



## Fairways Clubhouse and Restaurant

17 Johnson Rd. | Mechanicville, NY | 518-664-1578 | [www.fairwaysofhalfmoon.com](http://www.fairwaysofhalfmoon.com)

Situated in the Fairways of Halfmoon, is the wonderful Fairways Clubhouse and Restaurant. Not only is this an ideal venue for functions of all varieties, but it is an awesome spot to enjoy delicious high-quality food at moderate prices.

The restaurant is open and airy with expansive windows showcasing a standout view of the beautiful golf course. Weather permitting, dining al fresco on the lovely veranda is always a treat. With a casual, relaxed, family-friendly atmosphere and varied menu, the Fairways is the perfect spot for anyone to relish a good meal. The upkeep and immaculate appearance of Fairways Clubhouse and Restaurant is signature Bruce Tanski. It is

obvious that great care is taken to make sure that everything is just so.

The executive chef at the Fairways

Clubhouse and Restaurant, Peter Topian, was the former executive banquet chef at The Sagamore. This explains why the standard of cuisine at Fairways



Clubhouse and Restaurant is far above what one would expect at a typical golf clubhouse. His creativity in bringing classics into the new age is noteworthy. The menu has a myriad of selections from standard menu items to evening specials. Fairways also features early bird specials for those sixty and above, every Friday evening from 4:00 – 6:00 pm.

From the plentiful oven fresh pizzas to pub fare that included sandwiches of all sorts, salads and dinner specials, it took us a bit to decide. Our delightful and attentive waitress, Patti Brown, was quick to bring us warm house-made bread with infused olive oil for dipping. It was so outstanding that we would have been perfectly content to eat baskets of it and call it dinner. The sublime blending of herbs saturating the warm bread was heavenly and near impossible to stop eating. We decided we would start our meal with the pan seared crab cake appetizer. The crab cakes were brimming with fresh crab meat and cooked to perfection, and the tangy mustard sauce was a smart complement to the sweetness of the crab meat. For an entrée, I chose the evening special of red snapper, while my companion chose the braised boneless beef short ribs. Our entrees came with a choice of salad and we both opted for the classic Caesar. Crisp romaine greens topped with an out-of-this-world house-made Italian dressing—these salads packed a punch of flavor and texture. My sautéed red snapper medallions with citrus butter were served with rice pilaf and a cauliflower, carrot, and broccoli medley. The snapper was lean and succulent, and



prepared to a flakey perfection. Fragrant citrus butter perfectly highlighted the characteristic delicate flavor that makes red snapper such a popular fish. My companion's braised short ribs—served Burgundy style over house-made cheese ravioli—was a hit. The fork-tender beef and aromatic Burgundy sauce were scrumptious, and the cheese

ravioli totally put this dish over the top for delectability.

Fairways Clubhouse and Restaurant offers an enticing menu at a terrific value. They have successfully melded first-rate food with top-notch service, all within a reasonable price point. Pair that with the picturesque setting and you can't afford not to try it!