



# Lunch

Lunch Served 11am to 4:30pm

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## Lunch Specials

Entrees include, rice pilaf, hand-cut fries or potato-of-the-day, seasonal vegetables and fresh hot baked bread and butter

- Include either a Mixed Green Salad or Cup of Today's Soup with Entrée 3
- Include either a cup of Clam Chowder or Caesar Salad with Entrée 4

Monterey Bay Sand Dabs	17	Calamari	17
Petrale Filet of Sole	18	Breaded Gulf Prawns	18
Sand Dabs and Calamari Combo		19	

Catch of the Day – Ask your server for details and pricing

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## Sandwiches

Served with your choice of fresh hand-cut fries, Macaroni or Green Salad

### Monterey Crab BLT 16

Succulent Crab on Texas Toast with Bacon, Lettuce, Tomato, and 1000 Island dressing

### Calamari Sandwich 14

Served hot with melted Monterey Jack and our house-made tartar sauce

### BLT 11

Savory bacon, vine-ripened tomatoes, and lettuce on toasted bread

### BLTA with Avocado 12

### Garden Sandwich 12

Fresh lettuce, tomato, cucumber, avocado, roasted sweet peppers and pesto aioli

### Tuna Melt 12

Albacore tuna salad served open-faced on English muffin with melted Monterey Jack and tomato

### Meatball Sandwich 12

Our house made baseball-sized meatball served open-faced on garlic ciabatta with fresh basil, marinara and Asiago cheese

### Lamb Burger 14

Ground fresh lamb mixed with crumbled goat cheese, char grilled, with lettuce, tomato, pickled red onion and Tzatziki

### Classic Club 13

Toasted triple-decker of oven roasted Turkey breast, smoked Bacon, lettuce, tomato

### Monte Cristo 12

Thick slices of grilled egg dipped bread, roasted Turkey breast, hickory smoked Ham and melted cheddar cheese and served with a dusting of powdered sugar and strawberry jam

### Philly Cheesesteak 15

Tender and moist roasted prime rib beef served on a sweet hero with grilled bell peppers, onions and melted Monterey Jack cheese

### Chicken Breast Sandwich 12

Char grilled chicken breast, melted Monterey Jack served on Focaccia bread and slathered in pesto aioli

### Golden Tee Steak Sandwich 18

Charbroiled New York steak served open-faced

### Grilled Trio of Cheese Sandwich 12

Cheddar, Brie and Jack cheese

### Patty Melt 13

Hamburger Patty with caramelized onions and Swiss cheese on rye

### Pork Schnitzel 13

Tender Breaded Pork Schnitzel - served on a sweet hero with lettuce, tomato and onion

# Appetizers

Appetizers Served 11am to close

<b>Poutine</b>	8
Classic Canadian specialty. Hand-cut fries, cheese curds and brown gravy	
<b>Monterey Bay Tubes &amp; Tentacles</b>	9
Lightly floured and fried to a crispy golden brown with fresh chipotle aioli	
<b>Boneless Chicken Bites</b>	9
Crispy Boneless Buffalo Chicken Wings with celery sticks and ranch dressing	
<b>Salinas Valley Artichoke Hearts</b>	9
Tempura battered with sesame aioli	
<b>Bruschetta</b>	9
Toasted Garlic Butter Ciabatta topped with fresh tomato, basil and goat cheese	
<b>Cheese and Fruit Board</b>	13
Brie, Swiss, Cheddar, Gorgonzola and Monterey jack cheese with red grapes, Melon and warm Ciabatta	

<b>Classic Prawn Cocktail</b>	14
Five chilled white prawns served with house made cocktail sauce	
<b>Crab Cocktail</b>	14
<b>Crab and Prawn Cocktail</b>	16
<b>Chicken Quesadilla</b>	11
Grilled Chicken Breast, melted Cheese on a flour tortilla, Pico de Gallo and sour cream	
<b>Calamari Platter</b>	13
Tender Calamari Steaks cut into bite sized pieces served with tarter and cocktail sauce	
<b>Combo Calamari Platter</b>	13
Half calamari steak and half tubes and tentacles with tarter and cocktail sauce	
<b>Sweet Potato Fries</b>	6
Served with Chipotle Aioli	
<b>Pesto Flatbread</b>	10
Artichokes, pesto, marinara, black olives, red onion, spinach and Mozzarella cheese	

# Salads

## Golden Tee Distinctive Salad Experience

Served with Salinas Valley lettuce, tomato, red onion, cucumber, egg, dill pickle, sweet bell pepper and choice of dressing

<b>Albacore Tuna</b>	14
<b>Prawns and Avocado</b>	16
<b>Crab Louie</b>	16
Served with Thousand Island Dressing	
<b>Prawn Louie</b>	16
Five chilled white Prawns served with Thousand Island Dressing	
<b>Combo Louie</b>	16
Crab and Three chilled Prawns served with Thousand Island Dressing	
<b>Cobb Salad</b>	15
Fresh picked lettuce topped with smoked bacon, avocado, moist chicken breast, tomatoes, egg and bleu cheese crumbles	
<b>Classic Caesar</b>	9
Hearts of Romaine, seasoned croutons and parmesan cheese, tossed with Caesar dressing	
<b>Add Calamari</b>	13
<b>Chicken Breast</b>	13
<b>Prawns (five)</b>	16
<b>8oz NY Steak</b>	17

<b>Chicken Taco Salad</b>	15
Black beans, lettuce, shredded cheese, sour cream, Pico di Gallo, avocado, blackened chicken breast, served in a Tortilla Bowl	
<b>Pucci's Wedge</b>	9
Crisp wedge of iceberg with bleu cheese crumbles, diced tomatoes, bacon and continental dressing	
<b>Greek Salad</b>	11
Crisp romaine, tomatoes, red onion, sweet peppers, cucumber, crumbled Feta and Kalamata Olives	
<b>Add Grilled Chicken Breast</b>	16
<b>Prawns (five)</b>	19
<b>Abalone Style Calamari Steak</b>	16

<b>Spinach Salad</b>	11
Fresh Baby Spinach, red onion, mandarin oranges, tomatoes, candied pecans and hard boiled egg. Served with Lemon Poppy Seed dressing	

# Breakfast

Served until 11am

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## *Made-to-Order Three-Egg Omelets* with Country Potatoes, English Muffin or Toast and Fresh Fruit

<b>Mushroom and Cheddar</b>	11
<b>Avocado, Swiss and Tomato</b>	12
<b>Spanish Pepper Jack</b> Ortega Chile & Onion with Pico de Gallo	12
<b>Hickory Smoked Ham</b> or Applewood Bacon with your choice of Swiss, Cheddar, Jack, or Pepper Jack	11
<b>Denver</b> Ham, onion, bell pepper and cheddar cheese	12
<b>Roasted Red Pepper</b> Grilled mushrooms, spinach and Feta Cheese	12

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## *Two Farm-Fresh Eggs*

Served with Country Potatoes, fresh fruit and toast or English muffin

<b>Two Eggs, Any Style</b>	8
Cooked just the way you like	
<b>Country Ham, Bacon, or Sausage</b>	10
<b>Country Fried Steak and Gravy</b>	13
<b>Tender Calamari</b>	13
<b>8oz New York Steak</b>	17

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## *Something New*

<b>The Layover</b>	15
Three eggs, bacon, sausage, ham, a pancake and country fried potatoes	
<b>Breakfast Burrito</b>	13
Scrambled eggs, chorizo, bell pepper shredded cheese, Pico de Gallo, black beans and potato. Served with fresh fruit	
<b>Chorizo Sweet Potato Hash</b>	13
with poached eggs and fruit salsa. Served with two warm flour tortillas	
<b>Monterey Scramble</b>	13
Three Eggs, Avocado, Smoked Bacon and Monterey Jack Cheese Served with Fruit Salsa	

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## *Eggs Benedict*

Two farm-fresh eggs poached and served with fresh Hollandaise, country potatoes and seasonal fruit

<b>Golden</b> with slices of Canadian bacon	11
<b>California</b> with fresh avocado, tomatoes, spinach and bacon	14

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## *From The Griddle*

Made with fresh ingredients and served with butter and choice of syrup or jam

<b>Buttermilk Pancakes</b>	8
Classic and delicious	
<b>Blueberry Pancakes</b>	9
Just like grandma made	
<b>Texas French Toast</b>	9
Dipped in egg and grilled, topped with fresh berry preserves and whipped cream, sprinkled with powdered sugar	

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## *On The Side*

<b>Applewood Smoked Bacon, Ham or Sausage</b>	5
<b>Toast</b>	3
White, wheat, sourdough, rye, or an English muffin	
<b>Fresh Seasonal Fruit</b>	4
<b>One Buttermilk Pancake</b>	4

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## *Beverages*

<b>Freshly Brewed Coffee</b>	2 <sup>75</sup>
or Decaffeinated Coffee	
<b>Herbal or Traditional Tea</b>	2 <sup>75</sup>
<b>Juice</b>	3
Apple, Tomato, Orange, Grapefruit or Cranberry	
<b>Milk</b>	3
<b>Hot Chocolate</b>	3

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*All Something New and Eggs Benedict dishes are available until 12 pm*

# All Day A la Carte

A la Carte starts at 11am

## Sandwiches

**Calamari Sandwich** 14

Served hot with melting Monterey Jack and our house made tartar sauce

**Golden Tee Steak Sandwich** 18

8 oz. Charbroiled New York steak  
Served open-faced on garlic bread

**Chicken Breast Sandwich** 12

Char grilled chicken breast, melted Monterey Jack cheese, served on Focaccia bread and slathered in pesto aioli

*Sandwiches come with choice of fresh hand-cut fries, macaroni or green salad*

**Fish and Chips** 15

Beer battered Atlantic Cod with tangy coleslaw, hand-cut fries and tartar sauce

Two beer battered Atlantic Cod and three battered wild prawns with fresh hand-cut fries 18

## The Golden Tee Hamburger Experience

All of our burgers are made with 8oz. USDA Choice beef and are grilled-to-order. Served with your choice of hand-cut fries, macaroni salad or green salad

**All-American Burger** 10

A back-to-basics favorite with no frills, just big flavor

**Golden Tee Burger** 12

Topped with smoked bacon and your choice of Jack, American, Cheddar, Swiss or Pepper Jack Cheese

**Garden Burger** 10

Mouth-watering meatless patty served on a toasted bun with lettuce and tomato

*Add jalapenos, over-easy egg, chili, mushrooms, avocado, caramelized onions or Ortega chilies to any burger for .80¢ each*

## Beverages

Coca Cola or Diet Coke, Barq's Old Thyme Root Beer, Gingerale, Sprite, Minute Maid Lemonade, Minute Maid Cranberry Juice Cocktail, Fresh Iced Tea, Hot Assorted Teas, Coffee, Arnold Palmer Bottled Water 2<sup>75</sup>

Milk or Hot Chocolate, Pellegrino Sparking Water  
Tomato Juice, Grapefruit Juice, Apple Juice, Cranberry Juice and Orange Juice 3

## Soup and Salad

Served with fresh baked hot bread and butter

**Soup of the day** 6

With Mixed Green Salad 11

**Bowl of Clam Chowder** 7

With Mixed Green Salad 12

**Bowl of Chili** 7

Served with grated cheese and onions  
With Mixed Green Salad 12

## Kid's Favorites

Ages 12 and under please.

**Tomato and Cheese Pizza** 7

**Kraft Mac n Cheese** 5

**Spaghetti and Marinara Sauce** 6

With garlic bread

**Mini Roast Beef** 8

With Mashed Potatoes, gravy and veggies

The following items include hand-cut fries or fresh fruit.

**Calamari or Chicken Strips** 6

**Grilled Cheese Sandwich** 6

**Peanut Butter and Jelly Sandwich** 5

**Jet Burger** 6

with cheese 7

## Desserts

**Ice Cream or Sherbet** 4

**Ice Cream Sundae** 6

**Milkshake** 6

**Mud Pie** 7

**Fresh Seasonal Fruit Pie** 6

**Our very own Crème Brulee** 8

**Carrot Cake** 7

# Dinner Selections

Dinner Served at 4:30pm

Entrees include twice-baked potato, rice pilaf, hand-cut fries or potato-of-the-day and fresh vegetables

Include either a Mixed Green Salad or Cup of Today's Soup with Entrée 2

Include either a cup of Clam Chowder or Caesar Salad with Entrée 3

## Entrees from the Range

- Prime Rib** 29  
Seasoned and slow cooked to preserve all the natural juices
- Peppercorn Brandy Steak** 26  
12oz New York cut char grilled, with a rich peppercorn brandy reduction
- Golden Tee Filet** 28  
Our 8oz Filet Mignon char grilled to order served atop marinated Portobello mushroom with roasted sweet peppers, caramelized onions, topped with Gorgonzola and red wine demi glaze
- Chicken Cordon Bleu** 18  
Boneless, skinless panko crusted chicken breast filled with ham and Swiss cheese. Topped with an herbed cream sauce.
- Rib Eye** 29  
14oz char grilled with mushrooms and melted Gorgonzola
- Liver and Onions** 16  
Beef liver with caramelized onions, bacon and gravy
- Pork Schnitzel** 17  
Breaded and served with braised red cabbage and apple lemon butter
- Surf & Turf** Market Price  
Chef's choice. Ask your server.

## Entrees from the Sea

- Monterey Bay Sand Dabs** 19  
This delicious white fish is gently seasoned and grilled to perfection
- Calamari** 19  
Lightly breaded and grilled in lemon butter
- Panko Crusted Halibut** 26  
Fresh Alaskan Halibut filet topped with lemon caper butter
- Filet of Sole** 19  
Fresh Petrale sole, sautéed with lemon, dill butter
- Breaded Gulf Prawns** 22  
Coated with our special breading and deep fried to a golden brown
- Sand Dabs and Calamari Combo** 23  
Monterey's finest combined to create this delicious and original pairing
- Catch of the Day** - Ask your server for details and pricing

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## Vegetarian / Gluten Free

- Seasonal Vegetable Curry** 14  
in a mild, sweet, coconut curry sauce and served over rice
- Add Chicken** 16
- Add Prawns (five)** 19

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## Specialties

Served with fresh garlic bread

- Giant Stuffed Meatball** 15  
Our house made, baseball-sized meatball stuffed with mozzarella cheese and fresh basil, topped with our homemade Marinara sauce and served over spaghetti
- Fettucine Alfredo** 16  
Mushrooms, spinach in creamy Alfredo sauce with garlic bread
- Add Chicken** 18
- Add Prawns (five)** 22
- Chicken or Eggplant Parmigiana** 17  
Baked in our house made marinara sauce and topped with imported cheeses, served over spaghetti
- Beef Stroganoff** 18  
Tender beef, onions, and mushrooms served over egg noodles