



## FIRST TEE • SHARABLES

### **SOUTHWEST EGG ROLLS**

House-made egg rolls filled with grilled chicken, roasted corn, black beans, and cilantro. Served with chipotle aioli. \$14

### **SPICY CHEESE CURDS**

Spicy breaded cheddar cheese curds, fried golden and served with ranch. \$11

### **TATER KEGS**

Jumbo tater cheddar-stuffed tots, served over nacho cheese and topped with bacon bits, chives, and sour cream. \$13

### **FILET SLIDERS**

Cut beef medallions, smoked gouda, caramelized onions and peppercorn horseradish on toasted brioche buns. \$20

### **STEAK BITES**

Tender grilled steak with our house sauce, served with a side of grilled bread \$12

### **FRIED RAVIOLI**

Meat-stuffed ravioli fried golden and served with marinara sauce. \$9

### **FRIED CAULIFLOWER**

Lightly battered cauliflower florets served with honey mustard sauce \$12

### **NACHOS**

House corn chips, Cheese sauce, lettuce, pickled jalapenos, tomato, sour cream black beans and corn salsa. \$14

Add ground beef or chicken \$4  
Add Ancho Pork or steak, \$6

## SMASHBURGERS & HANDHELDS

*Served with Potato Salad, Coleslaw or Fries. Additional sides for an upcharge.*

### **THE CLASSIC**

Single smash burger with bacon, American cheese, lettuce, tomato, caramelized onions, and house sauce. \$14

Make it a double. \$18

### **ANCHO PORK SANDWICH**

House ancho pulled pork on a hamburger bun with barbecue sauce, coleslaw, and chipotle aioli. \$16

### **CLUB CHICKEN SANDWICH**

Cibatta with chicken, bacon, lettuce, tomato, and mayonnaise. \$15

### **CHICKEN SALAD CROISSANT**

House-made chicken salad with a hint of tarragon on a fresh croissant. \$11

### **EARLY TEE TIME**

Single smash burger topped with smoked bacon, pepper jack cheese, a sunny-side-up egg, and house sauce. \$14

Make it a double. \$18.

### **PATTY MELT**

Our smash burger patty, Swiss and American cheese, caramelized onion, mustard sauce on toasted bread.

Single - \$13 Double - \$17 Add bacon - \$2

### **RUBEN SANDWICH**

Pastrami, sour kraut, Swiss cheese, and Russian dressing on toasted rye. \$16

### **ANDOUILLE DOG**

Served on a French bun and topped with grilled onions, jalapeños, and house mustard sauce. \$16

## Not an eagle, it's CLUBHOUSE JUMBO WINGS

Served naked or tossed in our signature seasoned breading. Served with carrots & celery, ranch and bleu cheese

### **BONE-IN WINGS**

6 wings - 12 9 wings - 18  
12 wings - 21

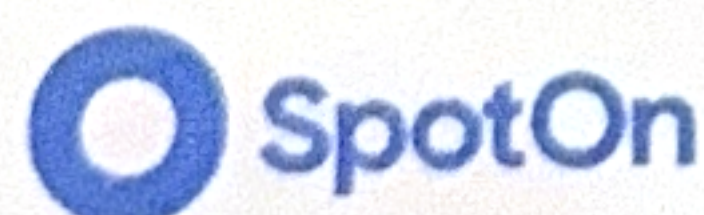
### **BONELESS WINGS**

1 Pound - 15

### **WING SAUCES:**

Salt & Pepper Rub, Mild, Hot, Garlic Parmesan, Sweet Chili BBC

Extra Ranch or Bleu Cheese 1



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## SOUP & SALAD

### SOUP OF THE DAY

Cup or bowl, served with crackers.  
\$4 \$8

### ANCHO PORK CHILI

Cup or bowl, served with crackers.  
\$4 \$8

*Make it loaded with cheddar cheese, chives, and sour cream. \$4*

### CAESAR SALAD

Fresh romaine tossed in house Caesar dressing, topped with croutons and parmesan. \$13

### HOUSE SALAD

Mixed greens, tomato, red onion, cucumber and cheddar cheese with choice of dressing. \$9

### PERFECTION SALAD

Fresh greens, pumpkin seeds, goat cheese, grapes, and red onion with house vinaigrette. \$14

*Add chicken salad or Shrimp \$8*

### SOUTHWEST CHICKEN SALAD

Grilled chicken, tomatoes, corn salsa, and cheddar cheese tossed in chipotle ranch dressing. \$15

*Make it a Wrap +\$2*

## CHEF'S FEATURES

### BISTRO STEAK

6 oz. Niman Ranch bistro steak, grilled and served with chimichurri sauce. Served with house potato and house vegetables. \$39

### BABY BACK RIBS

Barbecued baby back ribs finished with bourbon barbecue sauce. Served with house potato and house vegetables.

¼ rack \$18 • ½ rack \$28

### SALMON

6 oz. seared salmon topped with fresh corn salsa. Served with quinoa and house vegetables. \$36

### DIJON CHICKEN

Chicken breast brushed with Dijon mustard and herbed panko, baked and served with house potatoes and house vegetables. \$16

### GENERAL TSO'S CHICKEN

Crispy chicken thighs tossed in General Tso's sauce, broccoli over jasmine rice. \$15

### THICK-CUT PORK CHOP

14 oz. pork chop, grilled to medium and topped with herb butter. Served with house potato and house vegetables. \$39

### FISH-N-CHIPS

Battered cod, fries, cole slaw, signature tartar sauce, malt vinegar. \$18

### SPANISH COD

Pan-seared cod finished in a tomato broth with bell peppers, green olives, and capers. Served with quinoa. \$28

### BRAISED TOMATO PASTA

Fresh tomatoes braised in olive oil with basil and garlic, served over linguini and topped with parmesan. Served with garlic bread. \$17

*Add shrimp. \$8*

**Ask about Happy Hour!  
\$2 off all appetizers.  
Drink Specials - 3 6 p.m.**

## FRIENDS OF WINE

### BAKED BRIE

Brie wheel baked and topped with cherry preserves. Served with crackers. \$25  
Additional Crackers \$4

### FRUIT, CHEESE & NUT PLATTER

Three cheeses with apples, grapes, dried blueberries, cranberries, and mixed nuts with crackers. \$25  
Add salami & soppressata \$10

## SIDES

**FRENCH FRIES \$5**  
**BROCCOLI \$5**  
**CORN COBETTES \$5**  
**WAFFLE FRIES \$6**  
**ONION RINGS \$6**  
**MASHED POTATOES \$6**  
**BRUSSELS SPROUTS \$7**  
**TOTS \$5**  
**SIDE HOUSE SALAD \$6**  
**SIDE CAESAR SALAD \$6**  
**SUB DRESSING \$1**  
**SUB SIDE \$2**  
**EXTRA SAUCE \$1**