



on the  
GREEN

TEE OFF



#### CHICKEN WINGS 14

1 pound of wings that we marinate, bake, deep fry, then toss in sauce. W/celery, ranch or bleu cheese. Buffalo, Hot Buffalo, Kevin's Dry Rub, BBQ, Teriyaki.

#### "QUICK" QUESADILLA 14.5

Choose Chicken or Taco Meat, Served w/sour cream & house-made salsa.

#### CHIPS & QUESO 11 Add Taco Meat 5

Served w/a tad of house-made salsa.

#### BANG BANG SHRIMP 14.5

Seasoned dredged, deep-fried Gulf Shrimp tossed in our Bang Bang Sauce, on top of field greens.

#### "HOT" FRIED GREEN BEANS 12

Crunchy breaded green beans, fried till golden, then dusted w/grated parmesan cheese. W/Baha ranch.

#### GARLIC CHEESE CURDS 12

Lightly breaded & flash fried garlic flavored Wisconsin cheese curds. Baha ranch or sweet chili.

#### GIANT BAVARIAN PRETZEL 13

Fresh baked & salted giant pretzel w/warm queso. Ask for spicy mustard if you like.

### FLY THE GREEN

#### "COURSE" SIDE SALAD 8

Fresh greens, matchstick carrots, grape tomatoes, cucumbers, & croutons. Add Chicken 7 Shrimp 9 Salmon 11

#### TEX-MEX SALAD 17

Fresh greens, & veggies, grape tomatoes, cheese blend, corn & bean salsa, pico de gallo, tortilla strips & Baha Ranch. Choose grilled chicken or taco meat. Try it as a wrap w/chips 17.5

#### WEDGE SALAD 11

Iceberg wedge, grape tomatoes, bleu cheese crumbles, & bacon, choice of dressing

#### BUFFALO CHICKEN SALAD 17

Fresh greens, celery, grape tomatoes, red onion, carrots, bleu cheese crumbles, ranch, & grilled chicken tossed in mild buffalo sauce.



### Sandwiches served w/kettle chips Upgrade to fries or tots for 2.80 SCRATCH-SANDWICHES

#### AJ'S FAMOUS INDY LOIN 15.5

Giant tender center-cut pork tenderloin, hand breaded or grilled on a buttered & toasted bun. Dress it as you wish...no rules here.

#### 1/2 LB. CHAR-GRILLED HAMBURGER. 14

Add cheese 2.00  
Make it a deluxe (lettuce, tomato, onion & pickles) or plain on a buttered & toasted bun.

#### FISH OR CHICKEN SANDWICH. 14

Breaded, Grilled, or Blackened on a buttered & toasted bun, dressed how you like it. Cheese 2.00

#### CALIFORNIA DREAMIN' 12

Avocado, seasoned cream cheese spread, red onion, tomato, arugula, & provolone, on grilled nine grain wheat bread. Add grilled chicken 7

#### AJ'S REUBEN 16

House-roasted & sliced corned beef, Swiss cheese, sauerkraut, & Thousand Island dressing on marbled rye w/a kosher dill pickle.

#### TUNA MELT 13

Fresh tuna salad on grilled white or wheat & choice of cheddar, white cheddar or Swiss.

#### CUBANO 15.5

Roasted pork, ham swiss, pickles, & mustard, pressed & grilled on a Cuban roll.

### FAIRWAY

#### AJ'S FISH-N-CHIPS 18

Perfectly hand-breaded & fried Pollock. W/sidewinder fries, hush puppies & coleslaw.

#### CAJUN MEATLOAF DINNER 18

Chef Paul Prudhomme's recipe, made w/fresh ingredients & the right amount of heat, then char-grilled & topped w/gravy. Served w/garlic mashed potatoes, choice of veggie & a garlic roll.

#### GINGER SOY SALMON 23

Wild caught salmon, marinated & pan seared to perfection, then ladled w/our Ginger Soy Glaze. Served w/2 sides & a garlic roll.

#### "BIRDIE" CHICK TENDERS 16.5

Marinated chicken tenders, hand breaded & deep fried golden, grilled or try them blackened. Served w/fries, coleslaw & dipping sauce.

#### TOP SIRLOIN 22 add shrimp 5

8oz USDA Choice Black Angus Center cut sirloin, dusted w/our house seasoning, then char-grilled to perfection. Served w/2 sides & a garlic roll.

#### FETTUCCINI ALFREDO 16.5

House-made creamy Parmesan sauce tossed with Fettuccine pasta, with a garlic roll. Add Chicken 7 Shrimp 9 Salmon 11

### Spuds-&Such

#### FRIES/TOTS/BAKED POTATO/GARLIC

#### MASHED/SWEET POTATO FRIES 4.5

Load your Spud (bacon, sour cream, butter, cheese & green onion) Add 2.5

#### FRESH STEAMED BROCCOLI OR COUNTRY STYLE GREEN BEANS 4.5

#### COLESLAW OR COTTAGE CHEESE 4

#### APPLE CRISP ALAMODE 11

Fire roasted Fuji apples w/a crunchy oat & pecan topping baked to perfection.

#### PEACH CRANBERRY BREAD PUDDING 11

House-made served w/a brandy sauce

\$4.00 split-plate charge

Consumption of undercooked meat, poultry, eggs, & seafood may increase the risk of food-borne illnesses