	<u>Clam</u>		A 4 67
Fresh Shrimp Clams	\$ 0.95 each \$ 0.95 each	Oysters	\$ 1.35 each
	Appeti	zers	
Steamed clams by the doze	n 13.95	Fried Mushrooms	7.95
Stuffed Mushrooms	13.95	Fried Calamari (with Sweet or Hot sa	uce) 14.95
(shrimp & Crabmeat stuffing		Bar-B-Q Rib Appetizer	12.95
Chicken Fingers	9.95	Buffalo Wings	12.95
Fried Mozzarella Sticks	7.95	New Zealand Mussels (White or Re	ed sauce) 14.95
Appetizer Platter	14.95	Lobster Ravioli in Pink Vodka S	auce 14.95
Mozzarella Sticks, Chicken Fingers, S Mushrooms			
	<u>Sala</u>	<u>ds</u>	
resh tossed Green Salad	4.75	Fresh Mozzarella salad with roasted	d red peppers12.95
Bermuda Onion and Tomat	o Salad 9.95	Chicken Salad	12.95
resh Spinach Tossed	14.95	(Tender strips of marinated, grilled chic	
(with Bermuda Onion, Chopped I		fresh salad greens, tomatoes and onions wit Steak Salad	th our zesty dressing) 16.95
and warm House D Chef's Salad	ressing) 12.95	(Tender strips of marinated, grilled Fl.Migno	
(A mixture of Cheeses and meats wi		salad greens, tomatoes and onions with o	
	Sou	OS	
	All our soups are made by one of t		
	ght him that only with the freshest ir	ngredients can he create a "soup-erior" produc	
"The Original" Crean			Cup 3.50
Ask for the soup of t	he day		Cup 3.50
Homemade Chili	(topped with onions and cheese	e) Bowl 6.95 (Cup 4.95
	Hot Sandwich	Specialties	
rench Dip	14.95	Shell steak	14.95
(Delicious roast beef on F		Grilled Chicken breast	12.95
with a cup of hot au jus	for dipping) 11.95	With Roasted Peppers and Mo	zzarella 14.95
(Lean and tasty, served on f		With Eggplant and Mozzarella	14.95
lot Reuben	14.95	Chicken Cordon Bleu	12.95
(Lean corned beef, sauerkraut and	melted Swiss cheese)	(Grilled with ham and Swiss cl	,
Fried Flounder	12.95	Mexican Chicken	12.95
(With cheese, lettuce, tomato an		(Grilled with cheddar cheese, diced black olives and shredded let	
Chicken Parmigiana	12.95	Foot Long Hot Dog	4.95
Eggplant Parmigiana	12.95	Hot Dog Platter	6.95
Meatball Parmigiana	12.95	U -	
Hot Roast Beef with Brown		illy Stoole	
Think sliced sirloin jui	Our Own Ph	served on a long roll with French fries and Cole	slaw
A. With Fried onions	12.95	D. With Cheese, Mushroo	
B. With Cheese and O	nions 12.95	and Onions	12.95
C. With Mushrooms a	nd Onions 12.95		
	Above sandwich's are also	o available with chicken	
	Pub Bu	urgers	
Hamburger	½ lb 8.00	Mushroom Burger	½ lb 7.50
Cheeseburger	½ lb 8.50	Pizza Burger	½ lb 8.00
Bacon Cheeseburger	½ lb 9.00		
	Above burgers served del	~	
	Pub (<u>Clubs</u>	
# 1 Roast Beef	12.95	# 3 Ham & Swiss	12.
T RUASE DEEL			

Memphis Bar-B-Q

The Golden Pub takes pride in bringing you authentic Southern Barbeque cooked in the Memphis tradition. The finest quality meats are slowly smoked two to ten hours over hot Hickory coals in a huge oven built especially for the Golden Pub. To enhance this barbeque flavor and seal in the juices, each cut of meat is basted with a prize winning, special Bar-B-Q sauce - the sweet, tangy, spicy (but not too hot!) taste of the old South. Similarly, special care has been taken to recreate traditional barbeque accompaniments. We hope that our commitment to quality and authenticity will provide you with an unequalled barbeque

experience that up to now could only be found in Memphis.

Memphis Bar-B-Q Sandwich

12.95

Memphis' best kept secret! Juicy, lean barbequed shoulder, smoked 8 to 10 hours, hand trimmed, heaped on a toasted bun, then topped with slaw and our secret Bar-B-Q sauce.

Bar-B-Q Platter

18.95

Hand trimmed, juicy lean barbequed shoulder, slow smoked 8 to 10 hours, piled high and topped with our secret Bar-B-Q sauce. Served with a crock of Bar-B-Q Beans and Cole slaw

Bar-B-O Chicken

16.95

½ of a plump two pounder, smoked for several hours and continually basted with our secret Bar-B-Q sauce for the most tender and flavorful chicken you've ever tasted. Served with a crock of Bar-B-Q beans and Cole slaw

Bar-B-Q Ribs

Rib Killer **29.95**

Regular **22.95** The best ribs outside of Memphis, specially cut and extra meaty. Served with Bar-B-Q beans and Cole slaw

CHOOSE Traditional style -- slow smoked for hours and basted with our secret Bar-B-Q sauce to keep them moist and juicy

OR Memphis Style – Slow smoked for hours, basted with a special marinade and then sprinkled with a mixture of rare, dry seasonings.

Bar-B-Q Sampler

Bar-B-Q Beans

Taste it all! Barbequed shoulder, chicken and ribs. Served with Bar-B-Q beans and Cole slaw

<u>Trímmíngs</u>

3.95

full loaf 5.95

22.95

Tender beans, slow cooked in our secret Bar-B-Q sauce with bits of shoulder meat to give these beans the flavor of the old South. **Cole Slaw** 3.95 Made with tangy dressing and rare seasonings

Onion Ring Loaf

½ loaf 4.95

Our specialty - a mountain of homemade, crispy onion rings, served in a loaf

Pub Platters

Served with soup or salad, choice of potato and vegetable				
Roast Beef with Gravy	22.95	Eggplant Parmigiana	18.95	
Chopped Sirloin	18.95	Calves Liver Sautéed with Bacon & Onions	24.95	
Roast Vermont Turkey with Poultry Stuffing	18.95	Eggplant Stuffed with Spinach & Mozzarella	22.95	
Steak & Shrimp	24.95			

Side Orders

French Fries	3.95	Mashed Potato	3.95
Pub Fries (Freshly cut potato fries)	5.95	Garlic Bread	3.95
Linguine	6.95	Garlic Spinach	6.95
Fresh Vegetable of the Day	5.95		

ENTREES

All entrees are served with soup or salad, and fresh hot bread

Extra Charge for Substitutions

Pasta

All en	trees are served with soup	or salad, fresh hot bread.		
Linguine	(with red or white clam sau	ice)	22.95	
Shrimp & Broccoli	(In our fresh light tomato sa	auce over capellini)	24.95	
Shrimp, Clams & Lump	Crb Meat		29.95	
(In lig	ht tomato sauce with a delicate se	easoning over a bed of capellini)		
Seafood Marinara or F	ra Diavalo		29.95	
(Lobster tail	s, shrimp, scallops, mussels and cla	ams in a choice of sauce over linguine)		
Fettuccine Afredo, Prin	navera or Pink Sauce	(With a light pink sauce)	18.95	
Capellini with Fresh Ve	getables (In a sauce of ga	rlic and olive oil)	18.95	
A	lso available with chicken	6.00 extra		
Baked cheese Ravioli			18.95	
Rigatoni in Pink Vodka	Sauce (With Shrimp or	Chicken 6.00 extra)	18.95	
Spaghetti & Meatballs			18.95	

Steaks and Chops

Our stea	ks are all aged, prime beef and cooked to order.	
Golden Pub Steak	(16 oz. NY sirloin rolled in seasoned bread crumbs and oven done)	26.95
Filet Mignon	(Served on a sizzling platter)	34.95
Sizzling NY Sirloin	16 oz 26.95	8 oz 18.95
Peppercorn Sirloin		26.95
Porterhouse Steak	(24 oz de-boned sirloin)	29.95
Surf 'n Turf	(Tender filet mignon paired with a jumbo lobster tail)	34.95
Filet Tips		27.95
(Tender juicy filet mignon tips sautéed wit	th fresh mushrooms, peppers and onions blending natural juices to comp	lement each other)
Sliced Filet Mignon	(Topped with mushrooms and onions)	24.95
Broiled Pork Chops	(thick and juicy)	24.95

Chicken

	Fresh breast of chicken, tender and tasty.	
Chicken Francaise	(White wine, butter and a hint of lemon combine to form a delicate flavor!)	20.95
Chicken Marsala	(Mushrooms and red wine complement this dish with a savory taste)	20.95
Chicken cordon Ble	20	22.95
(Chicken wrappe	d around ham and imported cheese, lightly browned and topped with mushroom sauce)	
Chicken Parmigian	a (Breaded and topped with homemade marinara sauce and mozzarella)	20.95
Chicken Breast Stu	ffed with Broccoli and Cheddar Cheese	20.95
Chicken Sorrenting	(Sautéed and paired with eggplant, prosciutto and mozzarella)	20.95
Simple Grilled Chic	ken Breast (Served with fresh vegetables)	20.95
Stir Fried Chicken	(With crispy veggies over rice)	20.95
Stuffed Chicken	(With spinach and mozzarella)	22.95
Chicken Rossini		20.95

(Sauteed and paired with ham, fresh tomato and mozzarella in light tomato-basil sauce)

Seafood

	All our seafood is delivered fresh daily	
Filet of Flounder	(Broiled or fried)	24.95
Stuffed Fillet of Flounder		29.95
(Fresh flou	under complemented by a superb blend of crabmeat and shrimp)	
Sea Scallops	(Medallions of the sea, bursting with flavor)	34.95
Fresh Shrimp	(Your choice of broiled or fried)	24.95
Stuffed Shrimp		26.95
(Fresh sh	rimp complemented by a superb blend of crabmeat and shrimp)	
Shrimp Francaise	(White wine, butter and a hint of lemon)	24.95
Shrimp Scampi	(A delicate garlic and butter sauce)	24.95
Shrimp Parmigiana	(Topped w/homemade tomato sauce)	24.95
Twin Lobster Tails	(Jumbo beauties served with drawn butter)	34.95
Seafood Combination	(Lobster tail, stuffed flounder, scallops, shrimp and fish of the day)	34.95
Broiled Scrod		24.95

THE GOLDEN PUB

Special Cappuccino and International Coffees

Cappuccino's served with your choice of.

	Grand Marnier & Ama	aretto	7.95	
	Godiva & Sambuca		7.95	
	Peppermint Schnapps	s & Kahlua	7.95	
	Anisette & Tia Maria		7.95	
Espresso	3.00	Italian	(Amaretto di Saronno)	7.95
Cappuccino	4.00	Jamaican	(Tia Maria)	7.95
Irish coffee (Bushmill's with a touch of min	t) 7.95	Polish (Krup	nich Honey liqueur rimmed with almond liqueur	7.95
Mexican (Kahlua)	7.95			

Desserts

Try Some of Our Homemade Desserts

Apple Pie	5.50
Blueberry Pie	5.50
Coconut Custard Pie	5.50
White Godiva Cheese Cake	6.50
Tiramisu	6.50
Rice Pudding	4.50
Ice Cream	4.50

SPECIAL DRINKS

Frozen Daiquiris

Margaritas

Long Island Iced Tea

Ask your server for your favorite cocktail to be "magnified"

Kids Menu			
Includes French fries, choice of soft beverage, and ice cream			
Chicken Fingers	6.95		
Fried Mozzarella Sticks	6.95		
Spaghetti with Meatballs	6.95		
Hot Dogs	6.95		
Hamburger or Cheeseburger	6.95		
Grilled Cheese	6.95		
Pasta (Ziti, Linguini or Penne) your choice of sauce	e. 6.95		