

GOLFERS ARMS TAVERN

— APPETIZERS —

MINI PEPPERONI & ITALIAN SAUSAGE CALZONE- w/mozzarella & marinara. 11

SEARED AHI TUNA- w/TERIYAKI/CITRUS OIL 15

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

ROMAINE WEDGE- topped with Caesar dressing, croutons and blackened tenderloin tips. 18

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 GRILLED RIB EYE- topped with Tabasco/ranch onion rings. 23

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

SHISH KEBOB- with local lamb marinated with rosemary and garlic. Served with zucchini, onions and red peppers.20

— 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

SURF & TURF- w/ LEMON GRILLED SWORDFISH & TENDERLOIN TIPS. 24

PAN SEARED AHI TUNA- (cooked rare) with honey/ginger sauce. 26

BAKED SEAFOOD CASSEROLE - with sea scallops, shrimp, lobster and haddock in Newburg sauce. 28

Dessert- Fresh Peach Cobbler a la mode or Brownie Sundae. 6

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