

# GOLFERS ARMS TAVERN

## — APPETIZERS —

**CLAM CHOWDER**- Cup- 4 Bowl 6

**SCALLOPS WRAPPED IN CARAMELIZED BACON**- 15

**CRAB BALLS** - served with tartar sauce. 13

**LOBSTER MAC & CHEESE**- 16

**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

**ICE BERG WEDGE**- topped with Buffalo chicken, bacon and Blue cheese. 14

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

**ROASTED BEEF TENDERLOIN**- with pinot noir reduction. 25

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

**ROAST PORK TENDERLOIN**- with apple and onion sauce. 18

## — 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 SWORDFISH**- w/ LEMON/PEPPER BUTTER. 24

**SAUTEED SEA SCALLOPS**= TOSSED WITH PENNE, ARTICHOKE HEARTS AND  
MUSHROOMS IN DIJON CREAM. 23

**PAN SEARED SALMON FILET**- w/ balsamic butter sauce. 22

**BAKED SEAFOOD CASSEROLE** - with lobster, scallops, shrimp and haddock in  
Newburg sauce. 27

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

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