

Tavern by the Green Dinner Menu

Soups

Homemade Daily	Cup 3	Bowl 5
French Onion ~ crock of onion soup topped with cheese & baked 'til bubbly		5

Appetizers

Coconut Shrimp ~ 5 hand breaded coconut fried shrimp served with an orange horseradish sauce	9
Halifax Buffalo Bites ~ boneless lightly floured chicken bites prepared mild, medium, hot or garlic teriyaki and served with celery and bleu cheese dressing	10
Bacon Wrapped Sea Scallops ~ crispy golden applewood bacon wrapped sea scallops finished with a ponzu drizzle	11
Eggplant Rollatini ~ a panko fried eggplant cutlet filled with a trio formaggio baked and topped with a zesty marinara and mozzarella	9
Ahi-Tuna Wakame ~ sesame seared ahi-tuna served with wakame seaweed and cucumber salad with a ponzu drizzle, accompanied with pickled ginger and wasabi	11
Baked Brie ~ baby brie nestled in puff pastry, baked and served with a sweet red pepper jam and homemade crostinis	10
Shrimp Cocktail ~ 6 shrimp served with a classic cocktail sauce & lemon	10
Bruschetta Caprese ~ a medley of vine ripe tomatoes, red onions, minced garlic whole milk mozzarella and fresh basil with a hint of balsamic, served with crostinis	9

Salads

The Halifax Wedge ~ crisp wedge of romaine lettuce topped with our homemade bleu cheese dressing, vine ripe tomato, bacon bits, and crumbled bleu cheese	8
Traditional Caesar Salad ~ freshly cut hearts of romaine tossed to order with caesar dressing, shredded parmesan cheese and croutons	8
Greek Salad ~ romaine lettuce, red onions, green peppers, kalamata olives, tomatoes, cucumbers, tuscan peppers, ham, feta cheese and traditional greek dressing	9

Add to any of the above chicken 5 shrimp 7 salmon 7
(grilled, blackened or broiled)

Treasures of the Sea

- Coconut Shrimp Dinner** ~ 7 hand breaded coconut fried shrimp served with an orange horseradish sauce 18
- Cedar Plank Salmon** ~ baked on aromatic hard wood cedar plank topped with a citrus teriyaki glaze 19
- Bacon Wrapped Sea Scallops** ~ sea scallops wrapped in applewood bacon and finished with a ponzu drizzle 21
- Fish N' Chips** ~ beer battered pacific cod fillet served with fries and homemade slaw (available grilled or blackened upon request) 18
- Halifax Shrimp** ~ 7 shrimp hand breaded and deep-fried to a golden brown 18

From the Barnyard

- Harvest Chicken** ~ breast of chicken layered with apples, almonds, and brie finished with an orange rosemary glaze 18
- Stacked Chicken Cordon Bleu** ~ panko breaded chicken cutlets stacked with hickory smoked ham and swiss cheese, finished with a garlic parmesan cream sauce 18
- Chicken Bruschetta** ~ twin grilled chicken breasts topped with a refreshing bruschetta mix, mozzarella and baked to perfection, finished with a balsamic reduction drizzle 18
- Chicken Casino** ~ classic casino (bacon, garlic, shallots, bell peppers) and panko crusted chicken cutlets finished with a roasted red pepper citrus compound butter 18
- Roasted Duckling** ~ oven roasted crispy half duckling served with your choice of a grand marnier sauce or a chambord raspberry glaze 22

**All entrees served with choice of soup or salad, potato or rice du jour
chef's choice of fresh seasonal vegetables
Substitutions: Caesar Salad \$2.25 French Onion \$3 Wedge \$4**

Pasta Bowls and Vegetarian

- Gamberi Scampi** ~ sautéed shrimp scampi style set over linguini tossed with a light garlic cream sauce with shallots, green and red peppers 17
- Cajun Chicken Andouille Sausage Alfredo** ~ tender chicken breasts sautéed with andouille sausage, peppers and tomatoes in a rich alfredo sauce with a hint of cajun spices, served over penne pasta 17
- Lobster Ravioli Americana** ~ jumbo round ravioli filled with lobster chunks topped with velvety smooth sherry and shrimp cream sauce. 22
- Pasta Bowl** ~ your choice of pasta (penne or linguini) served with either marinara or alfredo sauce 12
Add to the above chicken 5 shrimp 7 salmon 7
- Eggplant Rollatini** ~ a panko fried eggplant cutlet filled with a trio formaggio baked and topped with a zesty marinara and mozzarella 15

For the Meat Lover

Boneless Rack of Lamb ~ 9 oz herb marinated loin of Australian lamb, grilled and baked to perfection, served with mint jelly	26
Filet Mignon au Poivre ~ 6 oz filet of beef grilled and topped with a rich green peppercorn brandy sauce	26
The Ribeye ~ 12 oz herb crusted grilled ribeye steak, finished with a bleu cheese orange glacage, topped with a crispy fried onion nest	24
Veal a la Halifax ~ tender veal cutlet and sautéed jumbo shrimp topped with a rich forestiere sauce with cremini mushrooms, artichokes and shallots	22
Veal Marsala ~ tender veal cutlet sautéed with a marsala wine reduction and cremini mushrooms in a rich demi glaze	20
Veal Parmesan ~ hand breaded veal topped with zesty marinara sauce and whole milk mozzarella then baked to perfection	20
Veal Provencal ~ tender veal cutlet sautéed with white wine, garlic, tomatoes, green onions and finished with a lemon beurre blanc	20
Pork Tenderloin Dijon ~ cutlets of pork tenderloin lightly sautéed and finished with a savory whole grain mustard cream sauce with cremini mushrooms and tomato garni	18

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Chef's choice of fresh seasonal vegetables
Substitutions: Caesar Salad \$2.25 French Onion \$3 Wedge \$4**

Sandwiches and Wraps

Philly Cheese Steak ~ thinly sliced top round of beef with sautéed peppers, mushrooms and onion, finished with american cheese	10
The Tavern Burger ~ ½ pound ground beef patty with choice of cheese	10
Halifax Black and Bleu Burger ~ ½ pound ground beef seasoned with blackening spices, grilled, and topped with melting bleu cheese, grilled onions, lettuce and tomato served on a pretzel roll	11
BBQ Bacon Cheddar Burger ~ ½ pound ground beef patty topped with bacon, cheddar cheese and sweet smoky barbeque sauce served on a kaiser roll with lettuce and tomato	11
Crispy Chicken Club ~ panko fried chicken breast with bacon, swiss cheese, lettuce and tomato and sweet mustard aioli served on a pretzel roll	9
Tavern Fish Sandwich ~ pacific cod fillet blackened, broiled or fried, served on a kaiser roll	10
Chicken Caesar Wrap ~ romaine, caesar dressing, parmesan cheese and grilled chicken served in a fresh tortilla wrap	9
Nut & Berry Wrap ~ grilled chicken, spinach, sundried cranberries, chopped nuts and raspberry vinaigrette served in a fresh tortilla wrap	9

**Served with choice of Coleslaw, Potato Salad, French Fries or Chips
Substitute Fresh Fruit, Onion Rings, or Tossed Salad .99**

Thank You For Your Continued Patronage!

20% gratuity added to parties of 8 or more

For your convenience we accept MC/Visa and American Express. Sorry, no personal checks or Discover
Consumer advisory: Eating undercooked animal proteins puts you at risk.

Sunday Breakfast Buffet The Buffet is offered every Sunday from 9am-2pm. Enjoy Fresh Seasonal Fruit, Display of Baked Items, Belgian Waffles with Berries & Cream, Eggs Benedict, Crisp Bacon, Breakfast Sausage, Home Fries with Green Peppers and Onions, Biscuits & Gravy, and an Omelet Station with Assorted Toppings all for the pocket pleasing price of \$11.95 for Adults and \$8.95 for Children 10 and under - plus tax and gratuity. Ala Carte Dining will be available for those of you who prefer to order from our menu.

Our **Twilight Menu** is available Tuesday through Thursday from 4pm – 5:30pm. Enjoy six entrees at the pocket pleasing price of \$9.95+ per entrée. All entrées are served with a delightful dessert. Our Twilight Menu will not be available on Holidays or Themed Buffets. There are no substitutions and coupons may not be applied.

Join us in the **Pub** for one of our many **Daily Drink Specials**. The Pub is where incredible friendships begin and has an inviting atmosphere where you will find a friendly and courteous staff eager to provide you with exceptional service. Come on out and get your sing on! **Karaoke with Harryoke** every Friday beginning at 7pm. Please remember, we fill up quickly so it's best to come early, grab a table, have a bite to eat, and enjoy the show.

We have planned the following **Upcoming Events** just for you!

Oktoberfest German Buffet Our 6th annual "Oktoberfest German Buffet" is Wednesday October 5th 5:30pm-8:30pm! Don't miss out on the mouth-watering "Flavors of Germany"! Enjoy an array of Authentic German Cuisine along with music and dancing provided by Frank, Denise and Roy of the Reministyx! All of this for \$22.95 plus tax and 20% gratuity per person.

Tuscany Italian Buffet "Romanza in Tuscany" is Wednesday November 2nd 5:30pm-8pm. Don't miss out on the mouth watering flavors of Italy! Enjoy an array of traditional Italian Cuisine. \$22.95 plus tax and 20% gratuity per person

Grand Thanksgiving Day Buffet Thanksgiving is Thursday November 24th! The Tavern will be featuring a Grand Thanksgiving Day Buffet. The price for adults is \$29.95 and \$14.95 for children 10 years and under. Children under 3 are free. Tax and 20% gratuity will be added to all checks. Reservations are available each half hour from 12pm-4pm

New Years Eve in the Tavern will be featuring a delightful five course dinner menu. Enjoy an Appetizer, Soup, Salad, Sorbet to Cleanse the Palate, Main Course, Dessert and a Glass of Champagne for \$39.95 plus tax and 20% gratuity per person

New Years Eve Masquerade Ball Join us in the Ballroom New Years Eve for a night filled with Magic and Intrigue. Halifax Plantation presents a "New Years Eve Masquerade Ball". Come in Formal Dress, Adorned with your preferred Venetian Mask. Enjoy an Extravagant Buffet Dinner and Dance 'till Midnights Sparkling Toast! Ring in 2017 to the live music of the "REMINISTYX"! A 50's, 60's 70's show group. Doors Open at 8pm / Buffet Dinner 9pm. \$49.95 inclusive per person.

Our **Culinary Team** uses their extensive background and passion for food to create exciting and delectable fare. Chefs Sandra, Ken and Jason put their personal touch into every meal. Combine their master skills with exceptional service and you have a recipe for an exquisite affair at Halifax Plantation Golf Club.

Gift Certificates make the Perfect Gift and can be used for Golf, Merchandise, or Food & Beverage.

Whether you are hosting a golf tournament, holiday office party, an intimate dinner for two, celebrating a special occasion, or a formal wedding for two hundred, Halifax Plantation has the perfect venue to make your event memorable.

Because we are dedicated to providing the best in the industry, I would like to invite you to share your input. Please send your questions, comments and/or suggestions to feedback@halifaxplantation.com

We Like You, Why Not "Like" us back on Facebook. www.facebook.com/HalifaxPlantationGolfClub/



Chow For Now!