

GOLFERS ARMS TAVERN

— APPETIZERS —

BLACKENED SCALLOPS - served with honey/mustard dipping sauce. 14

CHICKEN QUESADILLA- w/ SAUTEED ONIONS & PEPPERS, SALSA, SHREDDED CHEESE AND SOUR CREAM. 12

CRAB BALLS - served with 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

SUMMER GREEK SALAD - with olives, artichoke hearts, red onions, cucumbers and feta cheese and a light oregano vinaigrette. 12

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

GRILLED RIB EYE- w/caramelized bacon & roasted garlic sauce. 20

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

SURF & TURF- Southwestern grilled beef tenderloin and Cajun swordfish. 24

— 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

PAN SEARED HALIBUT- w/LEMON HERB BUTTER. 26

CREAMY LOBSTER ROLL- IN A BRIOCHE ROLL W/ RED LEAF LETTUCE AND
LOCAL TOMATOES. SERVED W/ POTATO SALAD. 25

PAN SEARED SALMON- with pistachio/ basil cream sauce. 24

PAN SEARED SCALLOPS - w/ grilled vegetables, arugula and linguini in fresh
garlic/basil oil. 24

Ask your server about desserts

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