

Starters

French Onion Soup Bowl ...\$5.50

Fairwood House Salad

Tossed mixed greens with strawberries, mango, Fuji apple, candied pecans, gorgonzola cheese and rosemary balsamic dressing...\$5.50

Classic or Grilled Caesar

Crisp romaine tossed with house Caesar dressing, parmesan cheese and croutons...\$5.50

Spinach Salad

Spinach strawberries, mango, pear, gorgonzola cheese and raspberry vinaigrette...\$5.50

Appetizers

Tenderloin Medallion Oscar Style

Grilled Tenderloin beef medallion topped with Dungeness crab and finished with béarnaise sauce, diced tomato and asparagus...\$12.50

Calamari

Breaded and pan fried calamari, served with your choice of tomato basil sauce or Chipotle aioli...\$8.50

Crab Baguette

Dungeness crab and shrimp spread on French baguette, baked to a golden brown served with Cajun cream sauce...\$10.50

Salads

Scallop and Prawn Spinach Salad

Fresh spinach, mango, pear,, gorgonzola cheese and candied pecans tossed with Tarragon dressing...\$23

Ensenada Beef Tenderloin Salad

Crispy Romaine heart with grilled beef tenderloin, cucumbers, cheddar-jack cheese, black beans, avocado, fresh salsa, tortilla strips and Chipotle Herbed dressing...\$26

Salmon and Mango Salad

Pan seared blackened salmon, romaine heart, diced mango, julienned carrots, Fuji apple, and red bell pepper, candied pecans with gorgonzola cheese, mango vinaigrette and croutons...\$21

Pasta

Prawn Fettuccini

Prawns, mushrooms, onions and spinach in a garlic cream white wine sauce topped with parmesan cheese and tomato ...\$18.95

Classic Bolognese

Fresh Pappardelle pasta tossed in homemade Bolognese meat sauce with a touch of cream.

Topped with parmesan cheese and tomato...\$16

Cajun Chicken Fettuccini

Sautéed julienned chicken breast with bacon, onions and julienned peppers tossed with fettuccini noodles in Cajun sauce...\$16

Chicken

Chicken Oscar

Chicken breast, pan seared, topped with fresh Dungeness crab, tomatoes, asparagus and finished with béarnaise sauce...\$20

Pollo de Mare

Sautéed chicken breast with prawns, prosciutto and deglazed with chardonnay. Finished with basil cream sauce...\$20

Steak and Salmon

Veal Parmesan

Egg breaded veal cutlet baked with tomato basil sauce and mozzarella cheese...\$19

Cedar Plank Salmon

Filet of salmon roasted on a cedar plank with honey pepper glaze, finished with mango chutney...\$21

Balsamic Beef Tenderloin

10oz beef tenderloin broiled, topped with a gorgonzola balsamic sauce...\$31

Steak Siciliano

Filet medallions sautéed with mushrooms, onions, peppers and finished with a red wine sauce. ...\$25

Peppered New York

12oz New York finished with green peppercorn demi-glace, sautéed onions, bacon and fresh cracked black pepper...\$28

Roasted Garlic Rib Eye

12oz house cut flame broiled Rib Eye finished with a roasted garlic veloute...\$26

***Have your steak Oscar style \$ 5.00

Minimum service charge of 15% will be added to all checks. Reservations encouraged!

Consuming raw or undercooked seafood, meat or eggs may increase your risk of food borne illness.

Light Summer Menu

Appetizers

Lamb Lollipop...\$11.95

Lamb chop marinated with fresh herbs. Pan seared, served on lightly broiled heirloom tomato with balsamic reduction, gorgonzola cheese and sliced baguette

Entrees

Seafood Louie Salad...\$26.95

Crisp romaine lettuce topped with Dungeness crabmeat, baby shrimp, sliced heirloom tomato, bacon, sliced egg and asparagus. Served with honey chipotle dressing or your choice of dressing.

Halibut Salad...\$25.95

Fresh grilled halibut filet with peaches, baby spinach, mango, strawberries, candied pecans and blue cheese crumbles tossed with tarragon vinaigrette.

Senora Chicken Breast...\$16.00

Pan seared blackened chicken breast topped with corn relish and served with your choice of starch.

Salmon Pecan...\$19.00

Pan seared filet of salmon crusted with crushed pecans and finished with pecan sauce.

Gorgonzola Skirt Steak...\$19.00

Fresh herb marinated skirt steak, Char-broiled and finished with a gorgonzola cider sauce and fried onions.

Chicken Dijon Salad...\$17.00

Chicken breast lightly breaded with Dijon mustard and baked to golden brown. Served on a Romaine heart with tomatoes, parmesan cheese, bacon and Dijon mustard dressing.

Dessert

Peach Foster...\$8.00

Slices of peach sautéed in Kahlua sauce served over vanilla ice cream garnished with candied pecans and strawberries.

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