

## STARTERS

#### DELTA DIP 10

collard greens, bacon, onions, garlic, cream cheese, mozzarella cheese

#### SAUSAGE & CHEESE PLATE 12

smoked sausage, cheddar cheese, pepper jack cheese, pepperoncinis, gherkins, spicy brown mustard with our signature spicy bbq sauce

#### STUFFED PORTOBELLO MUSHROOMS 12

stuffed with andouille sausage, three cheese blend, italian breadcrumbs, fresh herbs

#### SHRIMP COCKTAIL\* 20

poached jumbo gulf shrimp served with zesty lime cocktail sauce

## SPICY BBQ SHRIMP & GRITS\*\* 20

grilled gulf shrimp tossed in our signature spicy bbq sauce with cheesy grits

## PAN-SEARED SEA SCALLOPS\*\* 20

jumbo sea scallops served with a brown butter caper sauce

#### FAIRBANK'S OYSTERS ROCKEFELLER\*\* 18

gulf coast oysters topped with collard greens, bacon, mozzarella cheese, hollandaise sauce

### SALADS

add grilled chicken breast +10, grilled shrimp skewer +20 or grilled salmon +20

#### GARDEN SALAD 10

mixed greens, cherry tomatoes, cucumbers, carrots, red onions, choice of dressing

#### CLASSIC WEDGE SALAD 12

crisp iceberg lettuce topped with blue cheese crumbles, crispy applewood-smoked bacon, shaved red onions, diced tomatoes, blue cheese dressing

#### TRADITIONAL OR GRILLED CAESAR SALAD\*\* 13

romaine hearts topped with anchovies, shaved parmesan cheese, butter herb crostini, caesar dressing

## SOUPS

#### STEAK CHILI 12

roasted prime rib, cannellini beans, roasted tomatoes, topped with crème fraîche

#### CHEF'S SEASONAL SOUP 10

chef-inspired soups from fresh vegetables, meats & herbs

#### FAIRBANK'S SIGNATURE ONION SOUP 10

caramelized onions, beef broth, brandy, smoked gouda cheese

## FAIRBANK'S SPECIALTIES

### CHICKEN PARMIGIANA 35

panko-breaded chicken breast, angel hair pasta topped with spicy marinara sauce & shaved parmesan cheese

#### FAIRBANK'S FRUTTI DI MARE PASTA\*\* 40

gulf shrimp, bay scallops, black mussels, angel hair pasta tossed in an arrabbiata sauce, topped with fresh parsley & shaved parmesan cheese

### BEEF SHORT RIBS\* 45

braised in burgundy beef stock with garlic pomme purée, roasted honey-glazed carrots, topped with crispy fried onions & mushrooms

# ROASTED PRIME RIB\* QUEEN CUT 35 KING CUT 42

salt & pepper crusted, served with choice of two sides premium side of lobster mac & cheese +10

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness especially if you have certain medical conditions.

\*\*contains fish and/or shellfish

\$5 split-plate fee; \$5 substitution fee



## FROM THE GRILL

9 OZ. FILET MIGNON\* 58 16 OZ. NEW YORK STRIP\* 56 14 OZ. USDA PRIME NEW YORK STRIP\* 65

6 OZ. FILET MIGNON\* 45 18 OZ. DRY AGED RIBEYE\* 70 20 OZ. USDA PRIME COWBOY RIBEYE\* 85 BERKSHIRE KUROBUTA PORK CHOP\* 40 served with drunken spiced apples

## STEAK ENHANCERS

BÉARNAISE SAUCE 5 BLUE CHEESE SAUCE 5 GARLIC HERB BUTTER 5 SAUTÉED ONIONS 10 SAUTÉED MUSHROOMS 10 SAUTÉED ONIONS & MUSHROOMS 10

CRAB OSCAR\*\* 20 lump crab meat, asparagus, hollandaise sauce JUMBO GULF SHRIMP\*\* 20 grilled or fried 10 OZ. COLD WATER LOBSTER TAIL\*\* MP steamed

## FROM THE SEA

served with choice of two sides premium side of lobster mac & cheese +10

ATLANTIC FAROE ISLAND SALMON\*\* 42 grilled or blackened

> GULF RED SNAPPER\*\* 45 pan-seared, served with a creamy creole sauce

CHILEAN SEA BASS\*\* 52 pan-seared, served with a mango salsa

TWIN 10 OZ. COLD WATER LOBSTER TAILS\*\* MP steamed

## SIDES

BAKED RUSSET POTATO 9 BAKED SWEET POTATO 9 GARLIC MASHED POTATOES 9 STEAK FRIES 9 BAKED MAC & CHEESE 9 LOBSTER MAC & CHEESE\*\* 16

STEAMED BROCCOLI 9 add smoked gouda & cheddar cheese sauce +5

GRILLED ASPARAGUS 9 FRIED BRUSSELS SPROUTS 9 with applewood-smoked bacon

CREAMED CORN 9