

FIRST TEE CHOICES

CHEF'S SOUP OF THE WEEK <i>Chef's Creation of the Week</i>	\$5/\$7
BANG BANG SHRIMP <i>Hand Breaded Popcorn Shrimp tossed in Bang Bang Sauce topped with Scallions</i>	\$13.95
MOZZARELLA STICKS <i>Breaded Italian Mozzarella with Marinara Sauce</i>	\$8.95
CRISPY ARTICHOKE FRITTERS <i>Fried Artichoke Hearts, Roasted Red Peppers & Sautéed Red Onion breaded in Panko Bread Crumbs served with Sun-Dried Tomato Aioli over Balsamic tossed Mixed Greens</i>	\$9.95
CREAMY LOBSTER DIP <i>Cream cheese, Shredded Cheddar Cheese, Lobster, served with Fresh Pita Chips</i>	\$13.95
CHICKEN WINGS <i>Fried Chicken Wings (10) tossed in Nashville Sauce, Buffalo or Plain, served with Celery & Ranch or Bleu Cheese</i>	\$14.95

IN THE ROUGH

Add Grilled or Fried Chicken \$7/ Steak (MARKET PRICE)/ Shrimp \$8 / Salmon* \$9/ Seared Tuna* \$7*

HOUSE SALAD <i>Chopped Iceberg, Cucumbers, Tomatoes, Three Cheese Blend, Bacon & Croutons with choice of Dressing</i>	\$9.50
MIXED GREENS SALAD <i>Mixed Greens, Cucumbers, Grape Tomatoes, Goat Cheese Crumbles & Croutons with Balsamic Vinaigrette</i>	\$10.50
FALL HARVEST SALAD <i>Mixed Greens, Sliced Apple, Craisens, Roasted Butternut Squash & Candied Pecans with Apple Cider Vinaigrette</i>	\$11.50

IN BETWEEN CLUBS

All Sandwiches are served with choice of Chips, Tater Tots, French Fries, or substitute for Side Salad \$1.95

SG BURGER <i>*8oz Angus Burger, choice of SG House Made Pimento Cheese or Sliced Cheddar Cheese, Applewood Chipotle Bacon, LTO, on Brioche Bun</i>	\$14.50
Mushrooms \$1 / Grilled Onions \$1	
CHICKEN WRAP <i>Choice of Grilled or Fried Chicken Tenders, Lettuce, Three Cheese Blend, Diced Tomatoes & Bacon with Ranch on Whole Wheat Tortilla</i>	\$13.95
MEATBALL SUB <i>Meatballs, Provolone Cheese, House Made Marinara Sauce on Hoagie Roll</i>	\$12.95
SG BLACK BEAN BURGER <i>House Made Black Bean Burger, LTO, Avocado Mousse, Chipotle Mayo, on Brioche Bun</i>	\$11.95
MARINATED GRILLED VEGGIE WRAP <i>Marinated Grilled Squash, Zucchini, Bell Peppers, Red Onions, Diced Tomatoes, Hummus Spread, Lettuce & Balsamic Glaze</i>	\$9.95
BAJA FISH TACOS <i>Choice of Grilled or Fried Mahi Mahi, Lettuce, Baja Sauce & Fresh Pico De Gallo on Tortillas</i>	\$11.95
HAND BREADED CHICKEN TENDERS <i>Hand Breaded Chicken Tenders, side of Slaw & Honey Mustard Dipping Sauce</i>	\$13.95

Buffalo \$1 / Nashville Hot \$1

2 DEGREES FLAT

BUFFALO CHICKEN <i>Buffalo Sauce, Three Cheese Blend, Grilled Chicken, Red Onions & Drizzled with Ranch</i>	\$13.50
PEPPERONI <i>Red Sauce, Three Cheese Blend & Pepperoni</i>	\$12.50
SUPREME <i>Red Sauce, Three Cheese Blend, Pepperoni, Italian Sausage, Red Onions, Bell Peppers & Black Olives</i>	\$14.50
VEGGIE PIZZA <i>Red Sauce, Three Cheese Blend, Red Onions, Bell Peppers, Mushrooms, Baby Spinach & Black Olives</i>	\$11.50
THREE MEATS <i>Red Sauce, Three Cheese Blend, Pepperoni, Italian Sausage & Bacon</i>	\$13.50

GOLDEN BEAR SPECIALTIES

SHRIMP & GRITS <i>Sautéed Shrimp on a bed of Cheesy Grits with a Cajun Cream Sauce</i>	\$20.95
CHEF'S FEATURED CHOICE STEAK* <i>Chef's Featured Choice of Grilled Steak served with Red Skin Mashed Potatoes & choice of Vegetable</i>	MARKET PRICE
SALMON WELLINGTON <i>Salmon with Sautéed Spinach wrapped in Puff Pastry served with Parmesan White Wine Risotto & Choice of Vegetable</i>	\$22.95
PANKO CRUSTED CHICKEN WITH AUTUMN ALE GRAVY <i>Pan Seared Panko Crusted Chicken Breast topped with Gruyere Cheese smothered in Autumn Ale Gravy, Red Skin Mashed Potatoes, & Choice of Vegetable</i>	\$18.95
PORK MEDALLIONS WITH GRILLED PEACH CHUTNEY* <i>Herb Roasted Pork Medallions topped with Grilled Peach Chutney, served with Parmesan White Wine Risotto & Choice of Vegetable</i>	\$19.95
BUILD YOUR OWN PASTA <i>Choice of Pasta (Cheese Tortellini, Capellini, or Cavatappi), Choose a Sauce (Alfredo, Marinara, or White Wine Reduction), & Add a Topping (Grilled or Fried Chicken \$7/ Steak* (MARKET PRICE)/ Shrimp \$8 / Salmon* \$9/ Meatballs \$6) & served with Grilled Ciabatta Bread</i>	\$10.95

**These Foods can be cooked to the customer's order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. Please advise your server of any food allergies prior to ordering.*