

SOUPS

Classic French Onion Soup

Cup 4.95 Bowl 6.95

New England Clam Chowder

Cup 4.95 in sourdough bread boule 6.95

Homemade Chili

Cup 4.95 in sourdough bread boule 6.95

APPETIZERS

Chicken Quesadilla 8.50

tomato cilantro salsa and sour cream.

Onion Strings 6.95

thinly sliced, floured and deep fried.

Fried Calamari 9.25

with sweet & spicy Thai chili sauce.

Lobster Quesadilla 13.25

with mango-pineapple salsa.

Spinach and Artichoke Dip 8.95

with pita chips.

Scallops Wrapped In Bacon 9.50

fresh sea scallops, applewood smoked bacon

Tempura Fried Shrimp 9.50

with coconut curry dipping sauce.

Pan Seared Crab Cake 11.95

with chipotle chili mayo and mango purée.

Top-neck Clams Casino 9.95

*with applewood smoked bacon
and panko bread crumbs.*

Black and Blue Tuna 12.50

*with wasabi mayo, sweet soy
and pickled ginger.*

"Buffalo" Chicken Tenders 9.25

with blue cheese, celery and carrots.

SALADS

Classic Caesar Salad 6.95

with garlic croutons & Parmesan cheese wafer.

w/grilled chicken 11.95 • w/grilled shrimp 15.95

w/salmon 14.95 • w/steak tips 14.95

Curry Spinach Salad 7.25

*with baby spinach, curry vinaigrette,
crispy bacon, golden raisins
and Manchego cheese.*

w/roasted chicken 12.95

Fairview House Salad 4.95

*with mixed field greens, balsamic vinaigrette,
tomato and English cucumber.*

Honey Mustard Chicken Salad 12.95

*grilled chicken, mixed greens,
chilled angel hair pasta, tomatoes, carrots,
cucumber, honey mustard dressing, fried tortillas*

Iceberg Blue 7.25

*wedge of iceberg lettuce,
Fairview blue cheese dressing,
crispy bacon bits, Great Hill blue cheese.*

Blackened Chicken Salad 12.95

*field greens, blackened chicken,
tomatoes, onions, carrot, avocado,
lime cilantro vinaigrette.*

Vine Ripened Tomato
and Fresh Mozzarella 9.95

with balsamic syrup and garlic crunchies.

Chopped Salad 12.95

*iceberg lettuce, mixed greens, mushroom,
carrot, red pepper, cucumber, grilled chicken
and Manchego cheese tossed with
lemon Romano vinaigrette.*

Dressings:

*Thousand Island, Curry Vinaigrette, Lime Cilantro Vinaigrette,
Blue Cheese, Lemon Romano Vinaigrette, Honey Mustard & Ranch.*

ENTRÉES

Cheese Ravioli alle Bolognese 16.95

tomato sauce with ground beef, sweet Italian sausage and carrots topped with Romano cheese.

London Broil 17.95

mushroom jus, au gratin potatoes, vegetable.

NY Sirloin Strip Steak 25.95

12oz. center cut strip steak with au gratin, vegetable and onion strings.

Grilled Sirloin Tips 18.95

with BBQ sauce, mashed potato and vegetable.

Uncle Joe's Blues' Steak 17.95

flat iron steak grilled on garlic sour dough with french fries and blue cheese butter.

Baked Stuffed Shrimp 21.95

jumbo shrimp, Fairview seafood stuffing, corn pudding and vegetables.

Jumbo Shrimp Scampi 22.95

with garlic, butter, white wine and chopped tomatoes over linguine pasta.

Stuffed Atlantic Salmon 21.95

*lump crabmeat, bay shrimp and Brie cheese,
with roasted red bliss potato, vegetable and lemon butter sauce.*

Jambalaya 17.95

*chicken and shrimp simmered in a hearty Creole sauce of peppers,
onions and tomato tossed with white rice.*

Chicken Piccata 16.95

over linguine pasta with lemon caper sauce.

Chicken, Broccoli, Ziti 16.95

garlic, white wine sauce.

Panko Crusted Chicken 17.95

with fresh mozzarella, tomato, red bliss potato, and herb dijon sauce.

Grilled Chicken Breast 16.95

*marinated in olive oil, garlic and fresh cracked pepper with roasted red bliss potato,
vegetable and mushroom-chardonnay jus.*

TRADITIONAL DINNERS

Sunday – Chicken Pot Pie – 12.95

Monday – Shepherd's Pie – 10.95

Tuesday – Meatloaf – 10.95

Wednesday – New England Boiled Dinner – 12.95

Thursday – Roast Turkey – 12.95

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SANDWICHES

Fairview Burger 9.50
*half pound of fresh chopped sirloin
country style on roll with french fries,
lettuce, tomato and sharp cheddar cheese.*

Brant Rock Burger 9.95
*with BBQ sauce, bacon,
blue cheese and french fries.*

Crab Cake Sandwich 12.95
*Fairview crab cake, whole wheat roll,
chipotle mayo and sweet potato fries.*

Fairview Chicken Club 9.95
*on toasted multi-grain bread with
bacon, lettuce, tomato, mayo and french fries.*

Grilled Chicken Sandwich 9.50
*fresh grilled chicken breast and
honey mustard on toasted honey wheat roll
with sweet potato fries.*

BBQ Chicken Roll-Up 9.75
*roasted "pulled" chicken, BBQ sauce, onion,
Provolone cheese, flour tortilla and french fries.*

GRILLED PIZZA

Margherita Pizza 9.95
fresh Italian plum tomatoes and cheese.

Buffalo Chicken Pizza 10.95
buffalo chicken, blue cheese, mozzarella cheese.

Grilled Chicken and Caesar 11.95
white pizza with mozzarella, plum tomatoes and garlic oil.

Pepperoni and Sausage 10.95
red chili peppers and cheese.

Roasted Garlic and Spinach 10.95
feta cheese and sun-dried tomatoes.

SIDE DISHES

Au Gratin Potatoes 3.00 • Baked Potato 3.00

Buttermilk Onion Strings 3.00 • Roasted Red Bliss 2.50

Fresh Hand-Cut French Fries 2.50 • Vegetable of the Day 3.00

Mashed Potato 2.50 • Rice Pilaf 1.95

Corn Pudding 3.00 • Cole Slaw 1.95

Sweet Potato Fries 2.50

DESSERTS

Chocolate and Vanilla Ice Cream 4.50

Sorbet 4.50

Crème Brûlée 7.00

Molten Chocolate Cake 7.00

White Chocolate Bread Pudding 7.00

Apple Blueberry Crisp *with fresh whipped cream* 7.00

– Open Year-Round, 7 Days A Week For Lunch and Dinner –

SPARKLING WINES

			bottle
1	Sparkling , Veuve du Vernay, Brut <i>France</i> (split) 8.00.....		17.00
2	Brut , Roederer Estate <i>California</i>		48.00
3	Brut Premier , Nicolas Feuillatte <i>Epernay, France</i>		58.00

WHITE WINES

		glass	bottle
10	White Zinfandel , Beringer <i>California</i>	5.50.....	16.00
11	Pinot Grigio , Oggi <i>Italy</i>	6.50.....	21.00
12	Pinot Grigio , Campanile <i>Italy</i>	7.25.....	25.00
13	Pinot Grigio , Santa Margherita <i>Italy</i>		49.00
14	Riesling , J. Lohr "Bay Mist" <i>Monterey, California</i>	8.25.....	25.00
15	Sauvignon Blanc , Meridian <i>California</i>	7.75.....	26.00
16	Sauvignon Blanc , Redcliffe <i>New Zealand</i>	8.25.....	28.00
17	Sauvignon Blanc , Domaine Fournier <i>Loire Valley, France</i>	8.00.....	28.00
18	Sauvignon Blanc , Fairview Estates <i>South Africa</i>		28.00
19	Chardonnay , Stone Cellars by Beringer <i>California</i>	6.00.....	18.00
20	Chardonnay , Cypress by J. Lohr <i>California</i>	6.75.....	21.00
21	Chardonnay , Wolf Blass <i>Australia</i>	7.25.....	25.00
22	Chardonnay , J. Lohr "Riverstone" <i>Monterey, California</i>	8.50.....	28.00
23	Chardonnay , Arnold Palmer <i>Sonoma, California</i>	9.25.....	29.00
24	Chardonnay , Beringer <i>Napa Valley, California</i>	10.00.....	34.00
25	Chardonnay , St. Clement <i>Napa Valley, California</i>		36.00
26	Chardonnay , Sonoma-Cutrer <i>Russian River Ranches</i>		40.00
27	Macon La Roche Vineuse , Alain Normand <i>France</i>		41.00
28	Pouilly-Fuissé , Chateau Vitalis <i>Macon-Chalon, France</i>		42.00

RED WINES

	glass	bottle
35 Chianti , Straccali <i>Italy</i>	6.50.....	21.00
36 Chianti Classico , Vignamaggio "Terre di Prenzano" <i>Italy</i>	9.25.....	33.00
37 Chianti Classico , Rocca delle Macie <i>Italy</i>		33.00
38 Pinot Noir , Meridian <i>California</i>	7.00.....	26.00
39 Pinot Noir , Angeline <i>California</i>	9.25.....	33.00
40 Pinot Noir , A to Z <i>Oregon</i>		39.00
41 Malbec , Budini <i>Mendoza, Argentina</i>	7.75.....	27.00
42 Merlot , Stone Cellars by Beringer <i>California</i>	5.50.....	16.00
43 Merlot , Cypress by J. Lohr <i>California</i>	7.00.....	23.00
44 Merlot , Cellar No. 8 <i>Sonoma, California</i>	7.75.....	27.00
45 Merlot , J. Lohr <i>Paso Robles, California</i>	8.75.....	30.00
46 Zinfandel , Cellar No. 8 <i>Sonoma, California</i>	7.75.....	27.00
47 Zinfandel , Runquist "Missoni Ranch" <i>Lodi, California</i>		40.00
48 Côte-du-Rhone , Domaine Beaugrenard <i>France</i>	9.25.....	33.00
49 Shiraz , Wolf Blass <i>Australia</i>	7.75.....	27.00
50 Sangiovese/Cabernet , Umberto Cesari "Liano" <i>Italy</i>		46.00
51 Bordeaux , Château Malmaison <i>Haut Medoc, France</i>		40.00
52 Cabernet Sauvignon , Stone Cellars by Beringer <i>California</i>	6.00.....	18.00
53 Cabernet Sauvignon , Cypress by J. Lohr <i>California</i>	7.00.....	23.00
54 Cabernet Sauvignon , Arnold Palmer <i>Napa, California</i>	9.25.....	28.00
55 Cabernet Sauvignon , J. Lohr "Seven Oaks" <i>California</i>	9.50.....	32.00
56 Cabernet Sauvignon , Beringer <i>Knight's Valley, California</i>	11.00.....	42.00
57 Cabernet Sauvignon , J. Lohr "Hilltop" <i>California</i>		48.00

All menu items available for Take-Out. • Accommodations available for parties or functions.

20% gratuity added to parties of 8 or more.

Gift Certificates available. • American Express, MasterCard, Visa, Discover and Diner's Club Card.