheese.

GARDEN BURGER - \$9.00

Light & tasty.

BEER BATTERED FISH SANDWICH - \$12.00

Delivered fresh daily Scrod, lettuce, tomato, and tartar sauce on a roll and served with house made coleslaw.

BEER BATTERED FISH & CHIPS - \$14.00

Delivered fresh daily Scrod filets, fries, tartar sauce, house made cole slaw.

FOOT LONG HOT DOG - \$5.00

FOOT LONG CHILI DOG - \$6.00

PASTA & CHICKEN

BONELESS BUFFALO CHICKEN TENDERS - \$14.00

Fries, bleu cheese dressing, carrots, and celery sticks.

CHICKEN TENDERS - \$13.00

Fries and your choice of dipping sauces.

PENNE AL LA VODKA - \$14.00

Blush tomato sauce with vodka reduction.

PENNE AL LA CARBONARA - \$16.00

Alfredo sauce, pancetta, peas and parmesan cheese.

PENNE WITH BROCCOLI & CHICKEN - \$16.00

Alfredo sauce.

ENTREES

Entrees with an * served with potato, and vegetable.

All entrée's served with soup or salad.

PETITE FILET - \$23.00 *

Lean center cut char-broiled filet mignon, topped with our house made compound maitre~d hotel butter.

CHICKEN PARMESIAN - \$18.00

Served over penne pasta w/ garlic toast.

BROILED TEQUILA LIME SALMON - \$19.00 *

The finest boneless salmon filet broiled to perfection.

FRESH SEAFOOD RISOTTO OF THE DAY – MARKET

Created daily by our Chef's

SCROD FRANCAISE – \$17.00 *

Dipped in egg and sautéed in a lemon, butter and white wine sauce. A Course favorite!