

# 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 & Artichoke Dip 8.95

*with pita chips*

"Buffalo" Chicken Tenders 9.25

*with blue cheese, celery and carrots.*

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.*

Black and Blue Tuna 12.50

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

Top-Neck Clams Casino 9.95

*with applewood smoked bacon  
and panko bread crumbs.*

# SALADS

Classic Caesar Salad 6.95

*with garlic croutons & Parmesan cheese wafer.*

w/grilled chicken 10.95 • w/grilled shrimp 14.95

w/salmon 13.95 • w/steak tips 13.95

Curry Spinach Salad 7.25

*baby spinach, curry vinaigrette,*

*crispy bacon, golden raisins and Manchego cheese.*

w/roasted chicken 11.95

Fairview House Salad 4.95

*with mixed field greens, balsamic vinaigrette,*

*tomato and English cucumber.*

Honey Mustard Chicken Salad 11.50

*grilled chicken, mixed greens, chilled angle 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 and Great Hill blue cheese.*

Blackened Chicken Salad 11.50

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

Vine Ripened Tomato

and Fresh Mozzarella 9.95

*with balsamic syrup and garlic crunchies.*

Chopped Salad 11.95

*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 Bolognese 12.95

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

## London Broil 14.95

*mushroom jus, au gratin potatoes, vegetable.*

## Grilled Sirloin Tips 14.95

*with BBQ sauce, mashed potato and vegetable.*

## Uncle Joe's Blues' Steak 14.95

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

## Jambalaya 13.95

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

## Chicken Piccata 12.95

*over linguine pasta with lemon caper sauce.*

## Chicken, Broccoli, Ziti 12.95

*garlic, white wine sauce.*

## Panko Crusted Chicken 14.95

*with fresh mozzarella, tomato, mashed potato, and herb dijon sauce.*

## Grilled Chicken Breast 12.95

*marinated in olive oil, garlic and fresh cracked pepper with  
mushroom-chardonnay jus, rice and vegetable.*

# SIDE DISHES

Au Gratin Potatoes 3.00 • Cole Slaw 1.95

Buttermilk Onion Strings 3.00 • Vegetable of the Day 3.00

French Fries 2.50 • Rice Pilaf 1.95

Mashed Potato 2.50 • Sweet Potato Fries 2.50

Corn Pudding 3.00

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

# SANDWICHES

Fairview Burger 9.50

*half pound of fresh chopped sirloin, country style roll with french fries, lettuce, tomato & 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.*

Grilled Veggie Sandwich 9.25

*on Italian scali roll with chipotle chili mayo and fresh mozzarella.*

Open Faced Tuna Melt 8.50

*on grilled sourdough with cheddar, Monterey Jack cheese and sweet potatoe fries.*

BBQ Chicken Roll-Up 9.75

*roasted "pulled" chicken, BBQ sauce, onion, Provolone cheese, flour tortilla and french 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.*

# GRILLED PIZZA

Margherita Pizza 9.95

*with fresh Italian plum tomatoes and cheese.*

Grilled Chicken and Caesar Pizza 11.95

*white pizza with mozzarella, roma tomato and garlic oil.*

Pepperoni and Sausage Pizza 10.95

*with red chili peppers and cheese.*

Buffalo Chicken Pizza 10.95

*buffalo chicken, blue cheese, mozzarella cheese.*

Roasted Garlic and Spinach Pizza 10.95

*with feta cheese and sundried tomatoes.*

# 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

# SPARKLING WINES

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

# WHITE WINES

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

# RED WINES

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

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

18% gratuity added to parties of 8 or more.

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

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