

Bottomless  
champagne  
or mimosa  
\$4.99

(with Brunch Purchase)



Try our  
"made-from-scratch"  
Bloody Mary \$4.99

Bottomless only \$7.99

(with Brunch Purchase)



Start your brunch with our complimentary freshly baked scones.



Saturday Brunch ~ 11 am to 2 pm • Sunday Brunch ~ 9 am to 2 pm

### Watson's Steak and Eggs \*

CERTIFIED ANGUS BEEF™ Sirloin with two eggs any style, served with seasoned potatoes or Lowcountry grits, English Muffin, white or wheat toast.

5 oz. - 11.99 9 oz. - 16.99

**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. - 9.99

### Smoked Salmon Benedict \*

Nova Scotia smoked salmon, two poached eggs on an English muffin, with our own Hollandaise sauce, seasoned potatoes or Lowcountry grits - 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 - 10.59

**Clubhouse Classic \*** - Two eggs any style, served with bacon or sausage, seasoned potatoes or Lowcountry grits and white or wheat toast - 6.99

...with 3 eggs - 8.49

...with a side stack of fluffy 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 - 8.99

**Smoked Salmon Platter** - Nova Scotia salmon, served with onions, capers, cream cheese, diced egg, fresh fruit and a toasted bagel. - 11.99

## Ala carte

Egg (Any Style) *	1.99
Hickory Smoked Bacon	2.99
Grilled Sausage (2)	2.99
Fresh Fruit Cup	2.99
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. - 8.99

### Seve's Omelet

Three-egg omelet stuffed with Feta cheese, Kalamata olives, and freshly diced tomatoes. Served with seasoned potatoes or Lowcountry grits, and English muffin. - 8.99

### 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. - 9.49

### Pancakes

Three fluffy buttermilk pancakes served with your choice of hickory smoked bacon or grilled sausage. - 7.99  
Add Blueberries or Chocolate Chips - 8.99

**Frenchiest Toast** - Homemade egg bread, double dipped in egg, vanilla, cinnamon and nutmeg, pan sauteed to a golden brown and served with your choice of hickory smoked bacon or sausage. - 8.99

### Hazel's Breakfast Burger \*

Jason says this will cure just about anything!

8 oz. Certified Angus® burger, American cheese, bacon and sautéed onions, topped with a fried egg, served with seasoned potatoes and a Sriracha mayo - 12.99

### Belgium Waffle

Golden brown waffle, topped with fresh strawberries and whipped cream, served with your choice of hickory smoked bacon or grilled sausage. - 8.99

## Juices

Glass - 2.50

Bottomless - 3.50

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

## Coffee & Tea Times

Coffee	2.50
Presidential Blend (bottomless)	
Gourmet Tea	3.29
By the cup, your choice - Earl Grey, English Breakfast Tea, and assorted selections.	
Hot Chocolate	2.50
By the cup, topped with whipped cream	

\* Please Note: Consuming raw or undercooked seafood, meats, poultry, shellfish, eggs or other animal proteins may increase the risk of food borne 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

#### Garlic Shrimp Parmesan -

Large Shrimp, scampi style, oven baked in herb butter, white wine, topped with shredded Parmesan, served with baked ciabatta for dipping - 9.99

**Bavarian Pretzels** - Perfect with a pint! Oven baked pretzel logs and served with a spicy grain mustard and our beer cheese. 2 pc - 3.99 4 pc - 6.99

#### 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. - 9.99

**Shrimp Quesadilla** - 13.99

#### Pub Wellingtons (4) *Arnie's favorite* -

Certified Angus Beef™, caramelized onions, bleu cheese and mushrooms wrapped in puff pastry, served on top of natural demi glace. - 9.99

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

#### Sweet Beer-Battered Onion Rings

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

**Baked Brie (Ideal for a twosome)** - Wrapped in puff pastry, topped with toasted almonds and raspberry sauce. Served with fresh fruit and baguette slices. - 10.99

**Chicken & Chips** - Tenderloins, lager dipped, served with chips and honey mustard. - 8.99

#### 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.

9 pc - 9.99 18 pc - 18.99

**Piccadilly Fish & Chips** - Two pieces of our famous St. Andrews cod served with crispy chips and homemade cole slaw. - 11.99

**BOP Flat Sticks** - Five cheese blend cheese sticks, breaded and fried, with marinara for dipping. - 7.99



### From the Green



**House Salad** - Fresh Romaine and spring mix, English cukes, tomatoes, and grated Cheddar. Choice of homemade dressings - Balsamic Vinaigrette, Caesar, Thousand Island, Bleu Cheese, Buttermilk Ranch, Honey Mustard or Fat Free Raspberry Vinaigrette - sm. 3.59 / lg. 5.99

**Seve's Mediterranean** - Fresh Romaine, mixed greens, tomatoes, cucumbers, Kalamata olives, Feta cheese served with balsamic vinaigrette - 8.99

**With Grilled Chicken** - 12.99

**With Certified Angus Beef Sirloin \*** - 14.99

**With Grilled Shrimp** - 14.99

**With Grilled Salmon \*** - 14.99

**Sarazen's Veggie Salad** - Portabella mushroom, zucchini, squash and red pepper, marinated in balsamic 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 - 15.99

**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 balsamic vinaigrette. - 14.99

**With Grilled Cajun Chicken** - 12.99

**With Grilled Cajun Shrimp** - 13.99

**With Grilled Cajun Salmon \*** - 14.99

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

**With Grilled Chicken** - 12.99

**With Grilled Shrimp** - 14.99

**With Grilled Salmon \*** - 14.99

**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 - 12.99

# Sandwedges

Sandwedges served with Brew City Chips (fries) or Homemade Coleslaw.  
Substitute Fresh Fruit, Brew City Sweet Potato Fries or Onion Rings - add \$1.29  
Add a House or Caesar Salad for \$3.25

**Cory's Catch** - Fresh New England cod loin, dipped in our lager batter and fried golden brown, loaded with smoked hickory bacon, lettuce, and tomato, topped with choice of cheese and remoulade sauce on a freshly baked bun. (available pan seared) - 12.59

**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. - 10.99

**Clubhouse Style Burger \***  
Choice of cheese and hickory smoked bacon - 11.99

**Open Championship Sandwedge** - Our oven roasted turkey breast or our Certified Angus roast beef piled high, open faced, smothered in a mushroom onion gravy. - 11.99

**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. - 9.99

**English Dip Sandwedge \***

Thinly sliced Certified Angus Beef™ top round, served on a French roll with Swiss, American or Cheddar cheese and fresh au jus. - 11.99

**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. - 9.59

**BOP OI' Fashioned Patty Melt \*** 8-oz. Certified Angus Beef™ burger, sautéed onions, Swiss cheese on toasted rye or whole wheat bread. - 11.99

**Wexford Reuben** - Piled high with corned beef or turkey, sauerkraut, Swiss cheese and 1000 Island dressing, on rye bread. - 9.59

**Turkey Supreme** - Oven roasted turkey, topped with Havarti cheese and roasted red peppers, served on a French roll. - 9.59



## Lobster Roll

Chunks of lobster in our own zesty remoulade, served on a buttered, toasted baguette, with lettuce and tomato. - 14.99

## 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 side salad. - 12.99

### 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. - 12.99 / Lg. - 16.99

### Troon's Bangers & Mash

Traditional British sausage (3) topped with grilled peppers and onions. Served with homemade mashed potatoes, gravy, and baked beans. - 12.99

### Royal Lytham Beef Cottage Pie

Sautéed seasoned Certified Angus ground beef, peas and carrots topped with mashed potatoes and melted Cheddar cheese, served with sided salad and freshly baked bread. - 12.99

### 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	- 3.59



## 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 \*** -  
7 oz. center cut filet, seasoned and grilled, Au Pouvre style  
topped with a Brandy cream peppercorn sauce. - 25.99

**Certified Angus Beef® Rib Eye \*** - 12 oz. center cut  
rib eye, seasoned and grilled to perfection - 23.99

### Chopped Sirloin \*

10 oz. Certified Angus Beef™ chopped sirloin, topped  
with mushroom onion gravy - 14.59

**Mum's Meatloaf** - A hearty cut of our homemade  
certified Angus ground beef and veal meatloaf, seasoned  
and topped with caramelized onion gravy - 15.99

**Baby Back BBQ Ribs** - Our award-winning rack  
of tender BBQ Baby Back Ribs

Full rack - 21.99      Half rack - 14.99

### BOP's Pub Steak \*

9 oz. Certified Angus Beef™ center cut sirloin, seasoned  
and grilled to your liking - 18.99



## 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  
or a taste of our 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 - 17.99

**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 - 21.99  
(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

**Lobster Pot Pie** - A crock full of lobster,  
seasoned with carrots and celery, baked in a  
Newburg sauce and topped with puff pastry - 25.99

**Crispy Scored Flounder** - Whole pound flounder,  
scored and fried golden brown and topped with peach  
chutney - 21.99



**Gleneagles Surf & Turf \*** - After 18 holes, enjoy this mouthwatering  
Certified Angus Beef Rib Eye, 12 oz. center cut, seasoned, grilled and topped with  
your choice of pan seared sea scallops or large Gulf shrimp - 27.99

----- Signature Steak Toppings - add 1.95 -----

*Herb Garlic Butter, Brandy Peppercorn, Mushroom Bordelaise or Bacon Onion Blue Cheese*

**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 - 23.99**

**King Cut, 16 oz - 27.99**

*Prime Rib is not included as a Prestwick Table choice - 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. - 6.99

**Skylar's Favorite Chocolate Cake** - Sinfully rich  
chocolate cake with homemade butter cream icing. Melts  
in your mouth. Served with French vanilla ice cream. - 6.99

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

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