

# GOLF VIEW DINNER MENU

## APPETIZERS

**Warm Bread Basket 5**

*whipped feta, pimento cheese, and honey butter*

**GF Trio Dip 12**

*guacamole, queso, salsa; served with tri color tortilla chips*

**Pulled Pork Nachos 12**

*shredded pork on tortilla chips with pico de gallo and queso*

**Whipped Feta 12**

*local honey and cracked peppercorn with pita points*

**Mussels, Clams, and Chorizo 13**

*mussels, clams, and chorizo with white wine, garlic, tomato broth, and herbs; served with grilled bread*

**GF Chicken Florentine Flatbread 16**

*baby spinach, roasted garlic, mozzarella cheese, free range chicken, fresh herbs, and parmesan; served on a cauliflower pizza crust*

**Sweet Chili Prawns 18**

*served with grilled bread and lemons*

## SALADS AND BOWLS

**Soup du Jour**

*cup 6 bowl 7*

**GF House Salad Half 6 Full 9**

*mixed organic greens with tomatoes, english cucumbers, purple onion, and cheese; served with your choice of dressing*

**GF Greek Salad Half 6 Full 9**

*classic Greek salad with heirloom cherry tomatoes, farm fresh cucumber, shaved purple onion, kalamata olives, pepperoncinis, and crumbled feta cheese; Greek vinaigrette*

**Caesar Salad Half 7 Full 9**

*romaine and green leaf lettuces with parmesan and Romano cheese dressing and garlic croutons*

**Poke Bowl 16**

*slices of tuna tossed over jasmine rice, topped with vegetables, spicy sweet aioli*

**Wedge Salad 8**

*crisp iceberg lettuce with bleu cheese crumbles, bacon, tomatoes, and purple onion; served with house made buttermilk ranch dressing*

**Dressings**

*bleu cheese | balsamic vinaigrette | buttermilk ranch | fat-free ranch | caesar | honey mustard*

***add chicken 8, grilled shrimp 12, salmon 12, or steak 15***

## ENTRÉES

### **Chicken Pastalaya 26**

*chicken, sausage, spinach, house made tomato sauce, and gluten-free pasta*

### **Lobster Ravioli 32**

*North Atlantic lobster, smoked gouda cream sauce; served with asparagus*

### **Cajun Prawns 36**

*with bell peppers, onions, corn, and garlic; served over gluten free pasta with sweet chili sauce*

### **Veggie Pasta Primavera 23**

*zucchini, squash, onions, grape tomatoes tossed in garlic boursin cheese and white wine*

### **Sockeye Salmon 36**

*fresh Scandinavian salmon filet with hot honey glaze; served with arugula charred tomato salad, wild rice and mustard tarragon-aioli sauce*

### **Red Snapper 40**

*fresh red snapper with andouille sausage crust, corn and black bean ragú, remoulade; served with your choice of two sides*

### **Surf & Turf 60**

*Angus beef tenderloin steak with Maine lobster tail, drawn butter, and bearnaise; served with grilled asparagus and mashed potatoes*

### **Filet Mignon 6 oz 40 8 oz 45**

*eight ounce Angus beef tenderloin steak; grilled to order; served with your choice of sauce and two sides; also available: pan seared, creole blackened, or Pittsburgh rare style*

### **Rancher's Ribeye Steak 45**

*grass fed Angus ribeye steak; grilled to order; served with your choice of two sides*

### **Short Ribs 32**

*boneless black Angus beef short ribs with mushroom demi-glace, arugula, and charred tomato; served with your choice of two sides*

### **Black Bean Burger 12**

*swiss cheese, lettuce, tomato, red onion, guacamole on a gluten free bun, dill pickle spear*

### **Roasted Chicken 28**

*with a dijon creamy mushroom sauce; served with asparagus and wild rice*

## SIDES

### **Vegetables 4**

*sautéed mixed local vegetables | grilled asparagus  
| broccoli | buttery corn | side house salad*

### **Starch 4**

*mashed potatoes | stone ground grits | gouda shells n'  
cheese | wild rice | sweet potato fries | seasoned fries*