

# GOLFERS ARMS TAVERN

## — APPETIZERS —

**CRISPY CRAB BALLS** - Served w/ house tartar sauce. 11

**FIRECRACKER SIZZLING SHRIMP**- Served in a chipotle BBQ sauce. Ask the Nutty Wine Maker about these. 13

**SOUTHERN FRIED MUSHROOMS** - Crimini mushrooms, lightly battered & served w/ ranch dipping sauce. 9

**STUFFIES** - Stuffed quahogs served w/ drawn butter. One for 5 / Two for 8

**HEIRLOOM TOMATO FLATBREAD** - w/ fresh mozzarella & fresh basil oil. 12

## — SALADS —

Add Chicken 4 / Add Salmon 6 / Add Shrimp 7 / Add Steak Tips 7

**GARDEN SALAD** - Mixed greens, grape tomatoes, onion, cucumber & shaved carrots. 5 / 7

**CAESAR SALAD** - Romaine hearts, parmesan, croutons & Caesar dressing. 7 / 9

**GRILLED LOCAL VEGETABLE TORTELLINI SALAD** - Tossed w/ heirloom tomatoes & creamy herb dressing. 12

**GRAPE TOMATO & PEARL MOZZARELLA SALAD** - Drizzled w/ balsamic vinaigrette & topped w/ tenderloin tips. 15

Dressings: Balsamic vinaigrette, Ranch, Honey Mustard, Italian, Blue Cheese and Vidalia Onion.

All salads are made with fresh vegetables grown at Stillman's Farm, New Braintree and Ashland Farm, New Braintree (when available).

## — HILL & DALE —

**PRIME RIB AU JUS** - Roasted, seasoned prime rib of beef served au jus. 19

**GRILLED ITALIAN SPICED RIBEYE** - Served w/ grape tomato, arugula & roasted garlic salad drizzled w/ Vidalia vinaigrette. 19

**TAVERN BURGER** - 8 oz. angus burger, lettuce, tomato, onion, pickle & choice of cheese or bacon. 11

**BURGER OF THE DAY** - 8 oz. angus burger topped w/smoked sausage, BBQ sauce & cheddar cheese. 12

**WIND FARM LAMB STEAK SHEPARD'S PIE** - Served w/mashed potatoes, green beans and corn. 19

**MIXED GRILL** - Marinated tenderloin tips, garlic Romano pork tenderloin & smoked sausage. 19

## — CREST & TROUGH —

**FISH & CHIPS** - Fresh haddock fillets, lightly breaded & deep fried, served w/ French fries, coleslaw & house tartar sauce. 13

**BAKED HADDOCK** - Fresh haddock fillets baked w/ a lemon, butter, Ritz cracker crust. 15

**BLT LOBSTER SALAD ROLL** - Served on a grilled brioche roll w/sweet corn macaroni & cheese. 20

**PAN SEARED HALIBUT** - Served w/ teriyaki pineapple sauce. 19

**SESAME DIJON BAKED SALMON** - Salmon steak baked in a sesame-Dijon sauce. 19

**BAKED SCALLOPS** - Served w/ marinated artichoke hearts & feta cheese. 20

**FRIED SHRIMP & SCALLOPS** - Served w/ cocktail sauce, coleslaw & fries. 21

All entrees not featuring a starch are served with your choice of roasted red potatoes, pilaf, French fries or sweet potato fries.