

GOLFERS ARMS TAVERN

— APPETIZERS —

FLAT BREAD- with roasted vegetables, fresh mozzarella and basil oil. 12

LOBSTER RANGOONS- Served w/ Chile oil/ teriyaki dipping sauce. 13

CRAB BALLS - SERVED W/ TARTAR SAUCE 13

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

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

— SALADS —

Add Grilled or Cajun Chicken 4 / Shrimp 7 / Tenderloin Tips 7

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

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

FRESH MOZZARELLA & GRAPE TOMATO SALAD - with tenderloin tips, mixed greens and a balsamic drizzle. 15

Dressings: Balsamic Vinaigrette, Ranch, Honey Mustard, Italian, Blue Cheese & Vidalia Onion.

— HILL & DALE —

PRIME RIB AU JUS - Roasted, seasoned prime rib of beef au jus. 25

PEPPER CRUSTED BEEF TENDERLOIN - w/roasted garlic sauce. 25

TAVERN BURGER - 8 oz. angus burger, lettuce, tomato, onion and pickle. 13
Add cheese or bacon 2

MEDITERRANEAN LAMB MEATBALLS- / orzo and grape tomatoes. 21

— CREST & TROUGH —

FISH & CHIPS - Fresh haddock fillets, lightly breaded & deep fried, served w/
French fries, coleslaw & house tartar sauce. 16

BAKED HADDOCK - Fresh haddock fillets baked w/ a lemon, butter, Ritz cracker
crust. 18

LOBSTER SALAD BLT- ON A BRIOCHE ROLL W/ SWEET POTATO FRIES. 24

PAN SEARED SWORDFISH- w/ baby spinach in lemon/garlic butter. 24

SURF & TURF- CAJUN JUMBO SHRIMP & BBQ BABY BACK RIBS. 22

SAUTÉED SEA SCALLOPS DIJONAISE-w/mushrooms, artichoke hearts and
penne in Dijon cream sauce. 23

Dessert - Brownie Sundae 8

Brown Butter Cake w/ fresh berries or chocolate mousse and
whip cream 9

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