

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. Special requests may require additional preparation time. We appreciate your patience.

Starters

Soup of the Day(Bowl) \$4.99

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

French Onion Soup \$4.99

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

Spicy Shrimp \$6.99

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

Mozzarella Sticks \$5.99

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

Homemade Garlic Bread \$2.99

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

Carolina Crab Dip \$7.99

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

Orange Ginger Shrimp \$6.99

Delicately fried shrimp tossed in our ginger and orange sauce.

Wings \$6.99

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

Fairway Mussels. \$8.99

Mussels simmered in garlic, white wine and butter served with toasted french bread.

We reserve the right to add 18% Gratuity on parties of 8 or more.

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 Our signature dish! Shrimp and Crab meat in a pink cream sauce with fresh basil presented over linguini. A best seller! \$15.99

Shrimp Parmigiana Hand breaded Shrimp topped with our homemade marinara sauce and melted mozzarella cheese served over linguini . \$15.99

Shrimp N' Grits A Coastal Carolina Favorite! Sauteéd Cajun spiced Shrimp, red onions, bacon, & tomatoes presented over our cheddar cheese infused grits \$15.99

Shrimp Scampi Shrimp sauteéd in a garlic & butter sauce served over angel hair pasta \$15.99

Shrimp St. John Sauteéd shrimp, fresh spinach, basil & onions in a velvety butter sauce with the slightest hint of fresh garlic served over angel hair pasta \$15.99

From the Sea

(Served with a dinner salad or our homemade creamy coleslaw -

Substitute a cup of the soup of the day for \$ 1)

Honey Balsamic Salmon Grilled Salmon filet topped with a honey balsamic glaze served over our own hand mashed garlic potatoes with brown butter spinach. \$18.99

Maryland Style Crab Cakes Homemade crab cakes (our secret recipe) made with lump crab meat, served with a horseradish dijon remoulade. Accompanied by fresh sauteed spinach & sweet potato frites \$19.99

Grouper Carribean Spiced grouper served over hand mashed sweet potatoes and garnished with grilled pineapple slices and finished with sauteed spinach \$18.99

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 potato, baked potato, baked sweet potato or french fries).

Shrimp\$12.99
Oysters\$13.99
Filet of Flounder \$13.99
Sea Scallops\$14.99

Combination of Two \$15.99
Combination of Three \$16.99
Combination of Four \$17.99

"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

Hand breaded Veal Scallopini topped with our homemade Marinara sauce & melted mozzarella cheese served over linguini \$18.99

Veal Fairway

Breaded Veal Scallopini stuffed with fresh spinach, crab meat & roasted red peppers topped with a mushroom cream sauce and served over herb risotto \$20.99

Veal Saltimbocca

Sauteed Veal topped with Prosciutto, tomatoes and fresh mozzarella in a rich sherry-sage sauce served with a herb risotto and sauteed spinach \$18.99

Veal Marsala

Sauteed Veal Scallopini in a mushroom Marsala wine sauce served with herb risotto and sauteed spinach \$18.99

Pork

Breaded Pork Loin

Breaded center cut pork loin smothered in fresh sauteed mushrooms in a sherry cream sauce. Served with our hand mashed potatoes and fresh sauteed spinach \$13.99

Pork Supreme

Tender Center cut pork loin lightly breaded and topped with our Supreme Sauce (Fresh Rosemary & Herb Cream Sauce), accompanied by sweet potato frites and a side of fresh sauteed spinach \$13.99

Chicken

Chicken Stephanie

Pan roasted chicken breasts stuffed with prosciutto, spinach & fresh mozzarella, served with a roasted red pepper sauce. A Baked Potato completes this dish \$14.99

Lemon Garlic Chicken

Breaded boneless chicken breasts sauteed with fresh garlic in a lemon broth. Tossed with Romano cheese and served over angel hair pasta . \$14.99

Chicken Parmigiana

Hand breaded chicken breasts topped with our homemade marinara sauce & melted mozzarella cheese served over linguini \$14.99

Chicken Marsala

Sauteed Chicken Breasts in a mushroom Marsala wine sauce served with herb risotto and sauteed spinach \$14.99

Pasta

The following pasta dishes are served with a salad and a slice of our homemade garlic bread (add a 1/4 loaf for \$2.99 or with melted mozzarella for \$3.99)

Linguini Marinara

A generous serving of linguini topped with our homemade marinara sauce served with your choice of meatballs or hot or mild sausage \$10.99

Fettuccini Alfredo

Fettuccini pasta tossed with fresh cream, butter and freshly grated Romano cheese. Add grilled chicken or grilled shrimp for \$3. Irresistible \$11.99

Penne Vodka

An Italian Favorite, Penne pasta in a pink garlic cream sauce tossed with freshly grated parmesan cheese \$12.99

Penne Alferno

Penne pasta in a pink cream sauce complimented with ricotta cheese and topped with melted mozzarella \$12.99

Beef

(Rare-Cold red center; Medium Rare- Cool red center; Medium-Hot Red to Dark Pink Center; Medium-Well - Light Pink Center; Well - no pink)

The Sizzler

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
\$20.99

Sliced Filet Mignon

Sliced Grilled Filet of beef tenderloin served over toast points and drizzled with an herb butter \$17.99

Ground Sirloin Steak

Grilled 12oz ground sirloin steak smothered in onions and gravy served with your choice of vegetable and potato \$12.99

Rib-Eye (10oz)

Hand cut, trimmed and grilled the way you like it. Served smothered with sauteed onions and mushrooms (omit onions & mushrooms if you like) \$19.99

All New

Veal and Shrimp Cascadden

Pan seared veal cutlet topped with sauteed shrimp, sweet cherry peppers, bell peppers and onions in a white wine demi glace served over garlic mashed potatoes
\$20.99

Chicken Lavonne

Grilled boneless chicken breast tossed with onions, mushrooms, roasted red peppers, artichoke hearts in a lemon butter sauce served over linguini \$14.99

Chicken Carbonara

Grilled boneless chicken breasts tossed with penne pasta in a cream sauce with prosciutto, shallots and peas and finished with parmesan cheese \$14.99

“This, That and the Other Thing”

Chicken Tender Platter

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 \$10.99

The Fairway Burger

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 \$8.99

“Off the Tee”

We offer the following “made from scratch” dressings...Balsamic Vinaigrette, Honey Dijon, Italian, Thousand Island, Citrus Vinaigrette & Ranch. We also have Chunky Bleu Cheese & Lite Raspberry Vinaigrette (Caesar 50¢ more)

Grilled Steak Salad

Grilled tender marinated filet mignon tips over mixed greens with tomatoes, black & green olives, red onions & shredded mozzarella cheese \$9.99

Teriyaki Chicken Salad

Grilled 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 \$8.99

Chicken Caesar Salad

Fire Grilled chicken served over crisp Romaine leaves, grated Pecorino Romano cheese, croutons & tomatoes then tossed with our Caesar Dressing. \$8.99. Substitute grilled Shrimp for \$2 more

Chef Salad

Mixed Greens topped with a generous portion of our in house roasted turkey & roast beef, and premium ham, Swiss cheese, tomato, bacon, egg wedges & croutons to complete this satisfying salad \$7.99

“The Hole in One”

Hand cut Chicken Tenders, lightly breaded & fried served over mixed greens, shredded cheddar cheese, tomatoes, red onions & croutons \$8.99