

# GOLFERS ARMS TAVERN

**Prix Fixe**

**\$30.00**

## — APPETIZERS —

**STEAMED MUSSELS** - with thyme, garlic and shallots in white wine broth.

**CAESAR SALAD** - topped with homemade croutons and shaved asiago.

**BROCCOLI/CHEDDAR SOUP**- SERVED WITH CRUSTY BREAD.

**SALMON CAKES**- pan seared with aioli sauce.

## — ENTREES —

**STUFFED CHICKEN**- chicken breast rolled with spinach and cremini mushrooms.

**FILET MIGNON**- with clarified garlic butter, rice pilaf and farm fresh vegetables.

**SIZZLING SHRIMP SCAMPI**- SERVED OVER LINGUINI.

**PAN SEARED SCALLOPS** - with a citrus beurre blanc, arborio rice and farm fresh vegetables.

## — DESSERTS —

**CHEESECAKE** - with strawberry sauce.

**CHOCOLATE/PEANUT BUTTER PIE** - served with fresh whip cream.

**APPLE PIE A LA MODE**

**CHOCOLATE MOUSSE**- topped with fresh whip cream.