

# 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 Blue Cheese Dipping Sauce

**JUMBO WINGS • 13** » Mild, Medium, Hot or Garlic Parmesan, Served with Bleu Cheese Dressing

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

**POUTINE • 10** » French Fries with White Cheddar Cheese Curds Smothered with Brown Gravy

**REUBEN EGG ROLLS • 12** » Shaved Corned Beef, Shredded 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 Cheesesteak

**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 Cheese

**SOUTH WEST VEGETARIAN QUESADILLA • 10** » Black Bean Corn Salsa and Melted Shredded Cheese

## MENU SPOTLIGHT

← **WHISKEY GLAZED BLEU CHEESE BURGER • 14** » Certified Angus Prime Rib Steak Burger Topped with Melted Bleu Cheese, 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 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 Ham and Turkey, Carrots, Bacon, Grape Tomatoes, Shredded 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 Roast Beef, Ham or Turkey, with Lettuce and Tomato on Your Choice of Bread

**CHEESESTEAKS • 14** » Your Choice of Thinly Sliced Top Round of Beef or Tender Chicken Breast, Tossed with Sautéed Peppers, Mushrooms, Onions and Melted White American Cheese on a Toasted Hoagie

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

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

**GRILLED CHICKEN CLUB • 13** » Grilled Chicken Breast Topped with Bacon, Lettuce, Tomato, 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 ONIONS  
RINGS FOR \$2

## DINNER FAVORITES

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

**FISH N' CHIPS • 16** » Beer Battered Alaskan Cod Fillets, 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 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 and Finished with Green Onions and Diced Tomato

**BACON AND FETA PASTA • 22** » Small 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

### FEATURING PRIME RIB THE LAST SATURDAY OF EVERY MONTH

**SLOW ROASTED PRIME RIB OF BEEF WITH GARLIC AU JUS  
AND HORSE RADISH 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 ALA 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