

**Bottomless
champagne
or mimosa
\$4.49**




LUNCH
11:00 a.m. – 4 p.m.
DINNER
4 p.m. – 10 p.m.



**Try our
“made-from-scratch”
Bloody Mary \$4.49**
Bottomless only \$7.49

Saturday Brunch
11 am ~ 2 pm

Sunday Brunch
9 am ~ 2 pm



Start your brunch with our complimentary freshly baked scones.



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

Eggs Faldo (Benedict)

One of Great Britain's finest pairings - two poached eggs on Cure 81 ham and English muffin topped with our own Hollandaise sauce, seasoned potatoes or Lowcountry grits and fresh fruit. ~ 9.79

Eggs Davis Love III

A low-country benedict - two poached eggs served on top of Maryland crab cakes and English muffin, with our own Hollandaise sauce, seasoned potatoes or Lowcountry grits and fresh 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 grilled sausage, seasoned potatoes or Lowcountry grits, English muffin. ~ 7.99
with a side stack of silver dollar pancakes ~ 9.99

BOP Breakfast Burrito

Scrambled eggs, Monterey Jack cheese, tomatoes, sausage and ham in a sun dried tomato wrap. Served with fresh fruit, salsa, sour cream and guacamole ~ 8.79

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

Al la carte

Egg (Any Style)	1.79
Hickory Smoked Bacon	2.99
Grilled Sausage (2)	2.99
Fresh Fruit	3.99
Seasoned Potato Wedges	2.59
Creamy Lowcountry Grits	2.59
English Muffin or Toast	1.59
Silver Dollar Pancakes (4)	3.95

Old Tom Morris Omelet

Three-egg omelet filled with sliced sausage and Cheddar cheese, served with seasoned potatoes or Lowcountry grits, English muffin and fresh fruit. ~ 8.49

Seve's Omelet

Three-egg omelet stuffed with Feta cheese, Kalamata olives, and freshly diced tomatoes. Served with seasoned potatoes or Lowcountry grits, English muffin and fresh fruit. ~ 8.79

Southwestern Omelet

Three-egg omelet filled with grilled diced chicken, tomatoes, red and green peppers, onions and Monterey Jack cheese. Served with seasoned potatoes or Lowcountry grits, English muffin and fresh fruit. ~ 8.79

Pancakes

Three fluffy buttermilk pancakes served with your choice of hickory smoked bacon or grilled sausage and fresh fruit. ~ 7.79

Alpine French Toast ~ Sliced baguettes dipped in egg and served with fresh 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 or grilled sausage. ~ 7.99

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

Juices 10 oz. ~ 2.95

Orange Juice	Grapefruit Juice
Cranberry Juice	Pineapple Juice
Tomato Juice	Apple Juice

Coffee & Tea Times

Coffee	2.50
Presidential Blend (<i>bottomless</i>)	
Gourmet Tea	3.49
By the cup, your choice ~ Earl Grey, English Breakfast Tea, and assorted selections.	

Please Note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of foodborne illness. People with weakened immune systems or other chronic 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

Golf (Gulf) Shrimp - Battered with our special Lager recipe or grilled to perfection in our B.O.P. marinade. Fresh horseradish cocktail sauce. ~9.29

Bavarian Pretzels - Perfect with a pint! Oven baked pretzel logs and served with a spicy grain mustard.
2 pc ~ 3.79 4 pc ~ 5.99 6 pc ~ 7.99 8 pc ~ 9.49

Chicken & Chips - Lager dipped, served with chips and honey mustard. ~ 8.29

Chicken Quesadilla (4) - Enough to share!
Large tortilla filled with marinated grilled chicken, melted Jack and Cheddar cheeses, green peppers, onions, garnished with sour cream, salsa and guacamole. ~ 8.99

Steak or Shrimp Quesadilla ~ 11.99

Fish & Chips - Two pieces of our famous lager dipped cod with chips. ~ 11.99

Basil's Bangers - Twin sausages wrapped in puff pastry, oven baked, served atop our homemade gravy. Brilliant! ~ 8.99

Irish Reubens (4) - Fresh corned beef, sauerkraut and Swiss cheese, wrapped in puff pastry and oven baked, served with Thousand Island dressing ~ 8.29

Pub Wellingtons (4) Arnie's favorite - Certified Angus Beef™, caramelized onions, blue cheese and mushrooms wrapped in puff pastry, served on top of natural demi glace. ~ 9.79

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.

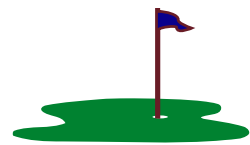
10 pc ~ 8.99 20 pc ~ 13.99

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, Honey Mustard 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

Sandwedges

Sandwedges served with Brew City Chips (fries) or Homemade Coleslaw.
Substitute Fresh Fruit, Brew City Sweet Potato Fries or Onion Rings ~ add 99¢
Add a House or Caesar Salad for \$3.25

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. ~ 9.99

Clubhouse Style Burger
Choice of cheese and hickory smoked bacon ~ 10.99

Wexford Reuben - Piled high with corned beef or turkey, sauerkraut, Swiss cheese and 1000 Island dressing, on rye bread. ~ 9.49

Soup & Sandwedge - Cup of soup du jour and a half sandwedge made with white albacore tuna salad, sliced ham, turkey or roast beef on a freshly baked roll ~ 8.29

Pub 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

English Dip Sandwedge - Thinly sliced Certified Angus Beef™ top round, served on a French roll with fresh au jus. ~ 9.99 With Cheese ~ 10.49

Grilled Chicken Sandwedge - Grilled chicken breast topped with sliced grilled portabella mushrooms, tomato and Havarti cheese. ~ 9.79

Grilled Vegetable Sandwedge - Marinated slices of fresh Portabella mushroom, zucchini, squash, peppers. On a toasted baguette with melted Havarti cheese. ~ 9.49

BOP Ol' Fashioned Patty Melt - 8-oz. Certified Angus Beef™ burger, sautéed onions, Swiss cheese on toasted rye or whole wheat bread ~ 10.29

Open Championship Sandwedge - Our oven roasted turkey breast or our Certified Angus roast beef piled high, open faced, smothered in a mushroom onion gravy ~ 10.99



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

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

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. ~ 14.99

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

Troon's Bangers & Mash
Traditional British sausage (3) topped with grilled peppers and onions. Served with homemade mashed potatoes, gravy, and beans. ~ 11.99

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

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. ~ 14.99

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

Turnberry Shrimp and Chips
Fresh shrimp dipped in lager batter then deep fried golden brown. Served with crispy chips and coleslaw. ~ 16.99

Mulligans (Sides)

Peas & Carrots	~ 1.99
Chips (Fries)	~ 2.99
Baked Beans	~ 2.29
Mash & Gravy	~ 3.59
Baked Potato Casserole	~ 4.99
Coleslaw	~ 1.99
Chef's Veggies	~ 4.95
Sarazen's Grilled Veggies	~ 5.95
Side Salad	~ 3.25



Junior Golfer

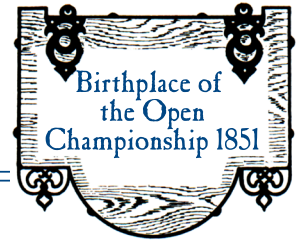
Age 12 and Under

Includes soda, iced tea, milk or juice

Fish & Chips (Fries)	~ 7.99
Fried Shrimp (5) & Chips	~ 7.99
Cheeseburger & Chips	~ 6.99
Chicken Tenders & Chips	~ 6.99
Grilled Cheese & Chips	~ 5.99



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,
 Mashed Potatoes, Baked Potato Casserole, Wild Rice,
 Brew City Fries, Brew City Onion Rings,
 Sweet Potato Fries, Cole Slaw or Vegetable of the Day

Certified Angus Beef™ Petit Filet Mignon -
 6 oz. center cut filet, seasoned and grilled, Au Pouvre style
 topped with a Brandy cream peppercorn sauce. ~ 24.99

Royal Herb Roasted Chicken - Seasoned half
 chicken, roasted to a golden brown ~ 14.99

Certified Angus Beef™ Strip - Enjoy this
 mouthwatering 14 oz. New York strip, seasoned and
 grilled to perfection ~ 27.99

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



Baby Back BBQ Ribs - Our award-winning rack
 of tender BBQ Baby Back Ribs
 Full rack ~ 21.99 Half rack ~ 14.99



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



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



Seafood Platter - Fresh New England cod loin, large sea
 scallops and gulf shrimp dipped in our lager batter, fried
 golden brown, served cocktail and tarter sauce ~ 19.99
 (may be broiled upon request)

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

BOP's Pub Steak
 9 oz. Certified Angus Beef™ center cut sirloin, seasoned
 and grilled to your liking ~ 18.99

Join us on 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, sweet potato fries, baked potato casserole or wild rice, and vegetables

Queen Cut, 12 oz ~ 22.99 King Cut, 16 oz ~ 26.99
 ~ Due to preparation time, availability may be limited ~

Dessert Specials ~ generous portions ~ enough to share!

Homemade Chocolate Bread Pudding -
 The house specialty - Deep dish with a touch of rum,
 raisins, topped with bourbon sauce, 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. ~ 6.25

Skylar's Favorite Chocolate Cake - Sinfully rich
 chocolate cake with homemade butter cream icing. Melts
 in your mouth. Served with French vanilla ice cream. ~ 6.25

Ice Cream Sundae - Vanilla ice cream topped with fresh
 whipped cream and drizzled with chocolate sauce. ~ 4.29