

STARTERS

AHI POKE NACHOS* 18

crispy wonton chips | ponzu-marinated ahi | avocado | sliced fresno chilis | green onion
ginger soy aioli | sriracha aioli | cilantro | toasted sesame seeds

QUESO FUNDIDO CON CHORIZO 16

four-cheese blend | roasted poblano chili | spicy chorizo
hand-cut corn chips | chili & lime chicharrones

FAIRWAY GUACAMOLE 13

house-made guacamole | molcajete salsa | lime | hand-cut corn chips
chili & lime chicharrones

CHICKEN WINGS 16

choice of naked, hot, sweet chili or bbq | ranch or blue cheese dressing | shaved carrots

STREET-STYLE BÁNH MÌ TACOS (4) 16

grilled lemongrass-marinated pork | pickled daikon & carrot | sriracha aioli
cilantro | corn tortillas | fresh lime wedge

SALADS & SOUP

SOUP OF THE DAY 5 | 7

ask your server

CAESAR 7 | 10

romaine | croutons | parmesan | creamy caesar
add chicken 5 | add shrimp 7

CHICKEN COBB SALAD 17

marinated chicken breast | crispy smoked bacon | hard-boiled egg | baby lettuce
avocado | blue cheese | grape tomatoes | choice of dressing

STRAWBERRY SPINACH (V) 15

spinach | sliced strawberries | sliced red onion | goat cheese crumbles
spiced pecans | raspberry vinaigrette

ON THE GREEN 7 | 9

romaine & baby field greens | cucumber | grape tomato
shredded cheese | red onion | croutons | choice of dressing

BURGERS & SANDWICHES

choose french fries, sweet potato fries or mixed fruit. substitute onion rings or garlic & parmesan fries 3

all beef patties are made with 8 ounces fresh ground chuck

BURGER TEMPERATURES: SOME PINK OR NO PINK

THE PAR FOUR* 17

1000 island | swiss | red onion | iceberg | tomato | grilled parmesan sourdough

WESTERN FIRE* 18

cheddar | caramelized onion | applewood-smoked bacon | habanero whiskey bbq
onion ring | fried shishito | chipotle aioli | brioche bun

MUSHROOM & SWISS* 16

portobello mushroom "bun" | swiss cheese | red onion | tomato | arugula
garlic lemon aioli

BLT&A BURGER* 17

applewood-smoked bacon | pepper jack cheese | avocado | mayonnaise
onion | lettuce | tomato | brioche bun

THE CLASSIC BURGER* 15

mayonnaise | lettuce | tomato | brioche bun

BISTRO BEEF DIP 19

caramelized onions | horseradish mayonnaise | provolone cheese | ciabatta bun | au jus

TRIPLE GRILLED CHEESY (V) 14

cheddar | swiss | provolone | sourdough | cup of soup

THE CLUB HOUSE 17

applewood-smoked bacon | turkey | ham | swiss | lettuce | tomato
avocado | mayonnaise | freshly baked croissant

PASTRAMI 17

grilled pastrami | dijon aioli | pickles | provolone | grinder roll

BLT&A 13

applewood-smoked bacon | avocado | tomato | lettuce | mayonnaise | sourdough toast

IN THE ROUGH (V) 15

grilled portobello mushroom | yellow squash | zucchini | flame-roasted red pepper
provolone | pesto mayonnaise | avocado | onion | spinach | arugula | house vinaigrette
brioche bun

(GF) Gluten-Friendly | (V) Vegetarian

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Parties of eight or more will be subject to 20% gratuity. \$2 service charge will be added to all split orders.*

FROM THE LAND

STEAK FRITES* 30

10oz usda choice flat iron | garlic & parmesan fries | baked blue cheese | caramelized onions | garlic lemon aioli | balsamic glaze

ADOBO CHICKEN BOWL 22

adobo-marinated chicken thighs | steamed white rice | grilled broccolini

THE "FARE"WAY (V) 22

roasted portobello mushroom | cauliflower steak | emmer risotto | fire-roasted red pepper charred onion | romesco sauce

CHICKEN-FRIED STEAK 16

breaded steak fritter | yellow potato purée | country-style sausage gravy | seasonal vegetables

CHILI VERDE CON PUERCO 20

braised pork chili verde | red onion | cotija | cilantro | crema | mexican rice | refried beans | choice of tortillas

CHERRY-BRAISED SHORT RIB DINNER 23

seasonal vegetables | cherry & red wine demi-glace | yellow potato purée | crispy onion

SURF & TURF BURRITO 20

flour tortilla | carne asada | tequila & lime grilled shrimp | chipotle aioli | cotija | black beans | pico de gallo | guacamole | mexican rice | side of salsa

RIBEYE STEAK* 14oz 45

sautéed broccolini | pan-fried fingerling potatoes | café de paris butter

FROM THE SEA

AHI STACK* 23

steamed white rice | ponzu-marinated ahi | mango | red onion | fresno chili | cucumber edamame | avocado | sriracha aioli

FISH & CHIPS 18

beer-battered cod | bbq-seasoned potato chips | tartar sauce | green onion | coleslaw

BAJA FISH TACOS (2) 22

beer-battered cod | cabbage blend | pico de gallo | cotija | avocado | cilantro & lime crema | fresh cilantro | rice & beans | side of salsa

LEMON & GARLIC MAHI 24

wild mushroom risotto | sautéed asparagus tips | lemon & garlic beurre blanc

PASTA

JAMBALAYA PASTA 20

grilled chicken | andouille sausage | shrimp | holy trinity | asparagus | cajun cream sauce | fettuccini

BLACK MARKET MAC & CHEESE 16

sautéed mushroom | crispy smoked bacon | fried onion straws | white truffle cheese sauce | cavatappi

FETTUCCHINI ALFREDO 16

garlic | wine | cream | fettuccini | garlic bread
add chicken 4 | add shrimp 6

ALL-DAY BREAKFAST

HUEVOS RANCHEROS* 16

corn tostada | two farm eggs | carne asada | avocado | pinto beans | cheddar jack cheese | pickled red onion | pico de gallo | cilantro & lime crema | cotija cheese | jalapeños | molcajete salsa

SIMPLE CHEESE OMELETTE (GF)(V) 13

cheddar jack cheese | hash browns
add ham, bacon or sausage 1

FAIRWAY BREAKFAST* 15

two farm eggs | choice of ham, bacon or sausage | choice of potato | toast

DESSERTS

TOFFEE BREAD PUDDING 10

bourbon whiskey caramel sauce | cinnamon anglaise | fresh berries | fresh whipped cream

RED VELVET CHOCOLATE CAKE 10

MUD PIE 10

NEW YORK-STYLE CHEESECAKE 10

DRINKS

JUICE 5

pineapple | cranberry | apple | orange

SOFT DRINK | ICED TEA | MILK 5

COFFEE | DECAF 5

HOT CHOCOLATE | TEA 5