

~ APPETIZERS

COD FISH TACOS (2) \$11

west coast cod, creamy slaw, shredded iceberg, chipotle aioli, pea shoots

SMOKED SALT AND PEPPER WINGS .5 POUND \$8 I POUND \$14

carrot and celery sticks, blue cheese dip OR frank's red hot, sweet thai chili, BBQ

CLASSIC POUTINE \$9

peppercorn gravy, mozzarella and cheese curds

ONION RINGS \$8

blue cheese dip

SWEET POTATO FRIES \$6

chipotle lime aioli

~ SANDWICHES

FAIRWINDS SEAFOOD CHOWDER BOWL \$7.5 MEAL SIZE \$12 GF

New England style, salmon, cod, baby shrimp and scallops, served with garlic toast

SOUP DU JOUR BOWL \$5.5 MEAL SIZE \$9 *(served with garlic toast)*

ON THE TEE \$11

created daily, ask your server

GRILLED BLTC \$12

with smoked onion jam

CLASSIC CLUBHOUSE \$14

smoked turkey, ham, bacon, cheddar cheese, lettuce, tomato

PESTO CHICKEN QUESADILLA \$14.5

mozzarella cheese, grilled chicken, red onions, tomatoes, bell peppers

THE BURGER \$15

*fresh ground chuck, grilled chicken breast or veggie burger, house sauce, iceberg, tomato, onion, pickle, and cheddar cheese
substitute seared wild salmon \$3*

ADD TO YOUR BURGER: *bacon, sautéed mushrooms, fried egg, gluten friendly bun \$1 each*

*served with seasonal greens or fries
add caesar salad \$1, sweet potato fries or onion rings \$2, seafood chowder \$3*

GF - Gluten Friendly Options Available



FAIRWINDS

~ SALADS

BOCCONCINI & TOMATO SALAD \$14

fresh basil, balsamic reduction, crispy onions, extra virgin olive oil

FAIRWINDS GREENS \$9 GF

BC greens, radishes, sprouts, grape tomatoes, cucumbers

CAESAR SALAD \$11

grana padano, anchovies, croutons

ICEBERG WEDGE SALAD \$14 GF

warm bacon, tomatoes, red onions, hard boiled egg, crumbled blue cheese and blue cheese dressing

ADD TO ANY SALAD:

chicken breast \$5, sautéed prawns \$6, seared wild salmon \$7, garlic bread 1pc \$1.75 2pc \$3

GF - Gluten Friendly Options Available

CHEF'S STEAK FRITES \$22

9oz new york striploin, mushroom peppercorn sauce served with fries and caesar salad

FETTUCCINE ALFREDO \$13

fresh made noodles, grana padano, cream sauce, served with garlic bread

ADD TO YOUR ALFREDO:

chicken breast \$5, sautéed prawns \$6, seared wild salmon \$7

~ ENTREES

ROASTED ISLAND FARMHOUSE 1/2 CHICKEN \$20 GF

semi boneless, herb and cheddar crushed red fingerling potatoes, pan jus, house garden greens

BEER BATTERED FISH & CHIPS 2 piece \$16 1 piece \$12.5

west coast cod, served with coleslaw and house made lime-dill tartar sauce

THE ITALIAN PESTO PIZZA \$16

house made basil pesto, spicy calabrese salami, arugula, bocconcini, grape tomatoes

MARGHARITA PIZZA \$13

bocconcini, fresh basil, vine ripened tomatoes

BUILD YOUR OWN THIN CRUST PIZZA

start with: tomato sauce or pesto and mozzarella cheese \$10 gluten free crust add \$2

add your vegetables: \$1 each

olives, diced tomatoes, bananas peppers, red onions, mushrooms, bell peppers, pineapple, arugula

add extra cheese: \$2 each

bocconcini, mozzarella

add your meat \$3 each

black forest ham, pepperoni, roasted chicken, spicy calabrese salami



FAIRWINDS