



# DINNER MENU

## SERVED

MONDAY-SUNDAY 4PM-8PM

### FIRST TEES

<b>WINGS</b>	14
8 Wings tossed in your choice of sauce: mild, buffalo, BBQ or naked.	
<b>HUMMUS PLATTER</b>	10
Served with pita bread, carrots, celery and olives.	
<b>PUTT PUTT SHRIMP</b>	12
Crispy shrimp, tossed in our signature spicy cream sauce.	
<b>◆NEW◆ POTATO SKINS</b>	9
Crispy potato boat stuffed with cheddar cheese blend, chopped bacon, green onions and sour cream.	
<b>FRIED SHRIMP</b>	10
Five breaded shrimp, house-made slaw, cocktail sauce and lemon.	
<b>☞☞ STREET TACOS</b>	12
Four mini flour tacos with smoked chicken, pulled pork, or blackened salmon, cotija cheese, pico de gallo and lime.	
<b>LOADED NACHOS</b>	12
Seasoned beef, tomatoes, and cheese, served with salsa, sour cream, jalapeños and green onion.	

### GREENS & SOUPS

<b>GARDEN SALAD</b>	7
Mixed greens, tomatoes, cucumbers, and shredded cheddar jack cheese with croutons.	
<b>CAESAR SALAD</b>	7
Chopped Romaine lettuce, parmesan cheese, croutons and Caesar dressing.	
<b>**◆NEW◆ MINI WEDGE SALAD</b>	8
Baby iceberg, grape tomatoes, chopped bacon, crumbled blue cheese, candied pecans, and balsamic glaze drizzle.	
<b>◆NEW◆ COBB SALAD</b>	15
Chopped Romaine lettuce topped with grilled chicken, bacon, tomato, crumbled blue cheese, hard-boiled egg and avocado.	
<b>**STRAWBERRY SALAD</b>	15
Mixed greens, grilled chicken, candied pecans, strawberries and blue cheese crumbles.	
<b>SOUP OF THE DAY</b>	~CUP 6, BOWL 9
Prepared in-house daily.	
<b>☞☞ FRENCH ONION</b>	~CUP 6, BOWL 9
Caramelized onions in a sherry beef broth with croutons.	

### ☞☞ SANDWICHES

*Served with choice of one side item*

<b>STONEHENGE BURGER</b>	14
8 oz. Fresh ground chuck, lettuce, tomato, onion, pickle and choice of cheese served on a grilled bun.	
<b>COUNTRY CLUB SANDWICH</b>	15
Your choice of bread with turkey, ham,bacon, lettuce, tomato, swiss cheese and mayonnaise.	
<b>FAIRFIELD REUBEN SANDWICH</b>	14
Corned beef brisket, grilled sauerkraut, 1000 Island, swiss cheese on grilled rye.	

### ENTREES

<b>◆NEW◆ 8 OZ. HAND CUT RIBEYE STEAK</b>	26
Served with baked potato, choice of vegetable and side salad.	
<b>☞ FILET MIGNON</b>	26
6 oz. Center cut with house-made steak butter, served with baked potato, choice of vegetable and side salad.	
<b>HONEY GLAZED SALMON</b>	20
Honey glazed salmon served with jasmine rice green beans and side salad.	
<b>◆NEW◆ SEAFOOD RAVIOLI</b>	21
Ravioli stuffed with lobster, shrimp and scallops, served with lemon butter sauce and garlic bread.	
<b>◆NEW◆ CENTER CUT BONELESS PORK CHOP</b>	18
Topped with an apple & pear sauce and served with baked potato, choice of vegetable and side salad.	
<b>◆NEW◆ CHICKEN PICCATA</b>	16
Tender chicken breast sautéed with butter, lemon, capers, tomatoes and choice of one side.	
<b>GENERAL TSO CHICKEN</b>	16
Served with broccoli and jasmine rice with sesame seeds and green onion.	
<b>FISH N CHIPS</b>	16
Breaded Atlantic cod, fries, house-made slaw, tartar sauce and lemon.	

#### DRESSINGS:

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

#### ADD-ONS:

Crispy Jalapeños	1
2 Chicken Tenders	4
6 oz. Grilled Chicken	7
4 Grilled Shrimp	7
7 oz. Grilled Salmon	10

#### SIDES: 2.50

French Fries	Tater Tots
House Rice	Side Salad
Onion Rings	Vegetable
Sweet Potato Fries	Side Caesar
House-Made Slaw	

#### DRINKS:

2.75

Coke	Diet Coke	Coke Zero
Sprite	Dr. Pepper	Root Beer
Mellow Yellow	Lemonade	
Unsweet Tea	Sweet Tea	
Coffee	Milk	

☞ GLUTEN FREE

☞☞ GLUTEN FREE SUBSTITUTE AVAILABLE

\*\* DOES OR MAY CONTAIN NUTS

Gratuity may be included for parties of 8 or more. Reservations only accepted for parties of 8 or more. TOGOORDERS: 931-484-3741

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially if you have certain medical conditions. Please make us aware of any food allergies or dietary requirements and we will make every effort to accommodate your request.