

Bottomless  
champagne  
or mimosa  
\$4.49



BRUNCH 9 a.m.–2 p.m.
LUNCH 11:00 a.m.–5 p.m.
DINNER 5 p.m.–10 p.m.



Try our  
“made-from-scratch”  
Bloody Mary \$4.49

Bottomless only \$7.49

## Saturday & Sunday Brunch

Start your brunch with our complimentary freshly baked scones.



### Nick Faldo Benedict

One of Great Britain's finest pairings - two poached eggs on Canadian bacon, topped with our own Hollandaise sauce, seasoned potatoes or Lowcountry grits and seasonal fruit. ~ 9.79

**Davis Love Benedict** ~ A low-country benedict - two poached eggs served on top of Maryland crab cakes and English muffin, with our own Hollandaise sauce, seasoned potatoes and seasonal fruit. ~ 11.99

**California Benedict** ~ Two poached eggs atop an English muffin, with fresh avocado and sliced tomatoes topped with our own Hollandaise sauce, seasoned potatoes or Lowcountry grits and seasonal fruit. ~ 9.99

**Clubhouse Classic** ~ Three eggs any style, served with bacon or sausage, seasoned potatoes or Lowcountry grits and white or wheat toast. ~ 7.99  
*...with a side stack of fluffy pancakes* ~ 8.99

**Smoked Salmon Platter** ~ Nova Scotia salmon, served with onions, capers, cream cheese and diced egg with seasonal fruit and toasted bagel. ~ 10.99

**Mickelson's Chopped Sirloin** ~ 8 oz. Certified Angus Beef® chopped sirloin, topped with mushroom onion gravy, with two eggs any style, served with seasoned potatoes or Lowcountry grits, white or wheat toast and seasonal fruit. ~ 11.99

**Basil's Bangers & Beans** ~ English sausages wrapped in puff pastry, baked golden brown with a wee touch of gravy, served with scrambled eggs, baked beans, white or wheat toast and seasonal fruit. ~ 9.99

Egg (Any Style)	1.79
Hickory Smoked Bacon (3)	2.99
Grilled Sausage (2)	2.99
Canadian Bacon (3)	2.99
Seasonal Fruit	3.99
Seasoned Potato Wedges	2.59
Lowcountry Grits	2.59
English Muffin or Toast	1.59
Fluffy Pancakes (2)	3.95

**Juices** 10 oz. ~ 2.95

Orange ~ Grapefruit ~ Cranberry  
Pineapple ~ Tomato ~ Apple

### Old Tom Morris Omelet

Three-egg omelet filled with sliced sausage and Cheddar cheese, with seasoned potatoes or Lowcountry grits, white or wheat toast and seasonal fruit. ~ 8.29

**Seve's Omelet** ~ Three-egg omelet stuffed with Feta cheese, Kalamata olives, and freshly diced tomatoes. With seasoned potatoes or Lowcountry grits, white or wheat toast and seasonal fruit ~ 8.79

**Southwestern Omelet** ~ Three-egg omelet filled with grilled diced chicken, tomatoes, red and green peppers with onions and Monterey Jack cheese. Served with seasoned potatoes or Lowcountry grits, white or wheat toast and seasonal fruit. ~ 8.79

**Vegetable Omelet** ~ Three-egg omelet with mushrooms, tomatoes, fire roasted red and green peppers with onions and Cheddar cheese. Served with seasoned potatoes or Lowcountry grits, white or wheat toast and seasonal fruit. ~ 8.49

**BOP Breakfast Burrito** ~ Scrambled eggs, Monterey Jack cheese, tomatoes, sausage and ham in a sun dried tomato wrap. Served with seasonal fruit, salsa, sour cream and guacamole. ~ 8.49

**Pancakes** ~ Three fluffy buttermilk pancakes served with your choice of hickory smoked bacon, sausage, or Canadian bacon and seasonal fruit. ~ 7.79

**Cinnamon Swirl French Toast** ~ "Made from scratch" cinnamon swirl style bread dipped in egg and served with seasonal fruit and your choice of hickory smoked bacon or grilled sausage. ~ 8.29

**Belgium Waffle** Golden brown waffle, topped with fresh strawberries and whipped cream, served with your choice of hickory smoked bacon, sausage, or Canadian bacon and seasonal fruit. ~ 7.99

## Coffee & Tea Times

**Coffee** 2.25  
Our Finest Columbian Coffee with unlimited refills

**Flavored Coffee** 2.99  
Sugar free French Vanilla, Sugar free Caramel, Hazelnut

**Gourmet Tea** 3.29  
By the cup, your choice ~ Earl Grey, English Breakfast Tea, Green Tea, Peppermint Green Tea or Orange Spice.

**Hot Chocolate** 2.49  
By the cup, topped with whipped cream

Please Note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal protiens may increase the risk of foodborne illness. People with weakened immune systems or other chonic illness may be more at risk.  
If unsure of our risk, please consult your physician.

# A History:

In a burst of entrepreneurial daring, the Hayes families resolved to turn their most beloved diversions (golf, eating & drinking) into a means of supporting their families. Hence, the British Open Pub was born.

Hilton Head's first true golfer's pub, the British Open Pub proudly pays homage to golf's greatest traditions: St. Andrews' Caddy Scottie McKenzie, the British Open and the camaraderie of the 19th hole.

Our menu features authentic British pub fare and from the bar we offer the finest ales and single malt scotches produced in England, Ireland and Scotland.

Blarney is invited, singing encouraged and good humor admired!

## "Where the Pros Play"

### Starters

#### Soup of the Day

Made from "scratch"

Cup or Bowl

Priced Daily

**Scotch Eggs** - Old World recipe, a hard-boiled egg wrapped with sausage, baked and served chilled with salad greens, tomato, and dressing. ~ 6.79

**Baby Back Ribs** - Our award winning 1/4 rack of tender BBQ ribs ~ 7.29

**Golf (Gulf) Shrimp** - Battered with our special Tennent's Lager recipe or grilled to perfection in our B.O.P. marinade. Fresh horseradish cocktail sauce. ~8.99

**Bavarian Pretzels** - Perfect with a pint! Oven baked pretzel logs and served with a spicy grain mustard and our beer cheese.

2 pc ~ 3.59    4 pc ~ 5.99    6 pc ~ 7.99    8 pc ~ 9.49

**Chicken & Chips** - Lager dipped, served with chips and honey mustard. ~ 7.99

**Chicken Quesadilla** - Large tortilla filled with marinated grilled chicken, melted Jack and Cheddar cheeses, green peppers, onions, garnished with sour cream, salsa and guacamole. ~ 8.99

**Shrimp Quesadilla** ~ 11.99

#### Piccadilly Fish and Chips

Just a teaser of the famous St. Andrews portion. ~ 11.99

**Basil's Bangers** - Twin sausages wrapped in puff pastry, oven baked, served atop our homemade gravy. Brilliant! ~ 8.49

**Irish Spring Rolls** - Packed with fresh corned beef, sauerkraut, and Swiss cheese, hand wrapped and oven baked, served with Thousand Island dressing ~ 7.99

#### Pub Wellingtons *Arnie's favorite* -

Certified Angus Beef®, caramelized onions, blue cheese and mushrooms wrapped in puff pastry, served on top of natural demi glace. ~ 9.59

**Baked Brie (*Ideal for a twosome*)** - Wrapped in puff pastry, topped with toasted almonds and raspberry sauce. Served with fresh fruit and baguette slices. ~ 9.59

#### B.O.P. Chicken Wings

Jumbo wings, served with celery and Bleu cheese or ranch dressing. Choose from Hot & Spicy, Mild, Teriyaki, Honey Mustard, or BBQ.

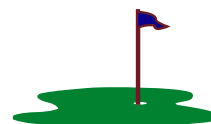
10 pc ~ 8.99    20 pc ~ 13.99

#### Sweet Beer-Battered Onion Rings

Made with the sweetest onions available on the market, served with remoulade sauce. ~ 6.99



### From the Green



**House Salad** - Fresh Romaine and spring mix, English cukes, tomatoes, and grated Cheddar. Choice of homemade dressings - Herbed Vinaigrette, Caesar, Thousand Island, Bleu Cheese, Buttermilk Ranch or Fat Free Raspberry Vinaigrette ~ sm. 3.59 / lg. 5.29

**Seve's Mediterranean** - Fresh Romaine, mixed greens, tomatoes, cucumbers, Kalamata olives, Feta cheese served with herbed vinaigrette dressing ~ 8.59

**With Certified Angus Beef® Sirloin** ~ 13.99

**With Grilled Shrimp** ~ 13.99

**With Grilled Salmon** ~ 14.99

**With Grilled Chicken** ~ 12.99

**Sarazen's Veggie Salad** - Portabella mushroom, zucchini, squash and red pepper, marinated in herb vinaigrette, grilled and fanned over salad greens, cukes, tomatoes and shredded Parmesan. ~ 10.99

**Cobb Salad** - Fresh Romaine, diced chicken, avocado, tomatoes, crumbled blue cheese, bacon bits and cheddar cheese. Your choice of dressing ~ 11.99

**Pub's Lobster Salad** - Fresh Romaine and spring mix, chunks of Lobster salad in a zesty remoulade, sliced avocado and topped with bacon and tomatoes. Served with balsamic vinaigrette ~ 14.99

**Hogan's Black & Blue** - Certified Angus Beef® sirloin, rubbed in Cajun seasoning, then grilled and sliced over salad greens, tomatoes and cucumbers, topped with crumbled Bleu cheese. Served with herbed vinaigrette dressing. ~ 12.99

**With Grilled Cajun Shrimp** ~13.99

**With Grilled Cajun Salmon** ~14.99

**With Grilled Cajun Chicken** ~12.99

**Caesar Salad** - Fresh Romaine, Parmesan cheese, homemade croutons, and Caesar dressing. ~ 6.29

**With Certified Angus Beef® Sirloin** ~ 13.99

**With Grilled Shrimp** ~ 13.99

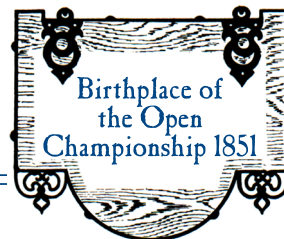
**With Grilled Salmon** ~ 14.99

**With Grilled Chicken** ~ 12.99

**Chef Salad** - Fresh Romaine, mixed greens, Julianne roast beef, turkey, ham, hard boiled eggs, tomatoes, cucumbers, Cheddar and Monterey Jack cheese. Your choice of dressing ~ 11.99



# THE *Prestwick Table*



*For your dining pleasure...*  
we serve only CERTIFIED ANGUS BEEF™ entrées.  
CERTIFIED ANGUS BEEF™ product is even more highly selected than USDA  
Prime or Choice graded beef ~ truly the highest quality beef available.

*Cheers, The Hayes Family*

## *Dinner Specials*

All dinner entrees served with choice of two sides  
and freshly baked bread.

**SIDE CHOICES:** Tossed Mixed Salad or Caesar Salad,  
Rice, Mashed Potatoes, Brew City Fries,  
Brew City Onion Rings, Sweet Potato Fries,  
Vegetable of the Day, Peas & Carrots, Baked Beans,  
Fresh Fruit or Homemade Cole Slaw.

**Petit Certified Angus Beef® Filet Mignon** -  
6 oz. center cut filet, seasoned, grilled and topped with  
one of our steak toppings ~ 23.99

**BOP's Certified Angus Beef® Pub Steak** -  
9 oz. Center cut sirloin, seasoned, grilled and topped with  
one of our steak toppings ~ 18.99

**Baby Back BBQ Ribs** - Our award-winning rack  
of tender BBQ Baby Back Ribs  
Full rack ~ 21.99      Half rack ~ 14.59

**Seafood Platter** - Fresh New England cod loin, large sea  
scallops and gulf shrimp dipped in our lager batter, fried  
golden brown, served cocktail & tarter sauce~ 18.99  
(may be broiled upon request)



## **Early Golfers Menu**

**4~6:00 pm everyday**

Select an entree from our Prestwick Table  
and receive a complimentary beverage:  
Glass of house wine, pint of domestic  
draft, soda, iced tea or coffee.  
Includes a taste of the Chef's Dessert!  
*Sorry, no substitutions*

**Pecan Encrusted Cod** - Fresh 8 oz. center cut cod loin,  
encrusted with pecans and fresh ginger, oven baked and  
drizzled with a honey dijon glaze ~ 17.59

**Lobster Pot Pie** - A crock full of lobster, seasoned with  
carrots and celery, baked in a Newburg sauce and topped  
with puff pastry ~ 24.99

**Royal Herb Roasted Chicken** - Seasoned half of  
chicken, roasted to a golden brown ~ 13.99

**Orange Glazed Salmon** - Fresh salmon, grilled,  
topped with Mandarin oranges, a touch of brown sugar  
and honey and baked to a golden brown glaze~ 17.99

**Chopped Sirloin** - 10 oz. Certified Angus Beef®  
chopped sirloin, topped with mushroom onion gravy ~13.99



**Gleneagles Surf & Turf** ~ After 18 holes, enjoy this mouthwatering  
14 oz. Bone-In Strip "Manhattan Cut", seasoned, grilled and topped with  
your choice of pan seared sea scallops or large Gulf shrimp ~ 28.99

----- **Signature Steak Toppings** -----

*Brandy Peppercorn Sauce, Mushroom Bordelaise or Herb Garlic Butter*

## **Join us Wednesday when we roast our PRIME RIB!**

Our Beef Specialty. CERTIFIED ANGUS BEEF® Prime Rib slow roasted to perfection.  
(includes house or Caesar Salad, choice of mashed potatoes, Brew City fries or wild rice, vegetables and freshly baked bread)

**Queen Cut, 12 oz** ~ 22.99

**King Cut, 16 oz** ~ 25.99

*~ Due to preparation time, availability may be limited ~*

## *Dessert Specials* ~ generous portions ~ enough to share!

**Homemade Bread Pudding** - Baked in-house made  
from scratch - Deep dish with a touch of rum, raisins,  
topped with bourbon whipped cream, served warm ~5.99

**Old English Deep Dish Apple Pie** - Homestyle  
crust with Granny Smith apples, touch of cinnamon and  
chopped walnuts, topped with vanilla ice cream ~ 5.99

**Skylar's Chocolate Cake** - Sinfully rich chocolate  
cake with homemade butter cream icing. Melts in your  
mouth. Served with French Vanilla ice cream ~ 5.99

**Old Fashioned Key Lime Pie** - Made locally by our  
Chef Bonnie, topped with whipped cream ~ 5.99

## **BOP Brownie Sundae**

Twin brownies topped with fresh whipped cream, drizzled with chocolate sauce,  
topped with a scoop of French Vanilla ice cream ~ 4.99



# Sandwedges

Sandwedges served with Brew City chips (fries) or homemade coleslaw.  
Substitute Fresh Fruit, Onion Rings or Sweet Potato Fries ~ add 99¢

**Our Club Wrap** - Julienne style fresh turkey, ham, Swiss, lettuce, tomato, hickory smoked bacon, tossed in a buttermilk ranch in a sun dried tomato wrap. ~ 9.59

**Our Classic Melt Sandwedge** - Fresh New England cod loin, pan seared or lightly dusted and fried golden brown, topped with sauteed onions and Swiss cheese, served on toasted rye. ~ 9.99

**Aberdeen Burger** "The Scoe Daddy" - 8-oz. of 100% Certified Angus Beef® burger, all the trimmings included with your choice of Sharp Cheddar, Havarti, Swiss, American, Feta, or Bleu cheese, on a fresh Ottenberg brioche roll ~ 9.59

**Clubhouse Style Burger-**  
Choice of cheese and hickory smoked bacon ~ 10.59

**Patty Melt Style Burger-** with sautéed onions, Swiss cheese on toasted rye or whole wheat bread ~ 9.99

**Naked Burger-** topped with lettuce, tomato, onion, roasted bell peppers and avocado - *No Bun!* ~ 9.99

**Southwest Veggie Burger** - Our veggie black bean burger grilled and topped with a cilantro lime ranch ~ 8.99

**Double Eagle Tuna Melt-** Albacore Tuna salad, made in-house from scratch, topped with cheddar, tomato and lettuce, grilled on choice of white, wheat or rye. ~ 9.59

**English Dip Sandwedge** - Thinly sliced Certified Angus Beef® top round, served on a French roll with fresh au jus. ~ 9.99 With Cheese ~ 10.29

**Grilled Chicken Fajita Wrap** - Marinated grilled chicken, green peppers, onions, and Cheddar cheese in a sun dried tomato wrap. ~ 8.99

**Grilled Chicken Sandwedge** - Grilled chicken breast topped with sliced grilled portabella mushrooms, tomato and Havarti cheese. ~ 9.29

**Grilled Vegetable Sandwedge** - Marinated slices of fresh Portabella mushroom, zucchini, squash, peppers, on a toasted baguette with melted Havarti cheese. ~ 9.29

**Wexford Reuben** - Piled high with corned beef or turkey, sauerkraut, Swiss cheese and 1000 Island dressing, on rye bread. ~ 9.29

**Soup & Sandwedge** - Cup of soup du jour and a half sandwedge, choice of sliced ham, turkey or roast beef on a freshly baked roll ~ 7.99



## Lobster Roll

Chunks of lobster in our own zesty remoulade, served on a buttered, toasted baguette, with lettuce and tomato. ~ 13.99

## Traditional British Fare

**Turnberry Shrimp and Chips** ~ Fresh shrimp (8) dipped in lager batter then deep fried golden brown. Served with crispy chips and coleslaw. ~ 15.99

*St. Andrews Fish with 3 Shrimp* ~16.99

### Carnoustie's Chicken Pot Pie

Tender breast meat, peas, carrots and celery in a white cream sauce covered with golden flaky puff pastry, served with salad greens and freshly baked bread. ~ 12.29

### Troon's Bangers & Mash

Traditional British sausage topped with grilled peppers and onions. Served with homemade mashed potatoes, gravy, and beans. ~ 11.99

### Royal Liverpool's Liver, Bacon & Onions

Sautéed calves' liver with bacon and onions, served with homemade mashed potatoes, gravy, peas and carrots. Sm. ~ 11.99 / Lg. ~ 15.99

## Junior Golfer

Age 12  
and Under

*Includes soda, iced tea, milk or juice*

Fish & Chips (Fries)	~ 6.99
Fried Shrimp (5) & Chips	~ 7.99
Cheeseburger & Chips	~ 6.99
Chicken Tenders & Chips	~ 5.99
Grilled Cheese & Chips	~ 4.99
8" Cheese Pizza	~ 6.99
Pasta with Marinara Sauce	~ 6.99

### Royal Lytham Beef Cottage Pie

Sautéed Certified Angus Beef® ground beef, peas and carrots topped with mashed potatoes and melted Cheddar cheese, served with salad greens and freshly baked bread. ~ 12.29

### Royal Birkdale's Steak & Mushroom Pie

CERTIFIED ANGUS BEEF® tenderloin tips and mushrooms simmered in natural gravy, over puff pastry, served with homemade mashed potatoes, gravy, and peas and carrots. ~ 14.49

### St. Andrews Fish & Chips

The Best "This Side of the Pond."

*The Signature Dish at the British Open.*

9 oz. fresh cod loins dipped in lager batter then fried golden brown. Served with crispy chips and made-fresh-daily coleslaw and tartar sauce. ~ 14.79

*St. Andrews 9 oz. portion with 3 Shrimp* ~16.99



## Mulligans (Sides)

Peas & Carrots	~ 1.99
Chips (Fries)	~ 2.99
Baked Beans	~ 2.29
Mash & Gravy	~ 3.59
Coleslaw	~ 1.99