



For over 50 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.

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FLAVOURS OF THE MONTH

APPETIZERS

GREEK RIB STARTER 16

light and savory....a delightful change of pace

MUSSELS 17

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

FEATURE ENTRÉES

LAMB SHANK 43

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

SEAFOOD CASSEROLE 53

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

PARMESAN AND LIME CRUSTED SALMON 40

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

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

substitute greek salad with entrée 5

substitute baked onion soup with entrée 5

A P P E T I Z E R S

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

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 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

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 45 | 12oz 51

NEW YORK STRIP
10oz 49 | 12oz 57 | 16oz 72

FILET MIGNON
6oz 45 | 8oz 56 | 12oz 78

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 128
Gourmet dining for one 64

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 60

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

STEAK DIANE 59

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 47

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

PEPPERCORN STEAK 54

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

STEAK & SEAFOOD

STEAK & ROCK LOBSTER 93

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

FILET STEAK NEPTUNE 62

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

6oz FILET & GRILLED SHRIMP 57

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

STEAK & ALASKAN KING CRAB LEGS 115

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

ENHANCE YOUR ENTRÉE

lobster tail 26 | grilled shrimp(4) 12

coconut crusted shrimp(4) 13

neptune 7 | béarnaise sauce 5

peppercorn sauce 5 | diane sauce 5

blue cheese melt 6 | asparagus 6

sautéed mushrooms 8

SEAFOOD

ROCK LOBSTER TAIL 62

two lobster tails broiled and served with drawn butter

ROCK LOBSTER TAIL & ALASKAN KING CRAB LEGS 130

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 40

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 38

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