



Golden Horseshoe Golf Club

GOLD COURSE CLUBHOUSE GRILL

DINNER MENU

SIGNATURE COCKTAILS

WILLIAMSBURG RICKY 12

London Dry Gin, Lime Juice, Cucumber, Dill
Simple Syrup, Soda

KENTUCKY TRAIL 12

Rosemary-Orange Infused Bourbon
Lemon Juice, Simple Syrup

GOLD TRANSFUSION 12

Tito's Vodka, Lime Juice, Ginger Syrup
Concord Grapes, Soda

GOLDEN HORSESHOE PUNCH 6

Signature Blend of Orange and Pineapple Juices
Pomegranate Syrup, Ginger Ale

TRANSFUSION MOCKTAIL 6

Concord Grape Juice, Ginger Syrup
Lime Juice, Sparkling Water

WINE BY THE GLASS

MASCO CANALI PINOT GRIGIO 13

THE CALLING CHARDONNAY 15

THE CALLING CABERNET SAUVIGNON 17

THE CALLING PINOT NOIR 15

DRAFT BEER

WILLIAMSBURG ALEWERKS

WEEKEND LAGER 7

DEVIL'S BACKBONE VIENNA LAGER 7

VIRGINIA BEER COMPANY

FREE VERSE IPA 8

BOTTLED BEER

DOMESTIC 5 IMPORT 7 CRAFT 7

LOCAL VIRGINIA OAK BBQ

All Smoked Meats are Brined and or Hand-rubbed with Chef Megan's Select Spices and Slow Smoked on Property on an Offset Smoker with Local Kiln Dried Virginia Oak

SMOKIN' STARTERS

Smoked Chicken Chili 9

Slow Cooked with Cannellini Beans and Spices,
Cornbread

Burrata Cheese 14

Smoked Tomato Jam, Basil Oil, Sea Salt, Crispy
Bread (VEG)

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 12

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

Mac and Cheese Egg Rolls 12

Sambal Ranch (Veg)

SALADS

The Gold Club Salad 13

Chopped Romaine, 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 Onions, Parmesan Cheese, Lemon Vinaigrette (VEG, GF)

Caesar Salad Featuring Smoked Tomato Caesar Dressing 12

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

Salad Enhancements

BBQ Chicken 4

BBQ Pork Shoulder 4

Seared Salmon Filet 12

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.



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GOLD COURSE CLUBHOUSE GRILL

DINNER MAINS

SIGNATURE DISHES

Slow Smoked Prime Rib 39

Whipped Potatoes, Chef's Vegetable Selection, Au Jus and Horseradish Crème

Pan Seared 8oz Salmon Filet 28

Gouda Grits and Fire-Roasted Tomato Gravy

Crispy Porkchop 28

Sambal Whipped Potatoes, Chef's Vegetable Selection

Brisket Fried Rice 26

Fried Rice with Chopped Texas Style Brisket
Crispy Carrot and Cabbage Wonton and Chili Aioli

Virginia BBQ Three Meat Plate 23

Smoked Chicken, Pulled Pork, Texas Style Brisket with Collard Greens and Baked Beans

Chicken Cassoulet 21

Herb Roasted Chicken, Cannellini Beans, Stewed Low and Slow Served with a Garlic Baguette

Cheeeese Burger 16

7 Hills Brisket Burger* with American, Swiss, Cheddar and Pimento Cheeses
Lettuce, Tomato, Red Onion and Pickle
Add Bacon 2 / Add Pulled Pork 4 / Add Brisket 8 / Add Second Patty 5

Garden to Bowl Pasta 18

Cavatappi Pasta laden in Asparagus, Mushrooms, Bell Pepper, Arugula, Tomato, Parmesan Cheese (VEG)
Add Seared Salmon Filet 12

SAUCE

Spicy Vinegar- Select Vinegars, Spices and Chili Flakes (GF/V/S)

Sweet Tomato- Tomato, Molasses and Scallion (GF/V/S)

Zesty White BBQ- Creamy Blend of Mayonnaise, Cider Vinegar, Spices and Lemon (GF)

DESSERTS

Coke or Root Beer Float 5

Vanilla Ice-cream (VEG/GF)

Ice Cream Sundae 8

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

Chef's Daily Bread Pudding 8

Warm Daily Inspired Bread Pudding (VEG)
Add Ice Cream 2

Warmed Seasonal Cobbler 8

This Seasons Fruit, Streusel Topping (VEG/GF)
Add Ice Cream 2

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