



For over 48 years, Golf's Steak House has been Regina's premier fine dining experience. Known for our guarantee to quality, three course dinners, charcoal grilled steaks and our iconic flame, Golf's has become a home for locals and travelers alike.

Executive Chef
Jason Andrewartha

306.525.5808
Info@GolfsRegina.com
GolfsSteakHouseRegina.com

APPETIZERS

COCONUT CRUSTED PRAWNS
coconut crusted prawns butterflied
and served with dill and lime aioli
dipping sauce
15

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

CALAMARI
with tzatziki sauce
15

CREAMY GARLIC PRAWNS
prawns simmered in olive oil, garlic,
cream and white wine
15

SAUTÉED SHRIMP
sautéed in a creamy garlic sauce
15

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

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

SOUPS & WARM BREAD

CHEESE TOAST
6

BAKED FRENCH ONION
8

CLAM CHOWDER
8

SOUP OF THE DAY
8

STEAK & PRIME RIB

PRIME RIB
A GOLF'S TRADITION
10oz 40 | 12oz 46

NEW YORK STRIP
8oz 38 | 10oz 44

FILET MIGNON
6oz 40 | 8oz 48

T-BONE STEAK
18 oz 70

RIB STEAK
18 oz 65

BLUE CHEESE FILET MIGNON
an 8oz tenderloin broiled to
your taste and topped a with crusted
blue cheese sauce
53

STEAK DIANE
an 8oz filet broiled to your taste and
served with a wine sauce drawn from
its natural drippings, mushrooms,
green peppers, onions and brandy
52

PEPPER STEAK SAUTÉ
cubed pieces of beef tenderloin
sautéed with onions, green peppers,
tomatoes and mushrooms,
finished in a delicate red wine sauce
40

PEPPERCORN STEAK
a 10oz New York striploin prepared
with crushed peppercorns and topped
with a mushroom and brandy sauce
49

SPECIALTY

CHATEAUBRIAND "BOUQUETIERE"
an 8oz center cut of beef
tenderloin seasoned to perfection,
surrounded with a bouquet of
vegetables, mushrooms and baked
tomato, and highlighted by a delicious
béarnaise sauce
56

STEAK & SEAFOOD

STEAK & ROCK LOBSTER
a 6oz filet and a delicious broiled
lobster tail make a surprisingly
delightful blend
70

STEAK & ALASKAN KING CRAB LEGS
a combination of a 6oz filet and 10 oz crab
legs served with drawn butter
79

FILET STEAK NEPTUNE
an 8oz tenderloin broiled to your
desire, topped with crab meat and
asparagus spears. highlighted by a
delicious béarnaise sauce
55

FILET & GRILLED SHRIMP
a 6oz filet cooked to perfection,
accompanied with succulent grilled
shrimp and served with golf's
homemade bearnaise sauce
50

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

FROM THE SEA

ROCK LOBSTER TAIL

a lobster tail broiled and served with drawn butter
one tail: 40 two tails: 67

ROCK LOBSTER TAIL & ALASKAN KING CRAB LEGS

a lobster tail and 10oz crab legs
79

GRILLED SALMON

grilled salmon drizzled with a lemon herb aioli sauce
33

SHRIMP FLAMINGO

large succulent shrimp sautéed in a cream scampi sauce with a touch of wine
33

PARMESAN & LIME CRUSTED SALMON

salmon filet crusted in parmesan and lime and served with rice and buttered asparagus
35

SEAFOOD FETTUCCINE ALFREDO

fettuccine tossed in a light creamy alfredo sauce with a hint of basil
35

SEAFOOD LINGUINE

shrimp, mussels and scallops, served over linguine and finished in a light olive oil, garlic and butter sauce
35

VEGETABLE FETTUCCINE ALFREDO

fettuccine tossed in a light creamy alfredo sauce with a hint of basil
29

ASSORTED VEGETABLE PLATE

steamed asparagus spears, cauliflower, broccoli, carrots, mushrooms, parisienne potatoes and baked tomato
30

LAMB & PORK

LAMB SHANK

lamb shank slowly simmered in red wine and sweet onion, served with mashed potato, blanched greens and red wine reduction
40

BACK RIBS

a generous portion of barbecued ribs basted with Golf's special barbeque sauce
35

RACK OF LAMB "BOUQUETIERE"

prepared with robust herbs and served with a bouquet of fresh vegetables
54

GOLF'S CHICKEN

a breast of chicken stuffed with feta cheese
35

CHICKEN ATHENIAN

one half chicken marinated in olive oil, oregano and lemon, then broiled and basted with butter
35

CHICKEN NEPTUNE

a boneless breast of chicken broiled and topped with crab meat and asparagus spears, accented by fresh béarnaise sauce
35

CHICKEN FETTUCCINE ALFREDO

fettuccine tossed in a light creamy alfredo sauce with a hint of basil
29

CHICKEN

ENHANCE YOUR ENTRÉE

lobster tail	30	sautéed mushrooms	7
alaskan king crab legs	39	béarnaise sauce	5
grilled shrimp (4)	10	peppercorn sauce	4
coconut crusted shrimp (4)	11	diane sauce	4
neptune	7	asparagus	6
blue cheese melt	5		

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.

