

GOLDEN SMOKE LUNCH MENU

Smokin' Starters

Loaded Tots 14

Smoked Gouda Cheese, Burnt End Beans, Scallions, Sweet Tomato Barbecue Sauce, Buttermilk Ranch

Brisket and Smoked Sausage Chili 12 (GF)

Cannellini Beans, Cheddar Cheese, Sour Cream, and Cornbread

Crab and Spinach Dip 18 (GF)

Assorted Crackers, Warm Naan Bread

Smoked Wings (4) 9/ (6) 12 (GF)

House Smoked Wings with Buttermilk Ranch or Bleu Cheese

Choose Flavor – Sweet Tomato Barbecue, Jerk Spiced, Lemon Buffalo

House-Made Pimento Cheese 13 (GF)

Assorted Crackers, Seasonal Crudité

Brisket Burnt Ends 14 (GF)

Golden Horseshoe Signature Barbecue Sauce, Scallions

Local Virginia Oak BBQ Plates

All Plates are Served with Two 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 with an Offset Smoker using Local Kiln Dried Virginia Oak

Smoked Chicken- Spice-Rubbed Natural Chicken, Slow Smoked, and Pulled

Pulled Pork- Pulled Spice-Rubbed and Slow Smoked Pork Shoulder

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

Smoked Turkey- Chef Dannie's House Seasoning, Slow Smoked, and Sliced

Two Meat Plate 20

Three Meat Plate 24

Four Meat Plate 26

(Double - Add 3 Per Each)

Salads

The Gold Club Salad 13 (VEG, GF)

Garden Greens, Scallions, Heirloom Tomatoes, Egg, Smoked Gouda, Bleu Cheese, or Buttermilk Ranch

Farmer's Greens Salad 14 (VEG, GF)

Strawberries, Black Berries, Mandarin Oranges, Sliced Almonds, Goat Cheese, Strawberry Vinaigrette

Caesar Salad Featuring Smoked Tomato Caesar Dressing 12 (VEG)

Chopped Romaine, Parmesan, Cornbread Croutons

Salad Enhancements

BBQ Chicken | BBQ Pork Shoulder | Smoked Turkey 6

Seared Salmon Filet 14

Brisket 8

Sides 4

Choose Four for 12

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

Onion Rings (GF)(VEG)

Apple and Potato Salad (GF/VEG)

Mac and Cheese – Cavatappi Pasta, Sharp Cheddar, Vermont Cheddar, Smoked Gouda

Collard Greens – Smoked Turkey, Caramelized Onion (GF/S)

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

Seasonal Fruit (GF/V/S)

Crispy Fried Tots (V)

French Fries (V)

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

Seasonal Crudité – Buttermilk Ranch, or Blue Cheese Dressing (GF/S/VEG)

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)

Golden Horseshoe Classics

All Selections Come with Choice of Side.
Substitute Gluten Free Bread or Bun for 2

Chicken Niblick 18 (GF)

Marinated and Grilled Chicken, Bacon, Cheddar Cheese, Lettuce, Tomato
Herb Aioli, Brioche Roll

Ryder Cup Burger 17 (GF)

7 Hills Brisket Burger* with Choice of American, Swiss, Cheddar or Pimento Cheeses
Lettuce, Tomato, Red Onion, and Pickle - *Substitute a Veggie Patty (no charge)*

Enhancements

Bacon 3 Pulled Pork 4 Brisket 8 Second Patty 5

Club Sandwich 18/Junior 16 (GF)

House Smoked Turkey, Honey Ham, Thick-cut Bacon, Swiss Cheese, Lettuce, Tomato, and Mayonnaise

Sandwiches

All Selections Come with Choice of Side.
Substitute Gluten Free Bread or Bun for 2

Pimento Grilled Cheese 14 (VEG)

Creamy House-Made Pimento Cheese, Griddled in Butter on Sourdough Bread

Enhancements

Add Bacon 3 Add Grilled Tomato 1 Add BBQ Pork 4

Texas Style Brisket 19 (GF)

Chopped Smoked Brisket, Dill Pickle Chips, Served on a Toasted Brioche Roll

Pulled Pork or Smoked Chicken Sandwich 16 (GF)

Finished with Jicama Slaw, and Served on a Toasted Brioche Roll

The Waterman's Seafood Po' Boy 21 (GF)

Seasonal Daily Catch, Shredded Lettuce, Tomato, Lemon Caper Remoulade

Smoked Wild Mushroom French Dip 15 (V/VEG)

Caramelized Onions, Roasted Garlic, Swiss Cheese, Dijon Mustard
Crispy Sub Roll, Sherry, and Mushroom Jus

Desserts

Ice Cream Sundae 8

Fudge, Caramel, Whipped Cream, Sprinkles, Cherry
Add Double Chocolate Brownie 2 (VEG)

Fried Cheesecake 9

Macerated Spring Berries, Cinnamon Sugar

Tash's Signature Pie 10

Banana Pudding 9

Nilla Wafers, Whipped Cream



Golden Horseshoe Golf Club
COLONIAL WILLIAMSBURG

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.