



MENU

SALADS

CAESAR

SMALL 7
LARGE 12

Romaine hearts, double smoked bacon, shaved parmesan, lemon, house crouton, house Caesar dressing

SIMPLE SALAD (V | GF)

SMALL 6
LARGE 11

House lettuce blend, heirloom tomato, peppers, cucumber, feta, roasted garlic vinaigrette

ARUGULA (V)

SMALL 8
LARGE 13

Poached squash, fried goat cheese, candied jalapeno, pomegranate seeds, honey lemon vinaigrette

BABY SPINACH (V)

SMALL 7
LARGE 12

Cornbread croutons, yellow raisins, pickled red onion, mustard vinaigrette

- GROW YOUR GREENS -

CHICKEN BREAST 7
4 PIECES SAUTEED SHRIMP 8
4OZ SEARED SALMON 9

- SIDES -

FRIES
SWEET POTATO FRIES
ONION RINGS
SINGLE 6 | BASKET 9

APPS & SHAREABLES

SOUP OF THE DAY

7

Ask your server about our daily creation

HIPSTER POPPERS (V | GF)

14

Blistered shishito peppers, pomegranate molasses, whipped goat cheese, lime salt

K.F.H (V | GF)

16

Korean Fried Halloumi
House Kimchi, scallion salad, sesame seed, spiced hoisin sauce

TEMPURA RAPINI (V | GF)

11

House Romesco sauce, lemon gremolata, smoked almond dust

NASHVILLE CAULIFLOWER (V | GF)

12

Celery root and blue cheese puree, carrot ribbons, celery leaves, Nashville spiced cauliflower bites

CHICKEN WINGS (GF)

1 lb. 14
2 lb. 26

Gluten free breading, house blue cheese dressing, carrots and celery, choice sauce
Mild, medium, hot, Chef's EXTRA hot, cajun, lemon pepper, salt & pepper, honey hot, honey garlic, forty creek BBQ

TWISTED BRUSCHETTA

14

Marinated tomato, warmed halloumi, grilled focaccia bread

'CHORIZO TEMPEH' TACOS (V)

15

Sweet potato, black beans, pickled red onion, candied jalapeno, lime crema, radish

SANDWICHES

SERVED WITH YOUR CHOICE OF SIDE:

*SIMPLE SALAD, CAESAR SALAD, BABY SPINACH SALAD,
SOUP OF THE DAY OR HOUSE CUT FRIES*

*ADD ONION RINGS, ARUGULA SALAD OR SWEET POTATO
FRIES 1.50*

MESSIN WITH TEXAS 12

Cornbread fried chicken thighs, Maple mayo, pickled apple, Boston bib, Texas cut white bread

**GF AVAILABLE*

THE BEST REUBEN 15

7-day house brined Brisket, Chef's bread and butter pickles, house Russian dressing, sauerkraut, swiss cheese, marble rye

WE THE JAMES NORTH 14

Slow roasted pork tenderloin, lemon rapini, house pickled pepperoncini peppers, Asiago, garlic aioli, whole wheat Vienna bun

SPICY ELVIS BURGER 16

House made sunflower seed butter, sriracha bacon, garlic aioli, Chef's bread and butter pickles, brioche bun

**GF AVAILABLE*

OUR CLASSIC BURGER 14

Lettuce, tomato, red onion, pickles, brioche bun, house mayo

**GF AVAILABLE*

- BEEF UP YOUR BURGER -

ADD YOUR CHOICE OF CHEESE: 1.50
ASIAGO | CHEDDAR | SWISS | BLUE
CHEESE

ADD BACON: 1.50

V | VEGETARIAN FRIENDLY
GF | GLUTEN FREE

INFORM YOUR SERVER OF ANY DIETARY RESTRICTIONS
- ALL PRICES ARE SUBJECT TO HST -

MAINS

SEARED SALMON (GF) 24

Beet noodle, Julienned vegetable medley, lemongrass broth, jalapeno, coconut cilantro cream, cucumber and radish salad

CHICKEN SUPREME (GF) 20

Seasonal root vegetables, spaghetti squash, sauteed baby spinach, herbed cream sauce, pomegranate molasses

HADDOCK AND CHIPS 1 PIECE 13 2 PIECES 18

Cold water Haddock Filet, house cut chips, house coleslaw, fresh lemon, house made tartar sauce

**GF AVAILABLE*

BIG MAC GNOCCHI 18

House made gnocchi, spiced ground beef, shaved lettuce, diced onion, Chef's bread and butter pickles, sesame seeds, house mac sauce

WE INVITED MISS PIGGY (GF) 24

Bacon wrapped pork tenderloin, sweet potato puree, crispy Brussel and bacon salad, roasted root vegetable, maple bourbon jus

BEEF TENDERLOIN (GF) 32

Seared 6 oz filet, vegetable of the moment, roasted fingerling potato, house demi-glace

STUFFED ACORN SQUASH (VEGAN | GF) 19

Red and black quinoa, brown rice, seasonal root vegetables, pomegranate, chipotle citrus vinaigrette



 @GOLFFLAMBOURGH 