

APPETIZERS

NEW ORLEANS SEAFOOD GUMBO

A classic preparation of a rich Louisiana seafood Gumbo with okra, gulf shrimp, lump crab meat & claw meat.

\$8.75

ASSORTED CHEESE & BERRIES PLATE

Consist of smoked gouda, Swiss, cheddar, pepper jack, assorted berries, grapes and crackers

\$14.95

FRIED BAYOU WINGS

Six Jumbo wings fried golden crisp and tossed in a classic, spicy Buffalo sauce. Served with celery sticks and Blue cheese dressing.

\$9.75

THE FAIRGROUND MEAT LOVER PIZZETTA

Chef Dwight's meat lover garlic infused pizza dough topped with marinara sauce, diced tomatoes, Italian sausage, pepperoni, chicken mozzarella and cheddar cheese blend

\$10.50

FRIED CHICKEN WINGS

Six Jumbo wings fried golden crisp served with side of classic, spicy Buffalo sauce, celery sticks and Blue cheese dressing.

\$9.75

PAN SEARED CRAWFISH CAKE

Seared 5oz Louisiana crawfish cake topped with a classic Louisiana crawfish etouffee with a hint of parmesan reggiano cheese

\$12.95

PAN SEARED CRAB CAKE.

Seared 5oz lump crab cake served on a bed of shredded lettuce with our House-made Remoulade sauce with a drizzle balsamic extraction

\$10.95

THE CLUBHOUSE PIZZETTA

Garlic herb-infused pizza dough topped with marinara sauce, diced tomatoes, spinach and mozzarella and cheddar cheese blend with your choice of one of the following: roasted gulf shrimp or grilled chicken

breast

\$10.50

SALADS

CAPRESE STACK SALAD

Fresh thick-cut beefsteak tomatoes topped with pesto infused Mozzarella cheese, drizzle of extra virgin olive oil with a hint of balsamic extraction and garnished with fresh chiffonade basil.

\$9.75

CLASSIC COBB SALAD

Fresh mixed garden greens topped with diced chicken breast, avocado, tomatoes, bacon bits, eggs and Bleu Cheese crumbles with a choice of dressing

\$14.95

SHRIMP REMOULADE OR COCKTAIL

Roasted gulf shrimp served on a bed of mixed garden greens, topped with our house-made Remoulade

sauce

\$12.95

HOUSE SALAD

Fresh mixed garden greens, grape tomatoes, sliced cucumbers, croutons with a choice of dressing.

\$5.75

TUSCAN CAESAR SALAD

Fresh, chopped Romaine lettuce tossed with Caesar dressing, croutons and garnished with Parmesan reggiano cheese.

\$9.95

ROASTED SHRIMP OR GRILLED CHICKEN CAESAR SALAD

\$14.95

SPINACH SALAD

Tossed with apple smoked bacon, shaved Bermuda onions, sliced strawberries, crumble gorgonzola cheese, in a balsamic vinaigrette.

10.25

SANDWICHES

SIGNATURE CLUBHOUSE CLUB

Smoked ham, roasted turkey breast on Texas Toast with bacon, lettuce, sliced tomato, Swiss cheese and American cheese. Served with French Fries.

\$11.25

FRIED SHRIMP OR FRIED FISH PO-BOY

Jumbo Gulf shrimp or Imported Basa fried fish fillets served on French bread dressed with lettuce, tomatoes serve with French Fries.

\$14.95

WAGYU KOBE CHEDDAR BURGER

Two 4oz beef patties, charbroiled topped with sharp cheddar cheese, lettuce, tomato and sliced pickles on a Brioche bun. Served with French Fries.

\$11.50

★ THE FAIR GROUNDS GRILLED REUBEN ★

Sliced Boar's Head corned beef, Swiss cheese, sauerkraut, and Thousand Island dressing served on Marble Rye bread with potato salad.

\$12.25

A FAIR GROUNDS TRADITION FOR YEARS... ★ THE CORNED BEEF PO-BOY ★

Our legendary corned beef brisket, slow cooked & generously-sliced.

Served "dressed" on fresh French bread with potato salad.

\$12.75

Entrees

★ CORNED BEEF BRISKET ★

Our signature slow-cooked corned beef brisket served with braised cabbage and seasoned new potatoes.
\$17.25

PAN SEARED RIBEYE STEAK

A juicy, hand cut 14oz USDA Choice Grade steak served with smoked bacon root vegetable mashed potatoes sautéed asparagus finished with a hint of demi-glace butter glaze
\$24.95

FRIED GREEN TOMATO NAPOLEON

Slice green tomatoes, hand breaded and fried crisp, layered with jumbo lump crab meat and topped with our warm Remoulade sauce, topped with an essence of balsamic extraction
\$13.75

14oz. ROASTED AIRLINE CHICKEN BREAST

A juicy, slow-roasted chicken breast served with smoked bacon root vegetable mashed potatoes, finished with a rosemary demi-glace and parmesan reggiano cheese
\$13.75

CLASSIC RED BEANS, SAUSAGE & RICE

Served with a grilled center-cut pork chop
\$10.95

THE SEAFOOD PLATTER

Hand breaded fried oysters, shrimp, imported Basa fish fillets and a fried crab boule served with French fries and coleslaw.
\$23.95

FRIED SHRIMP PLATTER

Hand Breaded delicately fried jumbo shrimp served with French fries and coleslaw.
\$18.95

FRIED FISH PLATTER

Hand Breaded fried golden brown imported Basa fish fillets, served with French fries and coleslaw.
\$15.95

FRIED OYSTER OR SHRIMP & OYSTER PLATTER

Hand breaded Oysters, or 1/2 Oyster and 1/2 Shrimp fried to perfection, served with French fries and coleslaw.
\$23.95

Wine

Champagne & Sparkling

RUFFINO PROSECCO <i>italy</i>	\$8	\$32
PIPER SONOMA BRUT <i>california</i>		\$49
G.H. MUMM BRUT <i>france</i>		\$70
MOËT & CHANDON IMPERIAL BRUT <i>france</i>		\$80
PERRIER - JOUËT GRAND BRUT <i>france</i>		\$88
VUEVE CLIQUOT YELLOW LABEL <i>france</i>		\$90
CHAMPAGNE PALMER BRUT RESERVE <i>reims</i>		\$85
CHAMPAGNE PALMER ROSÉ RESERVE <i>reims</i>		\$110
DOM PERIGNON <i>france</i>		\$250

White

KUNG FU GIRL REISLING <i>washington</i>	\$7.75	\$32
MONDAVI "WOODBIDGE" MOSCATO	\$7.25	\$28
MONDAVI "WOODBIDGE" WHITE ZINFANDEL	\$7.25	
BAND OF ROSES- ROSÉ <i>washington</i>	\$7.50	\$30
MEIOMI ROSÉ <i>california</i>	\$9.25	\$38

Chardonnay

MONDAVI WOODBRIDGE <i>california</i>	\$7.25	
EVE <i>washington</i>	\$7.75	\$32
SIMI <i>sonoma county</i>	\$8.25	\$34
FRANCISCAN <i>monterey county</i>	\$10.25	\$42
PRISONER WINE COMPANY "THE SNITCH" <i>napa valley</i>	\$14	\$52
FERRARI CARANO <i>alexander valley</i>		\$34
CUVAISON <i>napa</i>		\$36

Pinot Grigio

RUFFINO LUMINA <i>italy</i>	\$7.50	\$21
KIM CRAWFORD <i>new zealand</i>	\$9.25	\$38

Sauvignon Blanc

SIMI <i>sonoma county</i>	\$7.50	\$30
KIM CRAWFORD <i>new zealand</i>	\$9.25	\$38

Red

ROBERT MONDAVI PRIVATE SELECT PINOT NOIR <i>california</i>	\$7.50	\$30
7 MOONS RED BLEND <i>california</i>	\$8.25	\$34
TRAPICHE "BROQUEL" MALBEC <i>argentina</i>	\$8.25	\$34
MEIOMI PINOT NOIR <i>california</i>	\$9.25	\$38
THE PRISONER RED BLEND <i>napa valley</i>	\$16	\$65

Merlot

MONDAVI "WOODBIDGE"	\$7.25	
VELVET DEVIL <i>columbia valley</i>	\$7.50	\$30
SIMI <i>sonoma county</i>	\$9.25	\$38

Cabernet Sauvignon

MONDAVI "WOODBIDGE"	\$7.25	
TOM GORE <i>paso robles</i>	\$8.25	\$34
SIMI <i>alexander valley</i>	\$9.25	\$38
FRANCISCAN <i>napa county</i>	\$12.25	\$48
ROBERT MONDAVI <i>napa valley</i>		\$48
JORDAN <i>alexander valley</i>		\$95
SCHRADER - DOUBLE DIAMOND OAKVILLE <i>napa valley</i>		\$95
SILVER OAK <i>alexander valley</i>		\$119

Zinfandel

ROBERT MONDAVI PRIVATE SELECT <i>california</i>	\$7.50	\$30
SALDO ZINFANDEL - PRISONER WINE COMPANY <i>napa valley</i>		\$48
GRGICH HILLS <i>napa valley</i>		\$60

🌀 Desserts 🌀

Fair Grounds Ice Cream Sundae \$7.95
TWO SCOOPS OF ICE CREAM TOPPED WITH, WHIPPED CREAM, CHOPPED NUTS AND CHOCOLATE OR CARAMEL SAUCE. WITH A HINT OF RASPBERRY SAUCE.

New York Style Cheesecake \$6.95
TOPPED WITH WHIPPED CREAM, BERRY COMPOTE AND FINISHED WITH A HINT OF CARAMEL SAUCE.

Triple Chocolate Cake ★House-Made \$7.75
LAYERS OF MOIST, DARK CHOCOLATE CAKE ACCENTED WITH A DRIZZLE OF CARAMEL AND WHITE CHOCOLATE DRIZZLE.

Key Lime Pie ★House-Made \$8.95
PERFECTLY SWEET & TART CITRUS CUSTARD AND A DECADENT GRAHAM CRACKER CRUST WITH WHITE CHOCOLATE DRIZZLE AND A HINT OF RASPBERRY COULIS.

Hot Fudge Brownie ★House-Made \$7.95
SLICE OF BROWNIE TOPPED WITH WARM DARK CHOCOLATE FUDGE, VANILLA BEAN ICE CREAM, WHIPPED CREAM, STEENS CANDY PECANS AND FINISHED WITH A HINT OF WHITE CHOCOLATE AND CARAMEL DRIZZLE.

Ice Cream (Single Scoop) \$4.75
ONE SCOOP OF CHOCOLATE, VANILLA OR STRAWBERRY ICE CREAM WITH WHIPPED CREAM & A CHERRY ON TOP!

THE FAIRGROUND PARFAIT ★House-Made \$7.95
FRESH BERRIES, CHOCOLATE CRÈME WAFERS CHIPS AND, CANDY PECAN LAYERED WITH MASCARPONE RUM INFUSED CREAM AND FINISHED WHIPPED CREAM AND A HINT WHITE CHOCOLATE BERRY COULIS AND CARAMEL SAUCE DRIZZLE

Fashioned Bread Pudding ★House-Made \$6.95
TOPPED WITH A WARM RUM SAUCE, WHIPPED CREAM AND A HINT OF CARAMEL SAUCE.

Coconut Cream Cake ★House-Made \$6.95
SLICE OF DELICATE ALMOND INFUES COCONUT CAKE TOPPED WITH WHIPPED CREAM AND A HINT OF CARAMEL DRIZZLES

OLD FASHIONED PEACHCOBLER ★House Made \$7.95
TOPPED WITH VANILLA ICE CREAM AND FINISHED WITH WHIPPED CREAM, CARAMEL AND WHITE CHOCOLATE SAUCE

Specialty Cocktails Prices Include Sales Tax

An Absolut Mule \$9
ABSOLUT VODKA, LIME JUICE & GINGER BEER

The French 75 \$9
BEEFEATER LONDON DRY GIN, PROSECCO, LEMON JUICE & SIMPLE SYRUP

PALOMA \$8
AVION TEQUILA, GRAPEFRUIT & LIME JUICE

THE SEELBACH FROM LOUISVILLE, KY \$10
WOODFORD RESERVE BOURBON, COINTREAU, PROSECCO & BITTERS

Giddy Up \$8
ABSOLUT VODKA, PEACH SCHNAPPS & CRANBERRY JUICE

Beer 12 OZ. BOTTLE Prices Include Sales Tax

Amstel Light \$5	Budweiser \$4.75
Heineken \$5	Blue Moon \$5
Michelob Ultra \$5	BELGIAN WHITE \$5
Bud Light \$4.75	Sol Original \$5
Abita Amber \$5	Yuengling Lager \$5
Coors Light \$4.75	Miller Lite \$4.75
	O'Doul's N/A \$4.75

Redd's Apple Ale \$5

🌀 Spirits 🌀

VODKA

Crown Russe

Absolut

CITRON, LIME,
VANILIA, PEPPAR, RUBY
RED & MANDARIN

Ketel One

Grey Goose

Stolichnaya

Tito's Handmade

GIN

Crown Russe
Beefeater London

Dry

Tanqueray

Hendricks

RUM

Ron Pontalba
Bacardi Silver

Captain Morgan

Malibu

Myers's Dark

TEQUILA

Pepe Lopez
Avion

Cuervo Gold

Don Julio Silver

SCOTCH

Clan MacGregor

Chivas Regal

Dewars

The Glenlivet

12 YEAR

Johnnie Walker

RED, BLACK

WHISKEY & BOURBON

Kentucky Dale Bourbon, Jack Daniels Black Label, Maker's Mark Bourbon

Buffalo Trace Bourbon, Woodford Reserve Bourbon

Crown Royal Blended Whiskey, Crown Royal Black Label

Southern Comfort, Jameson's Irish Whiskey

🌀 Beverages 🌀

Perrier SPARKLING \$3.25 • **Dasani STILL** \$2.75

Milk \$2.75

Monster Energy Drink \$3.75

Soda, Iced Tea \$3.25 • **Coffee** \$3

Juice GRAPEFRUIT, PINEAPPLE, CRANBERRY \$3

