

# FAIRMOUNT PARK

## APPETIZERS

### Toasted Ravioli

*With Marinara Sauce.*

\$9

### Breaded Italian Cheese Planks

*With Marinara Sauce.*

\$9

### Chilled Tiger Shrimp Cocktail

*With Cocktail Sauce.*

\$13

### Specialty Nachos

*Your Choice BBQ Pulled Pork or Philly Cheesesteak*

\$9

## SOUP & SALAD

### Soup of the Day

Cup \$4 Bowl \$6

### Dinner Salad

*Mixed Greens, Tomatoes, Red Onions, Croutons, with your choice of Dressing.*

\$5

### The Wedge

*A Wedge of Crisp Iceberg Lettuce, Roquefort Crumbles, Applewood Smoked Bacon, and Parmesan Peppercorn Ranch Dressing.*

\$7

### Black and Bleu

### Chicken Caesar Salad

*Caesar Salad, Garnished with Blackened Chicken and Bleu Cheese Crumbles.*

\$13

## SANDWICHES & PLATES

### Cheese and Fruit Plate

*An Array of Cheeses with Fresh Fruit and Assorted Crackers.*

\$14

### Cajun Shrimp Po' Boy

*Fried Cajun Shrimp with Lettuce, Tomato, and Citrus Cream Sauce on a Hoagie. Served with 1/2 Wedge or French Fries.*

\$14

### Half Pound Black Angus Burger

*Served with Applewood Smoked Bacon, and your Choice of Cheese. Served with a 1/2 Wedge Salad or French Fries.*

\$14

A 18% gratuity will be added to groups of eight or more.

Absolutely No Split Plates

# ENTREES

Entrees Served with your Choice of Two Sides,  
or Add a Dinner Salad for \$2.50.  
Add Sautéed Mushrooms or Onions for \$2.50.

**10 oz. Ribeye Steak**  
**\$20**

**Roasted Pork Loin**  
**\$17**

**Grilled Boneless Breast of Chicken**  
**\$15**

**Stuffed Monterey Chicken**  
*Chicken Breast Stuffed with Monterey Cheese,  
Bacon, and Cherry Tomatoes,  
with Chipotle Ranch Sauce.*  
**\$16**

**Golden Fried Shrimp**  
*12 Pieces with Horseradish Cocktail Sauce.*  
**\$18**

# SIDE CHOICES

French Fries \$4      Seasonal Vegetable \$4  
Cole Slaw \$4      Potato Salad \$4  
Baked Potato \$4      Homemade Chips \$4

# PASTAS

Your choice of Marinara, Creamy Tomato  
Sauce, or Mushroom Marsala Sauce.  
Add a Dinner Salad for \$2.50.

**Tri Colored Tortellini**  
*Tossed Seasonal Vegetables with your  
Choice of Sauce.*  
**\$14**

**Chianti Braised Beef Ravioli**  
*Served with your Choice of Sauce.*  
**\$16**

# WINES

## White Wines

	<u>Bottle</u>	<u>Glass</u>
<i>Canyon Road White Zinfandel</i>	\$17	\$5
<i>Dark Horse Chardonnay</i>	\$18	\$6
<i>Ste. Michelle Riesling</i>	\$20	\$7
<i>Ecco Domani Pinot Grigio</i>	\$20	\$7
<i>William Hill Chardonnay</i>	\$26	

## Red Wines

	<u>Bottle</u>	<u>Glass</u>
<i>Dark Horse Cabernet</i>	\$18	\$6
<i>Dark Horse Merlot</i>	\$18	\$6
<i>Lucky Star Pinot Noir</i>	\$18	\$6
<i>Kendall Jackson Merlot</i>	\$40	
<i>Kendall Jackson Cabernet</i>	\$40	
<i>Osborne Ximenez Sherry</i>	\$30	\$4 (3 oz. pour)

## Sparkling Wines

	<u>Bottle</u>
<i>Andre Brut Champagne</i>	\$20
<i>Moet White Star Champagne</i>	\$85

# BEVERAGES

*Pepsi, Diet Pepsi, Mountain Dew, Lemonade,  
Coffee, Iced Tea*



# **Chef's Featured Items**

## **Evening Dining Only**

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### **Derby Salad - \$13**

Spinach Salad served with Feta Cheese, Strawberries,  
Candied Pecans, and Herbed Vinaigrette.

### **Steak & Shrimp - \$17**

6 oz. Sirloin Strip Steak with 5 Breaded Jumbo Shrimp.  
Served with your Choice of Two Sides.

### **Pub Style Haddock - \$15**

Golden Ale Battered and Fried 6 - 7 oz.  
Served with your Choice of Two Sides.

### **Pork Steak BBQ - \$15**

Slowly cooked 14 oz.  
Boneless Pork Steak Tenderloin.  
Served with your Choice of Two Sides.

