



# Golden Horseshoe Golf Club

## SMOKIN' STARTERS

### LOADED TOTS 14

Smoked Gouda Cheese, Smoked Pork and Beans, Scallions, Sweet Tomato BBQ Sauce, and Buttermilk Ranch (GF)

### SMOKED CHICKEN CHILI 12

Slow Cooked with Cannellini Beans and Spices, Cheddar Cheese, Sour Cream, and Cornbread (GF)

### COLLARD & ARTICHOKE DIP 14

Parmesan Cheese Brûlée and Pork Rinds (GF)

### SMOKED WINGS 15

House-Smoked Whole Wings with Buttermilk Ranch or Bleu Cheese (GF)

### HOUSE-MADE PIMENTO CHEESE 13

Assorted Pickled Garden Vegetables, Assorted Crackers (VEG/GF)

### BBQ SPICED PORK RINDS 8

Sambal Ranch (VEG)

## LOCAL VIRGINIA OAK BBQ PLATES

All Plates are Served with 2 Sides, Sauce of Choice, and Assorted Pickles.  
All Meats are Brined and/or Hand-Rubbed with Chef's Select Spices and Slow-Smoked on Property on an Offset Smoker with Local Kiln-Dried Virginia Oak.

### SMOKED CHICKEN

Spice-Rubbed Natural Chicken, Slow-Smoked and Chopped

### PULLED PORK

Pulled Spice-Rubbed and Slow-Smoked Pork Shoulder

### WHOLE WINGS

Overnight-Brined, Slow-Smoked, and Fried to a Crispy Perfection

### TEXAS-STYLE BRISKET

USDA Choice Brisket, Hand-Rubbed and Smoked with Black Pepper and Kosher Salt

Two Meat Plate 20

Three Meat Plate 24

Four Meat Plate 26

(DOUBLE ADD 3 PER EACH)

## SALADS

### THE GOLD CLUB SALAD 13

Garden Greens, Scallions, Heirloom Tomatoes, Egg, Smoked Gouda, Bleu Cheese or Buttermilk Ranch (VEG/GF)

### TOP OF THE GREENS SALAD 12

Fresh Arugula, Shaved Asparagus, Pickled Red Onion, Parmesan Cheese, Lemon Vinaigrette (VEG/GF)

### CAESAR SALAD FEATURING SMOKED TOMATO CAESAR DRESSING 12

Chopped Romaine, Parmesan Cheese, Cornbread Croutons, Smoked Tomato Caesar Dressing (VEG)

### ADD-IN OPTIONS

+ BBQ Chicken 6

+ BBQ Pork Shoulder 6

+ Seared Salmon Filet 14

## SAUCES

SPICY VINEGAR - Select Vinegars, Spices, and Chili Flakes (GF/V/S)

SWEET TOMATO - Tomato, Molasses, and Scallions (GF/V/S)

ZESTY WHITE BBQ - Creamy Blend of Mayonnaise, Cider Vinegar, Spices, and Lemon (GF)

GF - Gluten-Free VEG - Vegetarian V - Vegan S - Soy-Free

*\*Consuming undercooked beef can increase your risk for foodborne illness, especially if you have certain medical conditions.*

*While a pecan tree could be used in the smoking process, this is a nut-free menu. There will be production including peanut butter for sandwiches for the golf course. Allergies need to be addressed prior to ordering to ensure safety.*

## CERTIFIED AUDUBON COOPERATIVE SANCTUARY

The Golden Horseshoe Golf Course has qualified as a Certified Audubon Cooperative Sanctuary by Audubon International since 2001. The designation recognizes a commitment to environmental stewardship in planning, wildlife and habitat management, outreach and education, chemical use reduction and safety, and water conservation and water quality management. The Golden Horseshoe is one of only 816 of the 31,000 golf courses worldwide to receive the certification.



# Golden Horseshoe Golf Club

## SIDES 4

Choose Four for 12

### BAKED BEANS

Burnt Ends, Garden Bell Pepper, Onion (GF/S)

### JICAMA SLAW

Jicama, Pear, Cilantro, Lime (VEG/GF)

### PORK RINDS

Freshly Fried and Tossed in Spice

### COOL CUCUMBER SALAD

English Cucumber, Red Onion, Dill,  
Vidalia Onion Dressing (GF/V)

### BAKED POTATO SALAD

Dijonnaise, Scallions, Smoked Gouda (GF/VEG)

### COLLARD GREENS

Caramelized Onion, Spiced Braised (GF/V/S)

### HOMINY AND CHEESE

Cheddar, Smoked Gouda, Poblano, Bacon (GF)

### PICKLED VEGETABLES

Southern Pickle Brine (GF/V/S)

### SEASONAL FRUIT (GF/V/S)

### CRISPY FRIED TOTS (GF/V)

### FRENCH FRIES (GF/V)

## SANDWICHES

All Selections come with a side of choice  
Substitute Gluten-Free Bread or Bun for 2

### PIMENTO GRILLED CHEESE 14

Creamy House-made Pimento Cheese,  
Griddled in Butter on  
Country White Bread (VEG)

+ Bacon 3 + Grilled Tomato 1  
+ BBQ Pork 4

### RYDER CUP BURGER 17

7 Hills Brisket Burger\* with American, Swiss,  
Cheddar, or Pimento Cheese,  
Lettuce, Tomato, Red Onion, Pickle  
*Substitute for Veggie Patty (No Charge)*

+ Bacon 2 + Pulled Pork 4  
+ Brisket 8 + Second Patty 5

### TEXAS-STYLE BRISKET 19

Chopped Smoked Brisket  
Served on a Toasted Brioche Roll

### BRISKET PHILLY 21

Texas Style Brisket, Caramelized Onion,  
Provolone Cheese, Poblano on a Toasted Hoagie Roll

### PULLED PORK SHOULDER 16

Finished with Jicama Slaw and  
Served on a Toasted Brioche Roll

### SMOKED TURKEY CLUB JR. 16

Texas Style Toast, House-Smoked Turkey,  
Thick-Cut Bacon, Lettuce, Tomato, and Mayo

### SMOKED CHICKEN 16

Chopped Smoked Chicken, Topped with  
Melted Swiss on a Toasted Brioche Roll

+ Bacon 3

### CHILI CHEESE DOG 15

All-Beef Frank, American Cheese,  
Smoked Chicken Chili, Pickled Red Onion

### SMOKED GARDEN VEGETABLE WRAP 15

Smoked Garden Vegetables and  
Portobello Mushroom, Vidalia Onion Dressing  
in a Sundried Tomato Wrap (V)

## DESSERTS

### COKE OR ROOT BEER FLOAT 5

Vanilla Ice Cream (VEG/GF)

### ICE CREAM SUNDAE 8

Fudge, Caramel, Whipped Cream, Sprinkles, Cherry (VEG)

+ Double Chocolate Brownie 2

### WARMED SEASONAL COBBLER 8

This Season's Fruit, Streusel Topping (VEG/GF)

+ Ice Cream 2

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