



Lunch and Dinner Menu

Served Daily

11am to 8pm

Reservations Required 931-484-3741

First Tees

Street Tacos

Ask server for daily feature

Four mini tortillas w/ peppers, onions, & pepper Jack cheese, served w/salsa, sour cream, & Pico de Gallo. **9**

Fried Pickles

Deep fried pickle spears, served with house-made ranch dressing. **6**

Buffalo Wings (GFA)

Served naked or breaded, tossed in choice of sauces, (Mild, Hot, BBQ, or Asian) and garnished with carrots and celery. Twelve for **15**, six for **9**

Loaded Nachos (GF)

Tortilla chips layered w/ seasoned beef, tomatoes, olives, chopped green onions, peppers, nacho cheese, cheddar Jack cheese, and shredded lettuce. Served w/salsa and sour cream. **10**

Potato Skins (GF)

Fried potato skins topped with bacon, chives, and melted cheddar cheese. Served with sour cream. **8**

Chicken Quesadilla (GFA)

Seasoned chicken, peppers, and onions on a grilled tortilla with shredded cheese. Served with salsa & sour cream. **10**

*Grilled Shrimp Skewer

Garlic olive oil grilled jumbo shrimp atop an Asian ginger slaw, served with a side of the General's sauce.

Five for **9**

Greens

Dressings: Ranch, 1000 Island, Honey Mustard, Blue Cheese, Balsamic Vinaigrette, Raspberry Vinaigrette, and Italian

Chef Salad (GF)

Deli ham and turkey, Swiss and cheddar cheese, on mixed greens with cucumbers, tomatoes, onions and hard-boiled egg. Hearty **12**, Lite **8**

Strawberry Salad (GF)

Grilled chicken served over mixed greens with pecans, strawberries, & blue cheese crumbles.

Hearty **13**, Lite **9**

Caesar Salad (GF)

A bed of crisp romaine in Caesar dressing, and topped with shredded Parmesan cheese.

Hearty **7**, Lite **5**

*(Add: Grilled Chicken **6**, Shrimp **6**, Salmon **7**)

Taco Salad (GF)

A bed of tortilla chips and crisp greens. Topped w/ seasoned beef, diced tomatoes, green onions, shredded cheese, served with sour cream & salsa. **12**

Soup

House-made Chili (GF)

Chef's recipe served piping hot with shredded cheddar cheese and diced onions. Bowl **7**, Cup **4**

French Onion (GFA)

Homemade recipe baked with croutons and melted cheese. Bowl **8**, Cup **5**

Soup of the Day

Prepared fresh each day. Bowl **7**, Cup **4**

*GF- Gluten Free

*GFA-Gluten Free Substitutes Available

A 20% gratuity will be included for parties of 8 or more.

**The consumption of raw or undercooked meat or poultry may result in severe illness.*

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Burgers and Sandwiches

Served with your choice of the following: Cole Slaw, Fresh Fruit, House Chips, Tater Tots or French Fries.
For an additional \$1.50 upgrade to a premium side item: Sweet Potato Fries, Onion Rings, House or Caesar Salad.
Add \$.50 for a Slice of Swiss, American, Pepper Jack, or Cheddar Cheese

***Stonehenge Burger**

Eight-ounce fresh ground beef, lettuce, tomato, onion and a pickle on a grilled Kaiser bun. **10**

Veggie Burger

Char-grilled all-vegetable burger. Served on focaccia bread with a grilled portobello mushroom and arugula pesto. **10**

***Buttermilk Fried Chicken Breast Brioche**

Hand-breaded and fried golden brown served on a grilled brioche bun with lettuce, tomato, sautéed onions, and choice of melted cheese, cole slaw and honey mustard aioli. **10**

Fairfield Swiss Dip

Thin-sliced prime rib on grilled Texas toast with two slices of Swiss cheese, served with our homemade Au Jus. **10**

Country Club Sandwich

Traditional triple stacked on your choice of bread with turkey, bacon, lettuce, tomato and mayonnaise. **10**

Soup and 1/2 Sandwich Combo

Your choice of grilled cheese, BLT, tuna salad, chicken salad or deli turkey served with a cup of soup du Jour or chili. **7**

Monte Cristo

Texas toast with layered turkey, ham, and Swiss cheese, batter dipped & grilled with Dijon honey aioli. **11**

Fairfield Reuben

Sliced fresh house corned beef brisket, grilled sauerkraut, 1000 island dressing, and melted Swiss cheese on grilled marble rye. **10**

***Frenchie Steak Sandwich**

Grilled 7oz NY Strip Steak served on toasted French roll, topped with grilled mushrooms, peppers and onions, melted Provolone cheese, and Dijon Horsey sauce. **12**

Beer Battered Cod Fillet Sandwich

Our own beer battered cod fillet crispy fried and served on a grilled baguette roll with lettuce, American cheese and tartar sauce. **11**

Open Faced Tuna Melt

Albacore tuna salad stacked atop English muffins. Baked with melted Jack cheese and choice of side. **9**

All Day Entrees

Chicken Francé

Signature Preparation

Breast of chicken sautéed in egg and Parmesan cheese batter to golden brown, topped with melted Monterey cheese and garlic butter sauce. Served with grilled asparagus and Parmesan bread. **13**

Hand Breaded Cod

Panko breaded wild caught Atlantic cod. Served over a bed of crispy fries, house-made slaw and a side of tartar sauce. Full **11**, Half **8**

Fried Shrimp Basket

Hand breaded shrimp served with french fries and cole slaw. Eight for **14**, Four for **9**

Beef Wet Burrito (GFA)

Seasoned ground beef, refried beans, enchilada sauce, and Colby Jack cheese wrapped in a 12" flour tortilla, grill fried and topped with tomatoes, onions and Cue so Cotijo sauce, served with Mexican rice. **12**

Lobster Quesadilla (GFA)

Made with real lobster and seafood blend, onions, peppers, tomatoes and Jack cheese in a grilled tortilla with lobster sauce. **13**

General Tso's Chicken

Signature Preparation

Seasoned chicken breast bites in the generals sauce with broccoli and peppers served over steamed rice with sesame seed and green onion topping. **12**

Entrees {Available after 4 PM}

Gourmet Three-Way Mac and Cheese

House-made creamy five cheese mac and cheese with your choice of three generous toppings, and bistro bowl presented. A mound of buttered broccoli **9**, Sautéed smoked chicken **11**, BBQ pulled pork **11**

***Grilled Sriracha Salmon (GF)**

Grilled fresh salmon topped with sriracha sauce and served with seasoned rice and buttered broccoli tops. **14**

***Steaks**

Steaks grilled to order with potato choice
New York Strip- 10 oz **16**
Filet Mignon- 6 oz **19**

***Shrimp Scampi Alfredo**

Six jumbo shrimp sautéed in lemon and garlic, served over fresh made fettuccine alfredo and garnished with grilled asparagus. **15**

Pasta Primavera

A variety of fresh spring vegetables sautéed in garlic, tomatoes and fresh basil finished with cream and shaved Parmesan. Served with Parmesan bread. **12**

Daily Comfort Feature & Daily Seafood Special*

Ask your server for today's special preparation.
Market Price

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