

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

