



APPETIZERS

CHICKEN WINGS

Fairwinds Wings are tossed in a blend of herbs and spices, baked, then fried. Available in Buffalo, Sweet Thai Chilli, Lemon Garlic, Sea Salt and Peppercorn Blend, served with Bleu Cheese dip

\$16.95

CRISPY CALAMARI

Panko and Sesame Crusted Calamari served with Harissa Yogurt, and Green Onions

\$15.95

SOUP DU JOUR

Ask your server about our daily feature soup

\$6.95/Bowl \$12.95/Meal Size

POUTINE

Mushroom Gravy, Cheese Curds, Green Onions, loaded on a bed of French Fries

\$7.95

BAKED CAULIFLOWER BITES

Crispy cauliflower baked and tossed in your choice of Buffalo, Sweet Thai Chilli, Lemon Garlic, Sea Salt and Peppercorn Blend, served with Ranch

\$14.95

SEAFOOD CHOWDER

Salmon, Clams, Ling Cod, Potato, Carrots, Celery, Cream, and Fresh Herbs

\$9.95

SALADS

CAESAR SALAD

Romaine, and Crispy Capers, Warm Garlic Croutons, Bacon Lardons, Parmesan Cheese, tossed in our House Caesar Dressing

\$12.95

COBB SALAD

Grilled Island Chicken Breast, Avocado, Tomato, Hard Boiled Egg, Warm Bacon Lardons, Blue Cheese, Chives, Iceberg, tossed in a Red Wine Vinaigrette

\$15.95

HIT THE GREEN SALAD

Charred Broccoli Florets, Tender Local Greens, Cucumber, Salted Zucchini Noodles, Olives, Avocados, Toasted Pumpkin Seeds, Walnuts, tossed in a Citrus Dressing

\$14.95

- CHARCUTERIE -

Prosciutto, Cured Chorizo, Farmers Sausage, Sopressata, Salt Spring Chevre, Mixed Canadian Cheeses, Olives, Crostini, Pickled Onions, Fig Jam, Grainy Mustard, and Candied Walnuts

\$16.95

- BUILD YOUR OWN PIZZA -

It all starts with fresh Homemade Pizza Dough, Tomato Sauce and Mozzarella Cheese

\$12.95/Regular \$17.00/Large

Chicken, Ham, Sopressata, Farmers Sausage, Cured Chorizo, Ground Beef, Hand Peeled Shrimp, Bacon Lardons

\$1.95 Each

Peppers, Jalapeno, Mushroom, Onion, Tomato, Spinach, Olives, Pineapple, Cauliflower

\$0.95 Each

Gluten free options available

ENTREÉS

SEAFOOD PASTA

Shrimp, Clams, Asparagus, Spinach, Tomato, Capers, Olives, Rigatoni, Puttanesca Sauce, Fresh Parsley served with Garlic Toast

\$19.95

ROASTED CHICKEN BREAST

Served with Roasted Farm Potatoes, Asparagus, Charred Broccoli, and Peppercorn Sauce

\$19.95

STEAK SANDWICH

7oz Striploin on Toasted Garlic Bread, served with Fries, Arugula Salad, and Peppercorn Sauce

\$19.95

FAIRWAY ALFREDO

Fettuccine in a creamy Alfredo Sauce made with White Wine, Garlic, Parsley, Parmesan Cheese and Cream, served with Garlic Toast

\$18.95

ROASTED LAMB SHANK

Served with Nugget Potato, Charred Broccoli, Pan Jus, and Tomatoes

\$19.95

LING COD FISH & CHIPS

Red Ale Battered Ling Cod, served with Fries, Citrus Cabbage Slaw, Tartar Sauce, and Grilled Lemon

\$14.95/1 piece \$19.95/2 piece

HANDHELDS

ALL HANDHELDS ARE SERVED WITH YOUR CHOICE OF FRIES, HOUSE SALAD, OR SOUP
SUBSTITUTE: CESAR SALAD \$2 / SWEET POTATO FRIES \$2 / ONION RINGS \$2 / CHOWDER \$3 /
GARLIC BREAD \$1.50/ GLUTEN FREE BREAD \$1

GARLIC GRILLED CHEESE

Cape seed loaf, Cheddar Cheese, and Mozzarella, Sundried Tomato Mayo, and Garlic Butter

\$12.95 *GF Option*

WILD SHRIMP WRAP

Local Hand Peeled Shrimp, Lemon Aioli, Pickled Cucumber, Avocado, Shredded Lettuce, on a Tortilla

\$17.95

CRISPY CAJUN COD TACOS (2)

Shredded Cabbage, Crushed Avocado, House Salsa, Sour Cream, Cilantro, Jalapeno, Pickled Red Onion, Flour Tortillas

\$15.95

CAJUN CAULIFLOWER TACOS (2)

Shredded Cabbage, Crushed Avocado, House Salsa, Sour Cream, Cilantro, Jalapeno, Pickled Red Onion, Flour Tortillas

\$15.95

AVOCADO SANDWICH

Crushed Avocado, Sliced Marinated Tomatoes, Pickled Beets, and Cucumbers, on Cape Seed Loaf

\$14.95 *GF Option*

VEGGIE BURGER

Veggie Patty, Burger Sauce, Lettuce, Tomato, Red Onion, and Pickle, served on a Warm Bun

\$15.95

SMASH BURGER

Two 3oz Smashed Beef Patty, American Cheddar, Burger Sauce, Lettuce, Tomato, Red Onion, Pickle, served on a Warm Bun

\$16.95

THE CLUB HOUSE

Chicken Breast, Ham, Bacon, Cheddar Cheese, Lettuce, Tomato, Mayo, on a Toasted Cape seed loaf

\$16.95

Don't forget to save room for dessert...