



## APPETIZERS

<b>Crab Cake</b>	\$14
Cucumber and fennel remoulade, crispy leeks	
<b>Bruschetta</b> <sup>DF/V</sup>	\$11
Grilled baguette,; marinated tomato, black bean & olive tapenade, la saba	
<b>Oyster Rockefeller</b>	\$14
Oven baked local oysters, mornay, absinthe, spinach, pancetta	
<b>Ale Steamed Mussels</b>	\$12
Cape cod red ale, garlic, shallot, thyme, butter, chili flake	
<b>Chicken Wings</b>	\$12
A Dozen Jumbo Wings tossed with Buffalo Style Hot Sauce, Blue Cheese Dressing, Carrots & Celery Sticks	
<b>Short Rib Sliders</b>	\$14
Caramelized onion, smoked cheddar, fig mustard jam, brioche	

## SOUPS AND SALADS

<b>New England Clam Chowder</b>	\$8
<b>Today's Soup</b>	\$7
<b>Grilled Romaine Caesar</b>	\$10
Whole heart romaine, grilled & dressed with traditional Caesar dressing, shredded asiago, herb bread crumb	
Add <b>Grilled Chicken Breast</b>	+\$7
<b>Fairway Greens</b> <sup>GF/DF/V</sup>	\$8
Baby mix greens, maple balsamic vinaigrette, citrus confit, toasted hazelnut	
<b>Salt Roasted Beet Salad</b> <sup>GF/V</sup>	\$10
Marcona almond, blue cheese, frissee, cranberry vinaigrette	
<b>Par Three</b> <sup>DF</sup>	\$19
A trio of signature salads: chicken salad, lobster salad, tuna salad; served with butter leaf lettuce, pita chips, fruit cup	

<sup>GF</sup>-Gluten Free   <sup>DF</sup>-Dairy Free   <sup>V</sup>-Vegetarian

\*Consuming Raw or Undercooked Meat, Seafood, Eggs, Shellfish, or Poultry may increase your risk of a Foodborne Illness.  
Before Placing your order, please inform your server if anyone in your party has a Food Allergy



## DINNER

### ENTREES

<b>Roasted Cod</b> <sup>GF/DF</sup> Miso marinated, dashi broth, basmati rice, spring onion	\$25
<b>Zucchini &amp; Curry</b> <sup>DF/GF/V</sup> Grilled summer squash, black beluga lentils, ras el hanout, coconut curry, tomato confit	\$20
<b>Free Range Chicken</b> <sup>GF</sup> Airline chicken breast, confit leg & thigh, seasonal vegetables, natural jus	\$24
<b>Grilled Swordfish</b> <sup>GF</sup> Basmati rice, seasonal vegetables, beurre blanc	\$27
<b>Grilled Ribeye*</b> <sup>GF</sup> 12oz. Steak, crushed potato, sautéed vegetables, hotel maître d' butter	\$29
<b>Fresh Pasta of the Day</b> Underground bakery fresh pasta, seasonal preparation	\$MP
<b>LinX Lobster Mac &amp; Cheese</b> House made mornay cheese sauce, pasta, herb breadcrumb	\$24
<b>Salad Nicoise</b> <sup>GF/DF</sup> Oil cured tuna, baby greens, raw vegetables, nicoise olives, hard boiled egg, boiled potato	\$19
<b>Steak Frites</b> Beef shoulder tenderloin, French fries, hotel maître d' butter	\$24
<b>Oven Roasted Ham &amp; Cheese</b> Open faced baguette, mornay, smoked ham, gruyere cheese. Served with French fries or mixed greens salad	\$15
Add Farm Fresh Egg	+\$2
<b>19th Hole Burger*</b> Gruyere cheese, bacon, lettuce, tomato, onion, pickle, burger spread Served with French fries or mixed greens salad	\$13
Add Farm Fresh Egg	+\$2

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