

# GOLFERS ARMS TAVERN

## — APPETIZERS —

**STUFFIES** - Stuffed quahogs served with drawn butter. One for 4 / Two for 7

**CLAM CHOWDER** - Served with oyster crackers. Cup 6 Bowl 7

## — SALADS —

Add Chicken 5 / Add Shrimp 7 / Add Steak Tips 9

**GARDEN SALAD** - Mixed greens, grape tomatoes, onion, cucumber & shaved carrots. 7 / 9

**CAESAR SALAD** - Romaine hearts, parmesan, croutons & Caesar dressing. 8 / 10

**SEASONAL SALAD** - 13

Dressings: Balsamic vinaigrette, Ranch, Thousand Island, Italian, Blue Cheese and Vidalia Onion.

All salads are made with fresh vegetables grown at Stillman's Farm, New Braintree (when available).

## — PASTA —

**BOLOGNESE** - Slowly simmered Italian meat sauce . 20

**SIZZLING SCAMPI** - Lemon, garlic and white wine topped with tomatoes and scallions. **Chicken 19 Shrimp 23**

**CHICKEN FLORENTINE**- chicken medallions sauteed with sun-dried tomatoes and spinach, finished with a creamy parmesan sauce. 19

## — HILL & DALE —

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

**ROASTED PORK TENDERLOIN** - Finished with Marsala sauce. 20

**MARINATED BEEF TIPS**- with sauteed onions and mushrooms. 21

## — CREST & TROUGH —

**BAKED HADDOCK** - Fresh haddock fillets baked with a lemon, butter, Ritz cracker crust. 20

**BAKED STUFFED HADDOCK**- with herbed seafood stuffing. 24

**BROILED SCALLOPS** - In a lemon beurre blanc. 26

**GRILLED SALMON**- finished with a creamy dill sauce. 25

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