

LUNCH MENU

THE TEE OFF

STEAKHOUSE SALAD		\$ 4.50
mixed greens, candied walnuts, Danish bleu cheese, tomato and raspberry vinaigrette		
BLT ICEBURG WEDGE		\$ 5.50
applewood smoked bacon, red onion, tomato and Danish bleu cheese		
SOUP OF THE DAY	cup \$ 3.75	bowl \$ 4.75
served with a warm French baguette		
HOUSEMADE GREEN CHILI	cup \$ 3.75	bowl \$ 4.75
shredded cheddar-jack, and warm tortillas on the side		

THE FAIRWAY

DINO BITES	\$ 5.50
three mini onion cheeseburgers	
FOSSIL CHIPS	\$ 4.00
housemade potato chips and ranch dressing for dipping	
SHRIMP MARGARITA	\$ 9.00
grilled jumbo shrimp and guacamole	
HOT BUFFALO WINGS	\$ 8.75
one dozen chicken wings tossed with zesty hot sauce, with ranch, or chunky bleu cheese on the side	
ONION RINGS	\$ 4.75
with barbeque ranch dip	
SUPREME NACHOS	\$ 7.75
tri-colored tortilla chips with melted cheese, frijoles, tomatoes, green chilies, onions, jalapenos, and sour cream	
GOAT CHEESE WONTONS	\$ 6.00
in chipotle caramel sauce	

THE GREENS

ANICA'S SALAD	\$ 9.50
herbed roasted chicken, grape, orange and cashew salad atop mixed greens	
CHICKEN CAESAR CHOP CHOP	\$ 8.95
grilled chicken, fresh romaine hearts tossed in a traditional Caesar dressing with housemade garlic croutons and shaved parmesan substitute grilled salmon: ADD \$1.00	
DYNAMITE SHRIMP CHOP CHOP	\$11.00
chopped greens, corn, avocado, scallions and pinto beans with cilantro vinaigrette	
ASIAN CHOP CHOP	\$10.25
julienne vegetables, napa cabbage, marinated chicken and spicy fried wontons with a cilantro mint vinaigrette	
COBB CHOP CHOP	\$ 8.95
mixed greens with fresh turkey, bleu cheese, bacon, eggs, red onion, tomatoes, avocado with choice of dressing	
COUNTRY CHICKEN CHOP CHOP	\$ 8.25
fresh mixed greens with chopped crispy chicken, shredded cheese, tomatoes, onions and a three peppercorn ranch	

UP TO PAR

SALMON FISH & CHIPS dipped in Guinness beer batter and fried, served with lemon caper tarter sauce and housemade chips	\$ 9.75
SMOTHERED HOUSE BURRITO ground beef, frijoles, and melted cheese rolled in a chipotle tortilla topped with housemade green chili, lettuce, tomatoes and sour cream	\$ 7.25
JALAPEÑO SHRIMP CAKES with Asian pasta slaw and jalapeño tarter sauce	\$11.50
THREE CHEESE RAVIOLI served with housemade marinara and warm French baguette with Italian sausage: ADD \$2.00	\$ 6.95

IT'S AN EAGLE

choice of fries, housemade potato chips, side salad, or a cup of soup

FOSSIL BURGER our signature fresh ground sirloin on a toasted bun with special sauce and all the works	\$ 8.25
8 IRON BURGER fresh ground sirloin cooked to your liking served on a split top bun with lettuce, tomato and a pickle	\$ 7.75
MEXICAN BURGER fresh ground sirloin, roasted green chili, melted jack cheese with applewood bacon and chipotle mayonnaise served on a split top bun	\$ 8.50
FOSSIL BIRDIE BURGER our signature fresh marinated chicken on a toasted bun with special sauce and all the works	\$ 8.75
LOW CARB BURGER fresh ground sirloin patty with mixed green salad and red wine vinaigrette	\$ 7.25
PATTY MELT fresh ground sirloin with Swiss cheese, Thousand Island dressing and sautéed onions served on marble rye bread	\$ 8.50
ALBACORE TUNA SALAD SANDWICH on a croissant with lettuce and tomato	\$ 7.95
GOLDEN TURKEY CLUB sliced turkey breast, bacon, avocado, mayonnaise, Swiss cheese, lettuce and tomato served on a French baguette	\$ 8.95
SPICY BUFFALO CHICKEN SANDWICH deep-fried and tossed with our housemade buffalo sauce	\$ 7.95
SIRLOIN FRENCH DIP piled high sirloin, topped with melted Swiss cheese on a French baguette with roasted au jus and horseradish cream	\$ 8.95
REUBEN SANDWICH spiced pastrami, melted Swiss cheese, sauerkraut, and Thousand Island dressing on a grilled French baguette or marble rye	\$ 8.75

Ask your server about hosting your next special event with us.
Our banquet/meeting rooms are perfect for weddings, birthday parties,
holiday parties, business meetings, etc.