

A P P E T I Z E R S

HOUSE MADE CHEESE TOAST 6
our original recipe

CALAMARI 15
with tzatziki sauce

MUSSELS 15
tender mussels steamed in white wine with
garlic, tomatoes and green onions

TIGER SHRIMP COCKTAIL 15
with Golf's house-made horseradish cocktail
sauce

GREEK RIB STARTER 15
light and savory....a delightful change of pace

SAUTÉED SHRIMP 15
sautéed in a creamy garlic sauce

ESCARGOTS BOURGUIGNONNE 15
baked with garlic butter and served in the shell

SHARE APPETIZER PLATTER 40
beef tenderloin, breaded shrimp, greek style
ribs, feta cheese, and olives

S O U P S

BAKED FRENCH ONION 10

CLAM CHOWDER 10

CHEF SOUP OF THE DAY 10

S A L A D S

TABLE SIDE CAESAR SALAD
17 per person
this classic recipe prepared table side
(for two or more with dinner entrée)

GREEK SALAD 22
lettuce, cucumbers, green peppers, onions,
tomatoes, kalamata olives, feta cheese, with
golf's oil & vinegar dressing, topped with
oregano

HOUSE SALAD 23
baby shrimp served atop a bed of lettuce with
sliced tomatoes, sliced cucumbers, and hard-
boiled egg

CRAB SALAD 25
real crabmeat served atop a bed of lettuce with
sliced tomatoes, sliced cucumbers, and hard-
boiled egg

TOSSED GREEN SALAD OR CAESAR SALAD 20

STEAK & PRIME RIB

STERLING SILVER PREMIUM MEATS

Golf's Steak House proudly presents Sterling Silver Beef... quite simply the finest beef ever. Sterling Silver Beef signifies not just a level of quality, but an absolute guarantee of quality.

PRIME RIB - A GOLF'S TRADITION!

10oz 40 | 12oz 46

NEW YORK STRIP

10oz 44 | 12oz 52 | 16oz 69

FILET MIGNON

6oz 42 | 8oz 50 | 12oz 70

T-BONE STEAK

18oz 70

RIB STEAK

18oz 65

SPECIALTY

CHATEAUBRIAND "BOUQUETIERE"

a centre cut of beef tenderloin seasoned to perfection, surrounded with a bouquet of vegetables, mushrooms and baked tomato, and highlighted by a delicious béarnaise sauce

Gourmet dining for two 115

Gourmet dining for one 58

GRILLING GUIDE

BLUE RARE - cool, raw throughout with grill marks

RARE - cool, raw centre, bright red throughout

MEDIUM RARE - warm red centre, pink throughout

MEDIUM - warm pink centre

MEDIUM WELL - hot, small trace of pink in centre

WELL DONE - hot throughout, no pink

BLUE CHEESE FILET MIGNON 55

an 8oz filet broiled to your taste and topped with a crusted blue cheese sauce

STEAK DIANE 54

an 8 oz filet broiled to your taste and served with a wine sauce drawn from its natural drippings, mushrooms, green peppers, onions and brandy

PEPPER STEAK SAUTÉ 42

cubed pieces of beef tenderloin sautéed with onions, green peppers, tomatoes and mushrooms, finished in a delicate red wine sauce

PEPPERCORN STEAK 49

a 10 oz new york striploin prepared with crushed peppercorns and topped with a mushroom and brandy sauce

STEAK & SEAFOOD

STEAK & ROCK LOBSTER 85

a 6 oz filet and two delicious broiled lobster tails make a surprisingly delightful blend

STEAK & ALASKAN KING CRAB LEGS 98

a combination of a 6 oz filet and 10 oz crab legs served with drawn butter

FILET STEAK NEPTUNE 57

an 8 oz tenderloin broiled to your desire, topped with crabmeat and asparagus spears, highlighted by a delicious béarnaise sauce

ENHANCE YOUR ENTRÉE

lobster tail 23 | grilled shrimp(4) 10

coconut crusted shrimp(4) 11

neptune 7 | béarnaise sauce 5

peppercorn sauce 4 | diane sauce 4

blue cheese melt 5 | asparagus 6

sautéed mushrooms 7

SEAFOOD

ROCK LOBSTER TAIL 49

two lobster tails broiled and served with drawn butter

ROCK LOBSTER TAIL & ALASKAN KING CRAB LEGS 100

two lobster tails and 10 oz crab legs served with drawn butter

GRILLED SALMON FILLET 35

grilled salmon drizzled with a lemon herb aioli sauce

SHRIMP FLAMINGO 35

large succulent shrimp sautéed in a cream scampi sauce with a touch of wine

SEAFOOD FETTUCCINE ALFREDO 35

fettuccine tossed in a light creamy alfredo sauce with a hint of basil

SEAFOOD LINGUINE 35

shrimp, mussels, and scallops, served over linguine and finished in a light olive oil, garlic and butter sauce

All dinner entrées are served with soup, golf's caesar salad or tossed salad with your choice of dressing, garlic toast, seasonal vegetables and your choice of accompaniment.

substitute greek salad with entrée 4.5
substitute baked onion soup with entrée 4.5

Please inform your server of any food allergies or sensitivities. While we uphold the highest standards, cross-contamination may occur during preparation. Please do not hesitate to speak with your server or management with any questions.

CHICKEN

GOLF'S CHICKEN 37

a breast of chicken stuffed with feta cheese

CHICKEN NEPTUNE 37

a boneless breast of chicken broiled and topped with crab meat and asparagus spears, accented by a delicious béarnaise sauce

CHICKEN ATHENIAN 35

one half chicken marinated in olive oil, oregano and lemon, then broiled and basted with butter

CHICKEN FETTUCCINE ALFREDO 30

fettuccine tossed in a light creamy alfredo sauce with a hint of basil

LAMB & PORK

BACK RIBS 35

a generous portion of barbecued ribs basted with Golf's special barbeque sauce

RACK OF LAMB "BOUQUETIERE" 55

prepared with robust herbs and served with a bouquet of fresh vegetables

VEGETARIAN

ASSORTED VEGETABLE PLATE 32

steamed asparagus spears, cauliflower, broccoli, carrots, mushrooms, parisienne potatoes and baked tomato

VEGETABLE FETTUCCINE ALFREDO 30

fettuccine tossed in a light creamy alfredo sauce with a hint of basil