

# ME NU



## Appetizers

### Meatballs

\$13

Three juicy 2-ounce meatballs featuring a blend of Ground Beef, Hot Italian Sausage and Ricotta Cheese sizzling in a cast iron skillet topped with Marinara, Parmesan Cheese, Basil Chiffonade. Served with a side of garlic bread.

### Loaded Hummus

\$12

Roasted Garlic Hummus loaded with Feta Cheese, Kalamata Olives, Artichoke Hearts, Cucumbers, Pickled Onions, Parsley, and Olive Oil Drizzle. Served with Pita Chips.

### Pizza Fondue

\$12

A creamy blend of fried pepperoni-infused freshly grated cheese sauce layered with homemade marinara topped with cheese, pepperoni cups and parmesan. Side of Breadsticks for dipping.

### Giant Pretzel

\$11

Giant Soft Pretzel slathered in Butter and topped with Coarse Sea Salt and 2 Choices of Homemade Dip - Shiner Mustard, Beer Cheese, or Whipped Garlic Butter.

### Bruschetta Boards

\$20

4 pieces on Toasted Ciabatta

Honey Goat-Whipped Hot Honey Goat Cheese, Prosciutto, Microgreens, Balsamic Reduction.

Caprese-Fresh Mozzarella, Sliced Tomato sprinkled with Maldon, and Basil Leaves drizzled with Balsamic Reduction and Garlic Oil.

## Soups \$9

### Fairway Fire Chili

A fiery, flavorful chili with a smoky kick from roasted ancho and guajillo chilis brewed to perfection and topped with shredded cheddar, sour cream, and diced red onion.

### Tomato Basil

A rich blend of ripe tomatoes, fresh basil, and a touch of cream, this soup is the perfect comfort food.

### French Onion

Caramelized onions simmered in a rich beef broth, topped with melted Gruyère cheese and Buttery Pretzel Croutons.

## Charcuterie Boards \$30

### Standard

Garlic and Herb Boursin, Dill Havarti Wedge, Aged Sharp Cheddar, Prosciutto Di Parma, Salami Genoa, Bleu Cheese Stuffed Olives, Mixed Nuts, Dried Fruit, Fig Jam, and Crostini.

### Fruit & Cheese

Peppered Goat Cheese, Aged Sharp Cheddar, Pepperjack, Parmesan Crisps, Fresh Berries, Grapes, Mixed Nuts, Honeycomb, Mixed Olives, and Crostini.

## Sweets \$9

### Limoncello Cheesecake

Creamy cheesecake infused with the bright citrus flavor of house made limoncello, drizzled with a raspberry coulis, limoncello glaze, and fresh lemon zest.

## Salads \$14

### Chicken Caesar

A bed of Crisp Romaine Tossed in House Caesar Dressing topped with Seasoned Chicken Breast, Focaccia Croutons, and Shaved Parmesan.

### Italian

A bed of Spring Mix topped with Mortadella, Salami, Prosciutto, Mozzarella, Cucumber, Red Onion, Tomato, and Kalamata Olives with Garlic Oregano Vinaigrette.

### Winter Harvest

Spring Mix tossed in Seasonal Apple Vinaigrette and topped with Crispy Prosciutto, Sliced Apples, Brie, Pomegranate Arils, and Pepitas.

## Hot Dogs \$11

Served with Kettle Chips.

All 100% Wagyu Beef

### French Onion

Nestled in a Lobster Roll and slathered with Horseradish Aioli, Caramelized Onions, and Gruyere. Served with a side of French Onion broth for dipping.

### Chili Cheese

Topped with Homemade Chili, Beer Cheese, and Diced Onions.

### Mexi-Dog

Topped with Roasted Corn Pico, Cotija Cheese, and Avocado Crema.

### Hot Dog Flight

\$16

## Flatbreads \$16

### Mexican Street Corn

Pepperjack Cheese, Roasted Corn Pico, Avocado Crema Drizzle, and Cotija Cheese.

### Margherita

Fresh Mozzarella, Sliced Tomato, and Basil Leaves with Olive Oil Drizzle.

### Prosciutto & Apple

Prosciutto di Parma, Crisp Apples, Fresh Mozzarella, Hot Honey Drizzle, and Arugula Dressed in Apple Vinaigrette.

## Pizzas

All Pizzas are 16"

### Meat Lovers

\$21

Pepperoni, Italian Sausage, Meatballs, Bacon, and Prosciutto.

### Loaded Veggie

\$17

Artichoke Hearts, Bell Peppers, Onions, Mushrooms, and Olives.

### Jalapeno Popper

\$16

Cream Cheese and Cheddar base, Crispy Bacon, Jalapenos, Onions, and Toasted Chili Panko.

### Cheese

\$13

House made Marinara, Mozzarella. Make it Pepperoni for \$16

### BYOP

\$17

Your choice of 3 toppings.

## Sandwiches \$16

Served with Kettle Chips.

### Italian Sub

Prosciutto Di Parma, Mortadella, Salami, Mozzarella, Shredded Lettuce, Tomato, Red Onions, and Garlic Oregano Vinaigrette on a Ciabatta Hoagie.

### Meatball Sub

Four juicy, 2 oz. meatballs smothered in rich marinara, topped with fresh mozzarella, Parmesan, and basil on a crusty ciabatta roll.

### BLT

Classic! Thick Cut Bacon, Butter Lettuce, Sliced Tomatoes, Bacon Tomato Aioli on Toasted Sourdough Bread.

### Club

Freshly Sliced Turkey, Ham, Thick-cut Bacon, Sharp Cheddar Cheese, Butter Lettuce, Tomato, and Garlic Aioli on Toasted Sourdough Bread.