



HUDSON VALLEY RESTAURANT WEEK

Lunch Menu

HOURS

11.00 AM

4.00 PM

SMALL BITES

choice of one

FRIED PICKLES

HERBED PANKO BREADED PICKLE SPEARS SERVED WITH CHIPOTLE RANCH

THE FAIRWAY CAPRESE

FRESH WHOLE MILK MOZZARELLA, HEIRLOOM TOMATO BRUSCHETTA, GREENS DRIZZLED WITH BALSAMIC GLAZE (GF)

BAVARIAN PRETZELS

BAVARIAN PRETZEL STICKS SERVED WITH LAGER CHEESE SAUCE

ENTREES

choice of one

CUBANO

PULLED CARNITA PORK, SWISS CHEESE, PICKLES WITH GARLIC SAUCE ON A PRESSED HOAGIE SERVED WITH HOUSE CHIPS

MEATLOAF MELTDOWN

HOUSE MADE FRENCH ONION MEATLOAF TOPPED WITH AMERICAN CHEESE, BBQ SAUCE ON A PRESSED ON TEXAS TOAST

THE HILLS SALAD

POACHED BEETS, FIELD GREENS, GOAT CHEESE, CANDIED WALNUTS, BLOOD ORANGE VINAIGRETTE (GF)

DESSERT

choice of one

BANANA TOFFEE CAKE WITH CARAMEL SAUCE (GF)

FLOURLESS CHOCOLATE TORTE (GF)

WE ASK FOR YOUR UNDERSTANDING IN LIMITING YOUR DINING TIME WITH US TO 90 MINUTES.
20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.

CONSUMPTION OF RAW OR UNDERCOOKED PRODUCTS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



HUDSON VALLEY RESTAURANT WEEK

Dinner Menu

HOURS

4:00 PM

9:00 PM

SMALL BITES

choice of one

FRIED PICKLES

HERBED PANKO BREADED SPEARS SERVED WITH CHIPOTLE RANCH

THE FAIRWAY CAPRESE

FRESH WHOLE MILK MOZZARELLA, HEIRLOOM TOMATO BRUSCHETTA, GREENS
DRIZZLED WITH BALSAMIC GLAZE (GF)

SPICY SHRIMP STACK

ROASTED SHRIMP, MALIBU QUINOA, MASHED AVOCADO, SEASONAL FRUIT
SALSA DRIZZLED WITH A SRIRACHA AIOLI

ENTREES

choice of one

CHICKEN AND WAFFLES

BUTTERMILK FRIED, BOURBON MAPLE, SPICY HONEY CREMA ON
WITH A BRÛLÉED WAFFLE

FISH TACOS

BLACKENED FISH OF THE DAY, BRUSSEL SLAW, CAJUN REMOULADE ON CORN
TORTILLAS SERVED WITH HOUSE CHIPS

SESAME TUNA

SESAME CRUSTED TUNA, SEARED RARE WITH HIBACHI RICE, CUCUMBER WASABI DRIZZLE

DESSERT

choice of one

BANANA TOFFEE CAKE WITH CARAMEL SAUCE (GF)

FLOURLESS CHOCOLATE TORTE (GF)

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