

## A P P E T I Z E R S

HOUSE MADE CHEESE TOAST 6  
our original recipe

CALAMARI 17  
with tzatziki sauce

MUSSELS 17  
tender mussels steamed in white wine with  
garlic, tomatoes and green onions

TIGER SHRIMP COCKTAIL 17  
with Golf's house-made horseradish cocktail  
sauce

GREEK RIB STARTER 16  
light and savory....a delightful change of pace

SAUTÉED SHRIMP 17  
sautéed in a creamy garlic sauce

ESCARGOTS BOURGUIGNONNE 17  
baked with garlic butter and served in the shell

SHARE APPETIZER PLATTER 45  
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 27  
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 43 | 12oz 49

**NEW YORK STRIP**  
10oz 47 | 12oz 55 | 16oz 72

**FILET MIGNON**  
6oz 45 | 8oz 53 | 12oz 73

**T-BONE STEAK**  
18oz 73

**RIB STEAK**  
18oz 68

## 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 120  
Gourmet dining for one 60

## 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 58

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

### STEAK DIANE 57

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 45

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

### PEPPERCORN STEAK 52

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

## STEAK & SEAFOOD

### STEAK & ROCK LOBSTER 88

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 59

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 25 | grilled shrimp(4) 12  
coconut crusted shrimp(4) 13  
neptune 7 | béarnaise sauce 5  
peppercorn sauce 5 | diane sauce 5  
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 40

grilled salmon drizzled with a lemon herb aioli sauce

### SHRIMP FLAMINGO 40

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

### SEAFOOD FETTUCCINE ALFREDO 38

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

### SEAFOOD LINGUINE 38

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 5  
substitute baked onion soup with entrée 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 40

a breast of chicken stuffed with feta cheese

### CHICKEN NEPTUNE 40

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

### CHICKEN ATHENIAN 38

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

### CHICKEN FETTUCCINE ALFREDO 35

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

## LAMB & PORK

### BACK RIBS 38

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

### RACK OF LAMB "BOUQUETIERE" 58

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

## VEGETARIAN

### ASSORTED VEGETABLE PLATE 35

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

### VEGETABLE FETTUCCINE ALFREDO 35

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