

EATING

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Regardless of how you hit 'em on the greens, we bring you a double bogey of golf-inspired eateries that will make any golfer (regardless of his pathetic Saturday afternoon score) feel like a winner. Say so long to hot dogs and skimpy sandwiches and open your arms (and mouth) to championship vittles at Sandtrap Bar & Grill at Lake Buena Vista's Bonnet Creek Golf Club and Sam Snead's Tavern.—Denise Bates Enos

THE 19TH HOLE

Looking for a higher level of cuisine than the beer cart's predictable greasy hot dog and chips? Try this double bogey of eateries for above-par, après golf eats.



BY DENISE BATES ENOS ~
PHOTOS BY VISUAL
CUISINES



Not only is Sam Snead's a huge hangout for MetroWest golfers, says owner Pat Casey, it's also renowned for its oak-grilled selections—from burgers to pork, chicken and seafood. Shown left is almond chicken stir-fry with fresh vegetables atop a bed of rice and wonton noodles (front) and the seared rare tuna sashimi appetizer, served with soy-horseradish sauce, wasabi and watermelon ginger (back).

For a golf-oriented dining experience minus the golf course and the burning sunshine, the place to go is Sam Snead's Tavern. Located in MetroWest, just a chip shot from MetroWest's golf course, Snead's is dressed to the nines in memorabilia from the esteemed golf legend, Sam "the Slammer" Snead. Framed photographs and magazine covers of Snead's golfing glory days line the dark wood-paneled walls, while glass cases display some of his clubs and other golfing gear.

But locals don't come here for the décor—they come for the food. The broad, eclectic menu, says owner Pat Casey, begins with a "Tee Off" section of appetizers, including deep-fried niblicks—oak-grilled chicken, mild peppers and cheese swaddled in wonton wrappers, then deep-fried and served with a tangy, honey-mustard dipping sauce (\$6.25).