

GOLFERS ARMS TAVERN

— APPETIZERS —

SHRIMP COCKTAIL - Served with house cocktail sauce. 13

CRUDITÉ BOARD - Assorted cheeses, gluten free crackers, hummus and farm fresh vegetables. 14

STUFFIES - Stuffed quahogs served with drawn butter. One for 5 / Two for 8

— SALADS —

Add Chicken 4 / Add Shrimp 7

GARDEN SALAD - Mixed greens, grape tomatoes, onion, cucumber & shaved carrots. 5 / 7

CAESAR SALAD - Romaine hearts, parmesan, croutons & Caesar dressing. 7 / 9

SEASONAL SALAD - 13

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

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

— PASTA —

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

CHICKEN OR SHRIMP FLORENTINE- chicken medallions sauteed with sundried tomatoes and spinach, finished with a creamy parmesan sauce. Chicken 19 Shrimp 23

— HILL & DALE —

PRIME RIB AU JUS - Roasted, seasoned prime rib of beef served au jus. 26

GRILLED PORK TENDERLOIN - Finished with Chef's creation. 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

All entrees not featuring a starch are served with your choice of baked potato, rice pilaf, potato du jour or pasta dujour.