



on the  
GREEN



## TEE OFF

### CHICKEN WINGS 13.99

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 13.99

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

### CHIPS & QUESO 9.99 Add Taco Meat 3.99

Served w/a tad of house-made salsa.

### "HOT" FRIED GREEN BEANS 10.99

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

### GARLIC CHEESE CURDS 10.99

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

### VEGGIES & CHIPS W/DIP 9.99

Rotating assortment of raw fresh veggies & potato chips w/a house-made French Onion Dip.

### FRICKLES-N-RANCH 9.99

Dredged & deep fried kosher pickle spears & chips. Baha or regular ranch for dipping.

## FLY THE GREEN

### "COURSE" SIDE SALAD 7.99

Fresh greens, matchstick carrots, grape tomatoes, cucumbers, & croutons. Add Chicken 6.99 Shrimp 8.99 Salmon 10.99

### TEX-MEX SALAD 15.99

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 16.99

### WEDGE SALAD 9.99

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

### BUFFALO CHICKEN SALAD 15.99

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 2.79

## SCRATCH-SANDWICHES

### AJ'S FAMOUS INDY LOIN 14.99

Giant 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. 13.99 Add cheese 1.99

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

### FISH OR CHICKEN SANDWICH. 12.99

Breaded, Grilled, or Blackened on a buttered & toasted bun, dressed how you like it. Cheese. 1.99

### CAJUN MEATLOAF MELT 12.99

AJ's Grilled Cajun Meatloaf w/white cheddar, lettuce, tomato, & mayo on toasted white bread.

### AJ'S REUBEN 15.99

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

### TUNA MELT 12.99

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

### CUBANO 14.99

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

## FAIRWAY

### AJ'S FISH-N-CHIPS 16.99

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

### CAJUN MEATLOAF DINNER 16.99

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 20.99

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 15.99

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

### TOP SIRLOIN 20.99 add shrimp 4.99

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 15.99

House-made creamy Parmesan sauce tossed with Fettuccine pasta, with a garlic roll. Add Chicken 6.99 Shrimp 8.99 Salmon 10.99

## Spuds-&Such

### FRIES/TOTS/BAKED POTATO/GARLIC MASHED/SWEET POTATO FRIES 3.99

Load your Spud (bacon, sour cream, butter, cheese & green onion) Add 2.49

### STEAMED BROCCOLI//COUNTRY GREEN BEANS 3.99

### COLESLAW/COTTAGE CHEESE 3.99

### APPLE CRISP ALAMODE 9.99

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

### PEACH & CRANBERRY BREAD PUDDING 9.99

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