

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

Fried Calamari ~ hand breaded & served with a zesty marinara sauce	9
Shrimp Cocktail ~ 7 shrimp served with a classic cocktail sauce & lemon	11
Halifax Buffalo Bites ~ boneless lightly floured chicken bites prepared mild, medium, hot, or garlic teriyaki and served with celery and bleu cheese dressing	9
Moules Marinières ~ (sailor style) sweet p.e.i. mussels simmered with garlic, shallots, white wine, diced tomatoes and finish with a dash of heavy cream served with grilled bread	10
Coconut Shrimp ~ 5 golden fried coconut breaded shrimp served with an orange horseradish sauce	9
Eggplant Rollatini ~ eggplant rolled around ricotta and parmesan topped with marinara sauce and mozzarella cheese then baked	9
Escargots Champinonge a la Provence ~ 9 escargots sautéed with shallots white wine mushrooms and garlic, topped and baked with parmesan cheese and breadcrumbs served with crustinis	10
Crab Cake ~ a mélange of lump claw crab meat, peppers, onions and spices pan seared and served with creole remoulade	11
Vegetable Potstickers ~ a flavorful blend of veggies and ginger in a dumpling shell served with a sweet sesame soy dipping sauce	9

Salads

The Halifax Wedge ~ crisp wedge of iceberg 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
California Spinach ~ spinach, red onion, pineapple, strawberries, bacon bits, avocado, and croutons served with a roasted garlic balsamic vinaigrette	8
Greek Salad ~ romaine lettuce, red onions, green peppers, kalamata olives, tomatoes, cucumbers, pepperoncini, ham, feta cheese and traditional greek dressing	9
Add to any of the above chicken 4 shrimp 6 salmon 7	

The Black and Bleu ~ lightly blackened and sliced sirloin steak atop fresh cut hearts of romaine tossed in our homemade bleu cheese dressing accompanied by sliced red onions, cherry tomatoes, and julienne roasted red peppers	12
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Seafood

Pan Seared Crab Cake ~ a mélange of lump and claw crab meat, peppers, onions and spices pan seared and served with creole remoulade	17
Cedar Plank Salmon ~ baked on aromatic hard wood cedar topped with a citrus teriyaki glaze	19
Halifax Shrimp ~ 7 shrimp hand breaded and deep-fried to a golden brown	17
Fish N' Chips ~ broiled, blackened, or fried pacific cod fillet served with fries and slaw	17
Catch of the Day ~ chef's choice of fresh seafood and its preparation	market price
Crab Stuffed Jumbo Shrimp ~ 4 jumbo argentinian red shrimp stuffed with our crab cake mix and baked to perfection, finished with a scampi butter	19

Pork and Beef and Lamb

Filet Mignon Diane ~ 6 oz. filet of beef grilled and topped with a rich brandy and mushroom demi glaze	26
Surf & Turf ~ 6 oz grilled sirloin steak smothered with onions and mushrooms served with 3 grilled argentinian jumbo shrimp	24
Granny's Apple Pork ~ 12 oz. grilled pork porterhouse steak topped with caramelized granny smith apples and onions	19
Rack of Lamb Persillade ~ parsley and herb crusted rack of lamb served a basil mint pesto	26

Chicken

Harvest Chicken ~ breast of chicken stuffed with apples, almonds, and brie finished with an orange rosemary glaze	17
Chicken Pinot Grigio Florentine ~ tender chicken cutlets finished with a caper pinot grigio sauce and sautéed baby spinach, topped with fresh, shredded whole milk mozzarella cheese	17
Mediterranean Chicken ~ sautéed chicken cutlets topped with artichoke hearts, roasted red peppers, chiffonade of fresh basil, and a lemon white wine reduction	17
Pollo Trio Formaggio a la Marsala ~ tender chicken breast stuffed with a blend of mozzarella, parmesan and ricotta cheeses, baked then finished with a rich mushroom marsala sauce	17

Veal

Veal Marsala ~ tender veal cutlet sautéed with a marsala wine reduction and mushrooms in a rich demi glaze	18
Veal Woodlands ~ tender breaded veal cutlets with sauce chasseur with roasted red peppers and artichoke hearts	18
Veal Piccata ~ tender veal cutlet topped with a caper lemon velouté	18
Veal Parmesan ~ hand breaded veal topped with zesty marinara sauce and whole milk mozzarella then baked to perfection	18

All entrees served with choice of soup or salad, potato du jour, or rice du jour and chef's choice of fresh seasonal vegetables

Substitutions: Caesar Salad \$2.25 French Onion \$2 Wedge \$4

Pasta Bowls and Vegetarian

Pollo and Gamberi Vino Bianco ~ 3 argentinian shrimp and chicken breast sautéed with roasted red peppers, red onion, basil, garlic, and white wine served over linguini	18
Frutti di Mare ~ mussels, shrimp, calamari, and fish of the day simmered in a flavorful tomato seafood broth served over linguini with grilled bread	21
Blackened Sirloin Alfredo ~ pasta bowl filled with penne pasta, creamy homemade alfredo sauce, and steamed broccoli florets topped with blackened sliced sirloin steak	18
Pasta Bowl ~ your choice of pasta (penne or linguini) served with either marinara or alfredo sauce	12
Eggplant Rollatini ~ eggplant rolled around ricotta and parmesan cheese to with marinara sauce, mozzarella and baked	15
Lobster Ravioli a la Vodka ~ jumbo round ravioli filled with lobster chunks topped with a velvety smooth vodka tomato sauce with a touch of cream	21

Substitutions: Caesar Salad \$2.25 French Onion \$2 Wedge \$4

Sandwiches and Wraps

Philly Cheese Steak ~ thinly sliced top round of beef with american cheese, peppers, mushrooms, and onions	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 4 slices of 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
Grilled Ham & Cheese ~ ham & cheddar on a pretzel roll	8
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.

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.

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.

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.

Come on out and get your sing on! Join us for **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.

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.

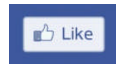
Similar to the golf course, the clubs tennis courts are now open to the public. Reservations for courts can be made 2 days in advance for times after 1:00 pm, Monday - Sunday. Court fees are \$10.00 per person. Interested players should call (386) 676-9600 x.335 for reservations and information. Proper dress code is required.

Whether you are hosting a golf tournament, 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/HalifaxPlantationGolfCl



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