

APPETIZERS

HOUSE MADE CHEESE TOAST 8
our original recipe

SHARE APPETIZER PLATTER 50
beef tenderloin, breaded shrimp, greek style
ribs, feta cheese, and olives

CALAMARI 17
with tzatziki sauce

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

SAUTÉED SHRIMP 17
sautéed in a creamy garlic sauce

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

CREAMY GARLIC PRAWNS 17
prawns simmered in olive oil, garlic, cream
and white wine

COCONUT CRUSTED PRAWNS 17
coconut crusted prawns, butterflied and
served with dill and lime aioli dipping sauce

GREEK RIB STARTER 17
light and savory... a delightful change of pace

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

SOUPS

BAKED FRENCH ONION 12

CLAM CHOWDER 12

CHEF SOUP OF THE DAY 12

SALADS

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 25
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

CAESAR SALAD OR GREEN 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 55 | 12oz 65

RIBEYE

12oz 70

NEW YORK STRIP

10oz 54 | 12oz 62 | 16oz 80

FILET MIGNON

6oz 54 | 8oz 69 | 12oz 98

T-BONE STEAK

18oz 73

RIB STEAK

18oz 72

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 145

Gourmet dining for one 73

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 73

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

STEAK DIANE 73

8oz 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 50

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

PEPPERCORN STEAK 58

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

STEAK & SEAFOOD

STEAK & ROCK LOBSTER 92

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

FILET STEAK NEPTUNE 75

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

FILET & GRILLED SHRIMP 65

6oz filet cooked to your liking accompanied with succulent grilled shrimp and golf's house made béarnaise sauce

ENHANCE YOUR ENTRÉE

lobster tail 38 | grilled shrimp(4) 12
coconut crusted shrimp(4) 13 | neptune 7
peppercorn sauce 5 | béarnaise sauce 5
sautéed mushrooms 8 | diane sauce 5
blue cheese melt 6 | asparagus 6

SEAFOOD

ROCK LOBSTER TAIL 60

an 8oz lobster tail broiled and served with drawn butter

GRILLED SALMON FILLET 44

grilled salmon drizzled with a lemon herb aioli sauce

SEAFOOD CASSEROLE 57

a delightful mixture of lobster, scallops, and shrimp in a rich creamy cheese sauce

PARMESAN & LIME CRUSTED SALMON 46

salmon filet crusted in parmesan and lime, baked and served with buttered asparagus

SHRIMP FLAMINGO 42

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

SEAFOOD FETTUCCINE ALFREDO 42

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

SEAFOOD LINGUINE 44

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 6

substitute baked onion soup with entrée 6

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 42

a breast of chicken stuffed with feta cheese

CHICKEN NEPTUNE 42

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

CHICKEN ATHENIAN 42

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

CHICKEN FETTUCCINE ALFREDO 40

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

LAMB & PORK

BACK RIBS 42

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

RACK OF LAMB "BOUQUETIERE" 68

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

LAMB SHANK 49

tender lamb shank, slow-cooked in a rich, flavorful braising liquid, resulting in meat that melts off the bone

VEGETARIAN

ASSORTED VEGETABLE PLATE 42

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

VEGETABLE FETTUCCINE ALFREDO 40

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