

## 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 40 | 8oz 48 | 12oz 65

### 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 110

Gourmet dining for one 56

## 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 53

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

### STEAK DIANE 52

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 40

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 70

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

### STEAK & ALASKAN KING CRAB LEGS 79

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

### FILET STEAK NEPTUNE 55

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 30 | alaskan king crab legs 39

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

one 40 | two 67

a lobster tail broiled and served with drawn butter

### ROCK LOBSTER TAIL & ALASKAN KING CRAB LEGS 79

a lobster tail 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" 54

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