

# MENU BY THE GREEN

## ON THE RANGE

← **ONION GRATIN • 6 »** Popular Onion Soup with Crostini Topped with Cheese and Broiled

**SOUP DU JOUR • 5/6 »** Cup or Bowl

**HOUSE OR CAESAR SALAD • SM 5 LG 9**

**CHEF MADE CHILI • 6 »** Bowl of our Seasonal Favorite

## THE FIRST TEE

← **FIRECRACKER SHRIMP • 13 »** Jumbo Fried Shrimp Lightly Breaded and Tossed in a Zesty Citrus Sauce

**CHICKEN BITES • 12 »** Lightly Floured Chicken Bites Prepared - Mild, Medium, Hot or Garlic Parmesan, Served with Boar's Head® Blue Cheese Dipping Sauce

**JUMBO WINGS • 13 »** Mild, Medium, Hot or Garlic Parmesan, Served with Boar's Head® Blue Cheese Dressing

**PRETZEL BASKET • 8 »** Served with a Dijon Beer Cheese Sauce

**POUTINE • 10 »** French Fries with Boar's Head® Vermont Cheddar Cheese Curds with Brown Gravy

**REUBEN EGG ROLLS • 12 »** Shaved Boar's Head® Corned Beef Brisket, Shredded Boar's Head® Mild Swiss Cheese and Sauerkraut, Served with Thousand Island Dipping Sauce

**ALL AMERICAN SLIDERS • 12 »** Three Angus Beef Sliders Topped with Lettuce, Tomato, Onion, Bacon Relish and Cheese

**SPINACH ARTICHOKE DIP • 10 »** Served with Baguette Toast Points

**THE POTATO SKINS • 10 »** Your Choice of Classic Loaded or Chef's Favorite Philly made with Boar's Head® London Broil Roast Beef

**FRIED SHRIMP • 13 »** Hand Breaded Fried Shrimp, Served with Cocktail Sauce

**ONION CIRCLES • 8 »** Basket of Fried Onion Rings, Served with a Mississippi Remoulade Dipping Sauce

**CHICKEN OR SHRIMP QUESADILLA • 12 »** Sautéed Peppers, Onions, Mushrooms and Shredded Boar's Head® Vermont Cheddar and Boar's Head® 44% Lower Sodium Provolone Cheese

**SOUTHWEST VEGETARIAN QUESADILLA • 10 »** Black Bean Corn Salsa and Shredded Boar's Head® Vermont Cheddar and Boar's Head® 44% Lower Sodium Provolone Cheese

## MENU SPOTLIGHT

← **WHISKEY GLAZED BLUE CHEESE BURGER • 14 »** Certified Angus Prime Rib Steak Burger Topped with Melted Boar's Head® Blue Cheese Crumbles, Caramelized Onions and a Whisky Glaze on a Pretzel Roll

**BARBECUE CHICKEN GRILLED CHEESE • 13 »** Tangy White Barbecue Sauce with Shredded Roasted Chicken, Pickled Onions, Spicy Jalapenos and Melted Boar's Head® Mild Swiss and Boar's Head® American Cheese

## DOWN THE MIDDLE

← **CHICKEN CAESAR SALAD • 14 »** Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan Cheese, Croutons and House Caesar Dressing (Salmon Caesar 18)

**WALDORF SALAD • 12 »** Chicken Salad Tossed with Diced Green Apples, Grapes and Celery on a Bed of Romaine Lettuce

**HALIFAX CHEF SALAD • 13 »** Romaine Lettuce Topped with Chopped Boar's Head® SmokeMaster Beechwood Smoked® Black Forest Ham and Boar's Head® Cracked Pepper Mill® Turkey, Carrots, Bacon, Grape Tomatoes, Shredded Boar's Head® Vermont Cheddar Cheese, Red Onion, Cucumbers, and Hard Boiled Egg

## SANDWEDGES

← **MEDITERRANEAN WRAP • 11 »** Stuffed with Grilled Chicken, Spinach, Roasted Red Peppers, Onion and Fresh Herbs

**BOAR'S HEAD® DELI • 10 »** Your Choice of Boar's Head® London Broil Roast Beef, Boar's Head® SmokeMaster Beechwood Smoked® Black Forest Ham or Boar's Head® Cracked Pepper Mill® Turkey, with Lettuce and Tomato on Your Choice of Bread

**CHEESESTEAKS • 13 »** Your Choice of Thinly Sliced Boar's Head® London Broil Roast Beef or Tender Chicken Breast, Tossed with Sautéed Peppers, Mushrooms, Onions and Melted White Boar's Head® American Cheese on a Toasted Hoagie

**TRADITIONAL CORNED BEEF REUBEN • 13 »** Thinly Sliced Boar's Head® Corned Beef Brisket, Boar's Head® Mild Swiss Cheese, Sauerkraut and Thousand Island Dressing, Grilled and Served on Organic Rye Bread

**GRANDSTAND HOT DOG • 9 »** Boar's Head® Beef Frank Prepared Your Way, Sauerkraut, Onion, Cheese and Chili

**GRILLED CHICKEN CLUB • 13 »** Grilled Chicken Breast Topped with Bacon, Lettuce, Tomato, Boar's Head® Mild Swiss Cheese and a Sweet Mustard Aioli, Served on Choice of Pretzel Roll or Brioche Bun

**THE BURGER • 12 »** Half Pound Certified Angus Beef, Seasoned and Topped Your Way, with Lettuce, Tomato and Onion, Served on a Pretzel or Brioche Bun Add 2 Bacon

**FRIED FISH SANDWICH • 12 »** Beer Battered Alaskan Cod, Served on a Brioche Bun with Lettuce and Tomato and Side of Tartar Sauce

CHOICE OF HOUSE MADE CHIPS, POTATO SALAD,  
COLESLAW OR HOUSE FRIES ~ ADD FRUIT OR ONION  
RINGS FOR \$2

## DINNER FAVORITES

**CHICKEN MARSALA • 16** » Chicken Cutlet Breaded in Seasoned Flour, Pan Seared with Wild Mushrooms and Finished with a Marsala Wine Sauce

**FISH N' CHIPS • 15** » Beer Battered Cod Served with Fries and Coleslaw

**HALIFAX CHOPPED STEAK • 16** » Certified Angus Patty Grilled and Topped with Caramelized Onions, Sautéed Mushrooms and Brown Gravy

**CLASSIC MUSSELS AND FRIES • 16** » Prince Edward Island Mussels Sautéed with Fennel, Onions, Cherry Tomatoes in a White Wine Lemon Broth, Topped with Parsley Parmesan Shoe String Fries

**VEGETARIAN LASAGNA • 16** » Meatless Lasagna Packed with Bell Pepper, Zucchini, Yellow Squash and Carrots in a Creamy White Sauce Layered Between Pasta

**SHRIMP & CHIPS • 16** » Jumbo Shrimp Breaded and Fried Until Golden Brown, Served with French Fries and Coleslaw

## CHEF RECOMMENDATIONS

**FONTINA ROLLED CHICKEN • 22** » Stuffed Breast of Chicken with Fontina Cheese, Bacon, Green Onions and Sundried Tomatoes, Rolled in a Panko Breading and Fried until Golden Brown

**HONEY GARLIC PORK CHOP • 24** » Herb Marinated Bone In Pork Chop Grilled and Basted with a Honey Garlic Glaze

**BRAISED SHORT RIB • 24** » Beef Chuck Short Rib Braised until Fork Tender and Served atop Creamy Mashed Potatoes and Topped with a Port Demi Glace and Fried Onions

**LEMON BROILED SALMON • 24** » Wild Caught Atlantic Salmon Dusted with Old Bay Seasoning and Broiled with Butter, White Wine and Lemon

**RIBEYE • 32** » Certified Choice Black Angus Ribeye Grilled and Basted with an Herbed Garlic Butter

**GUINNESS STOUT FILET MIGNON • 32** » Certified Choice Black Angus Center Cut 8oz. Filet Mignon Topped with Sautéed Guinness Stout Mushrooms

## DINNER PASTAS

**CAJUN ALFREDO PASTA • 22** » Cajun Seasoned Chicken and Penne Pasta Tossed in our House-Made Alfredo Sauce with Green Onions and Diced Tomato

**BACON AND FETA PASTA • 22** » Bacon Pieces, Sautéed Spinach, Shallots and Sundried Tomatoes Tossed in a Garlic Cream Sauce with Feta Cheese over Bowtie Pasta

**CHICKEN CARBONARA • 22** » Sautéed Chicken, Onions, Garlic, Chopped Bacon and Green Peas in a Creamy Parmesan Sauce, Served Over a Bed of Linguine and Topped with Fresh Basil and Parsley

**CLAMS AND LINGUINE • 22** » Sautéed Garlic, Shallots, Onions and Little Neck Clams in a White Wine Sauce, Served over a Bed of Linguine and Topped with Parsley, Shaved Parmesan and Romano Cheese

**MUSHROOM CARBONARA • 22** » Sautéed Onions, Garlic, Green Peas and Wild Mushrooms in a Creamy Parmesan Sauce, Served over a Bed of Linguine and Topped with Fresh Basil and Parsley

🍷 **BURST CHERRY TOMATO PASTA • 16** » Sautéed Garlic and Onions in a Sauce of Juicy Burst Cherry Tomatoes, Basil and Red Pepper Flakes, Served over a Bed of Rice Noodles

## FEATURING

### PRIME RIB OF BEEF EVERY FRIDAY AND SATURDAY EVENING

SLOW ROASTED PRIME RIB OF BEEF WITH GARLIC AU JUS AND HORSERADISH SAUCE, SERVED WITH BREAD, HOUSE SALAD OR SOUP, AND VEGETABLE(S) OF THE DAY

## SWEET SPOT

**HALIFAX SUNDAE • 6** » Vanilla Ice Cream Topped with Chocolate and Caramel

**THE KEY • 6** » Key Lime Cream Tart with a Graham Cracker Crust

**BROWNIE A LA MODE • 7** » Chocolate Pecan Brownie with a Chocolate Caramel Drizzle, Accompanied with Vanilla Ice Cream

**NEW YORKER • 6** » New York Cheesecake Topped with Whipped Cream

