

# DAILY MENU

## ON THE RANGE

**CHEF MADE CHILI • 6**

**ONION GRATIN • 6** » With Crostini and Melted Cheese

**SOUP DU JOUR • 6**

## THE FIRST TEE

**ALL AMERICAN SLIDERS • 14** » Three Angus Beef Sliders Topped with Lettuce, Tomato, Onion, Bacon Relish and Cheese

**CHICKEN BITES • 14** » Prepared Mild, Hot, Garlic Parmesan, Garlic Teriyaki or Honey BBQ, Served with Choice of Ranch or Bleu Cheese Dipping Sauce

**CHICKEN OR SHRIMP QUESADILLA • 15** » Sautéed Peppers, Onions, Mushrooms, Shredded Cheddar and Provolone Cheese

**BLUE CHEESE AND BACON FRIES • 10** » Crispy French Fries topped with Blue Cheese Cream Sauce, Diced Tomato, Green Onions and Crispy Bacon with a Balsamic Drizzle.

**FIRECRACKER SHRIMP • 14** » Jumbo Fried Shrimp Lightly Breaded and Tossed in a Zesty Citrus Sauce

**FISH TACOS • 13** » Blackened Mahi Mahi, Shredded Lettuce, Cheddar Cheese, Pico-de-Gallo Topped with House-made Baja Sauce Served in Grilled Corn Tortillas.

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

**ONION CIRCLES • 10** » Fried Onion Rings, Served with a Mississippi Comeback Sauce

**GARLIC BUTTER STEAK BITES • 12** » Steak Bites Sautéed in Garlic Butter Topped with Parsley

**PRETZEL BREAD • 10** » Served with Beer and Cheese Dipping Sauce

**REUBEN EGG ROLLS • 15** » Shaved Corned Beef Brisket, Shredded Swiss Cheese and Sauerkraut, Served with Thousand Island Dressing

**SOUTHWEST VEGETARIAN QUESADILLA • 14** » Red and Green Peppers, Mushrooms, Onions and Spinach with Mixed Cheese.

**TEMPURA SHRIMP • 13** » Asian Style Tempura Battered Shrimp, Served with a Citrus Chili Sauce

## DOWN THE MIDDLE

**LARGE HOUSE OR CAESAR SALAD • 10** » Romaine Lettuce, Parmesan Cheese, Croutons and Caesar Dressing (Add Chicken 6, Shrimp 6, Salmon 10)

**CHICKEN CAESAR SALAD • 16** » Grilled Chicken Breast, Romaine Lettuce, Shaved Parmesan, Croutons and House Caesar Dressing

**HALIFAX CHEF SALAD • 15** » Romaine Lettuce Topped with Chopped Black Forest Ham and Cracked Pepper Mill Turkey, Carrots, Bacon, Grape Tomatoes, Vermont Cheddar Cheese, Red Onion, Cucumbers, and Hard Boiled Egg (Substitute Chicken 6, Shrimp 6, Salmon 10)

**ROASTED BEET AND FETA SALAD • 12** » Spinach, Arugula, Feta Cheese, Cranberry, Roasted Beet and Avocado.

**SOUTHWEST CHICKEN SALAD • 16** » Grilled Southwest Seasoned Chicken Breast, Romaine Lettuce, Tomato, Avocado, Black Bean Corn Salsa, Fontina Cheese and Zesty Ranch Sauce

**WALDORF SALAD • 13** » Chicken Salad on a Bed of Romaine Lettuce with Diced Green Apples and Grapes

## SANDWEDGES

**BOAR'S HEAD ® DELI • 12** » Your Choice of Black Forest Ham or Cracked Pepper Mill Turkey, Albacore Tuna Fish or Chicken Salad, with Lettuce, Tomato and Mayo on Your Choice of Bread  
London Broil Roast Beef add \$2

**CARAMELIZED ONION & ARUGULA BURGER • 16** » Certified Angus Burger Topped with Fontina Cheese, Caramelized Onions and Arugula, Served on a Brioche Roll

**CHEESESTEAKS • 15** » Your Choice of London Broil Roast Beef or Tender Chicken Breast, Tossed with Sautéed Peppers, Mushrooms, Onions and Melted American Cheese on a Toasted Hoagie

**CHIPOLTE CHICKEN AND COLBY JACK MELT • 15** » Boars Head Chipolte Chicken, Colby Jack Cheese, Bacon and Avocado Grilled on Wheat Bread

**GRANDSTAND HOT DOG • 10** » Boar's Head ® Beef Frank with Mustard, Relish, Ketchup and/or Onions

**GRILLED CHICKEN CLUB • 15** » Grilled Chicken Breast, Topped with Bacon, Lettuce, Tomato, Mild Swiss Cheese and Sweet Mustard Aioli, Served on a Brioche Roll

**MEDITERRANEAN WRAP • 13** » Stuffed with Grilled Chicken, Spinach, Roasted Red Peppers, Onion and Fresh Herbs, Drizzled with a House Vinaigrette

**HOT PASTRAMI • 14** » Boars Head Pastrami, Swiss Cheese and a Horseradish Whole Grain Mustard Aioli Served on Toasted Rye Bread

**SOUTHWEST CHICKEN WRAP • 14** » Grilled Southwest Seasoned Chicken Breast, Spinach, Tomato, Avocado, Black Bean Corn Salsa, Fontina Cheese and Zesty Ranch Sauce in a Grilled Flour Tortilla

**TRADITIONAL REUBEN • 15** » Thinly Sliced Corned Beef Brisket, Mild Swiss Cheese, Sauerkraut and Thousand Island Dressing, Grilled and Served on Organic Rye Bread

**THE TURKEY CLUB • 15** » Cracked Pepper Mill Turkey, Bacon, Lettuce, Tomato and Mayo on your Choice of Bread - Two Slices

**THE BURGER • 14** » Half Pound Certified Angus Beef, Seasoned and Topped with Lettuce, Tomato and Onion, Served on a Brioche Roll - Add Bacon \$2

**WHISKEY GLAZED BLUE CHEESE BURGER • 16** » Certified Angus Burger Topped with Melted Blue Cheese Crumbles, Caramelized Onions and a Whiskey Glaze on a Brioche Roll

POPULAR ADD-ONS: SIDES OF FRUIT, ONION RINGS AND BACON \$2 EACH

SANDWEDGES ARE SERVED WITH CHOICE OF HOUSE MADE CHIPS, POTATO SALAD, COLESLAW OR HOUSE FRIES

CHILI, CHEESE, SAUERKRAUT, BREAD, DRESSINGS AND SAUCES \$1 EACH

Proudly Featuring



**Boar's Head**

## DINNER FAVORITES

**CHAMPION STEAK • 22** » Two Rivers Top Sirloin Steak Grilled and Topped with Caramelized Onions and Sautéed Mushrooms

**CHICKEN MARSALA • 22** » Chicken Cutlet, Mushrooms and Marsala Wine Sauce

**CHICKEN PICCATA • 21** » Chicken Cutlet, Lemon Butter Sauce and Capers

**COD AND CHIPS • 21** » Wild Caught Cod Breaded or Broiled, Served with Fries and Cole Slaw

**FRIED SCALLOPS & CHIPS • 22** » Seven Breaded and Fried Scallops Served with Fries and Coleslaw

**FRIED SHRIMP & CHIPS • 22** » Seven Jumbo Shrimp Breaded and Fried Until Golden Brown, Served with French Fries and Coleslaw

## CHEF RECOMMENDATIONS

**BRAISED SHORT RIB • 27** » Beef Chuck Short Rib Braised until Fork Tender and Served atop Creamy Mashed Potatoes and Topped with a Port Demi Glace and Fried Onions

**GUINNESS STOUT FILET MIGNON • 36** » Certified Choice Black Angus Center Cut 8oz. Filet Mignon (Add Bleu Cheese Bacon Sauce for 1.00)

**HONEY GARLIC PORK CHOP • 26** » Herb Marinated Bone In Pork Chop Grilled and Basted with a Honey Garlic Glaze

**LEMON BROILED SALMON • 28** » Wild Caught Atlantic Salmon Dusted with Old Bay Seasoning and Broiled with Butter, White Wine and Lemon

**LOBSTER RAVIOLI & SHRIMP • 27** » Stuffed Lobster Ravioli Resting on a Bed of Sautéed Spinach, Topped with Seared Shrimp and Scampi Sauce.

## DINNER PASTAS

**CHICKEN PESTO CAVATAPPI • 24** » Sautéed Chicken, Roasted Red Peppers and Pesto Cream Sauce Tossed with Cavatappi Pasta and Topped with Shaved Parmesan and Green Onions.

**SPICY CHERRY TOMATO AND SHRIMP PASTA • 24** » Jumbo Shrimp, Cherry Tomatoes and Basil Tossed with Linguini and Topped with Parsley and Shaved Parmesan.

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

**CHICKEN CARBONARA • 23** » Sautéed Chicken, Onions, Garlic, Chopped Bacon and Green Peas in a Creamy Parmesan Sauce, Served Over a Bed of Linguine and Topped with Basil and Parsley

**ROASTED TOMATO AND ARTICHOKE PASTA • 21** » Roasted Tomatoes, Artichoke Hearts and Onions with a White Wine Lemon Sauce and Basil tossed with Penne Pasta and Topped with Shaved Parmesan Cheese.

ENTRÉES INCLUDE HOUSE SALAD AND DINNER ROLLS

## SWEET SPOT

**TOASTED COCONUT & PINEAPPLE ICE CREAM • 6**

**RASPBERRY DONUT CHEESECAKE • 6** » Raspberry Infused Cheesecake Topped with Raspberry Filling, Crumbled Donuts, Powdered Sugar and Whipped Cream

**STRAWBERRY LAYER CAKE • 6** » Glistening Strawberry Preserve and Silky Whipped Cream - Taste of Summer All year!

**TRIPLE CHOCOLATE MOUSSE • 6** » Traditional Chocolate Base with a Chocolate Mousse Layer and White Chocolate Mousse Layer

**Non Tavern Restaurant and Pub Desserts  
are Subject to a \$1 Per person Charge**

**Wine Corkage Fee \$20 Per Bottle**

**Reservations for Eleven or More are Subject to 22% Gratuity**

**FOR CARRY OUT ORDERS  
(386)676-9600 Ext.337**

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Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Section 3-603.11, FDA Food Code