

# BEVERAGES

## COCKTAILS

### **Blood Orange Margarita 16**

Tequila, Cointreau, Lime Juice,  
Fresh Blood Orange Juice

### **Cranberry Mule 13**

Vodka, Lime Juice, Cranberry Juice,  
Mint, Ginger Beer

### **Fresh Bourbon Smash 14**

Bourbon, Simple Syrup, Cranberry Juice,  
Lemon Juice, Mint

### **The Peach Life 13**

FireFly Vodka, Peach Schnaps, Lemonade

## BOTTLES AND CANS 7

Bud Light  
Miller Light  
Michelob Ultra  
Stella Artois  
Corona Light  
Corona Extra  
Heineken  
Hoop Tea  
Alewerks IPA

Devils Backbone  
Vienna Lager  
Orange Smash  
Grapefruit Smash  
Guinness  
Nütrl Vodka Seltzer  
Non-Alcoholic Beer

## DRAFT 9

Bud Light  
Michelob Ultra  
Stella Artois  
Billsburg Kingsmill Lager  
Devils Backbone Vienna Lager  
Alewerks Weekend Lager  
Alewerks Superb IPA  
New Realm Hazy Like a Fox IPA  
Bold Rock Hard Cider  
Shock Top  
Seasonal Drafts

## HOUSE WINE 10/38

Cabernet  
Pinot Noir  
Merlot  
Sparkling

Chardonnay  
Pinot Grigio  
Sauvignon Blanc

## WHITES

Kendall-Jackson Chardonnay, California 12/45  
Sonoma Cutrer Chardonnay, California 14/50  
Santa Margherita Pinot Grigio, Italy 14/50  
Kim Crawford Sauvignon Blanc, New Zealand 12/45  
Natura Organic Rose, Chile 10/38

## BUBBLES

Ruffino Prosecco, Italy 45

## REDS

Hess Select Cabernet, California 12/45  
Rodney Strong Cabernet, California 14/50  
Clos du Bois Merlot, California 11/40  
Meomi Pinot Noir, California 13/48  
A to Z Pinot Noir, Oregon 14/50

## STARTER ROUNDS

### Kingsmill Corn & Crab Chowder

**Cup 8 | Bowl 10**

Lump Crab, Country Ham,  
Celery, Onion, Corn

### Classic Caesar Salad

**Half 9 | Full 15**

Crisp Romaine, Asiago, Croutons,  
Tuscan Caesar Dressing

### Crispy Chicken Southwest Salad 23

Mixed Greens, Heirloom Cherry Tomatoes,  
Roasted Corn, Black Beans, Blended Monterey  
Jack Cheese. Served with Salsa  
Ranch, Tortilla Strips

*Choice of Ranch, Blue Cheese, Balsamic, Honey Mustard, Champagne Vinaigrette  
Salsa Ranch, or Creamy Poppy Seed Vinaigrette*

**Add Chicken 10 | \*Salmon 14 | \*Mahi 12 | \*Steak 14 | Shrimp 14**

### Chicken Tenders 18

Choice of Dipping Sauce, French Fries

### Wings 18

Golden Eagle, Traditional Buffalo,  
Spicy BBQ, Sweet Thai Chile, or BBQ  
Celery & Carrot Sticks, Ranch or Blue Cheese

### Not Your Momma's Fries 14

Crispy French Fries, House Seasoning,  
Parmesan and Truffle Oil, Garlic Aioli

### Eagle's Clubhouse Chili

**Cup 8 | Bowl 10**

Sour Cream, Shredded Cheese,  
Honey Cornbread Muffin

### The Putting Greens

**Half 9 | Full 15**

Mixed Greens, Cucumbers, Cherry Tomatoes,  
Shredded Carrots, Croutons, Fried Lotus Root

### Sunset Over the James

**Half 11 | Full 18**

Crisp Spinach and Arugula, Mandarin Oranges, Thin  
Sliced Red Pepper, Pickled Red Onion, Julienned  
Heirloom Carrots, Crispy Fried Rice Noodles, Toasted  
Tuxedo Sesame Seeds, Mango Chili Dressing

### Giant Pretzel 14

Beer Cheese Sauce, Chef's Mustard

### Eagles Nachos 18

Fresh Made Chips, Creamy Cheese Sauce,  
Shredded Cheese, Corn and Black Bean Salsa,  
Fresh Pico with Jalapenos and Sour Cream.  
**Add on Protein Chili (8), Chicken (10) or Steak (14)**

### House Made Pimento Cheese Dip 16

House Made Pub Chips,  
Pepper Relish

### Quesadilla

Blend of Peppers, Onions, Black Bean and Corn Salsa,  
Melty Monterey Jack Cheese Blend, Salsa, Sour Cream

**Chicken 18 | Steak 20**

\*Consuming raw or undercooked beef, poultry, or seafood may increase your risk for foodborne illness.  
Please consult your server if you have a severe food allergy. An automatic gratuity of 20% is applied to parties of 8 or more.  
A 3% cc fee will be applied to all credit card transactions.

# FAIRWAY FAVORITES

*Served with French Fries, Chips, or Side Salad*

## Brisket Tacos 22

Two Flour Tortillas, Smokey BBQ Brisket, Creamy Coleslaw, Bleu Cheese Crumbles

## The Golf Club 18

Ham, Cheddar, Turkey, Swiss, Bacon, Lettuce, Tomato, Mayo, Toasted White or Wheat Bread

## Bacon Ranch Chicken Salad Sandwich 18

Tender Chicken, Dukes Mayonnaise, Ranch Seasoning, Chopped Bacon, Monterey Jack Cheese Blend, Scallions, Lettuce, Tomato, Served on a Toasted Croissant

## Mahi Tacos 22

Two Flour Tortillas, Blackened Mahi, Creamy Coleslaw, Pickled Red Onions, Green Chili Lime Crema

## \*Eagle's Pub Burger 19

Fresh Ground 8oz Beef Patty, Choice of Cheese, Bacon, Lettuce, Tomato, Onion, Garlic Aioli  
Add Pimento Cheese (4)

Replace with Beyond Burger Patty (2)

## All American 11

Natural Casing Beef and Pork Hot Dog, Deli Mustard, Red Pepper Relish

**Add Sauerkraut 2 | Add Chili & Cheese 2**

## Eagles Pulled Pork Sandwich 19

Golden Eagle Sauce, Pimento Cheese, Pickles, Creamy Coleslaw on a Toasted Brioche Bun

## The Birdie 19

Grilled Marinated Chicken Breast, Swiss, Bacon, Lettuce and Tomato, Garlic Aioli  
Served on a Toasted Brioche Bun

**Add Avocado \$2**

## Classic Reuben or Rachel 19

House-made Corned Beef, Sauerkraut, Swiss, Russian Dressing on Marble Rye

**-or-**

Roasted Turkey, Creamy Coleslaw, Swiss, Russian Dressing on Marble Rye

## ENTREES

*add House or Caesar Salad + \$4*

## Mushroom Ravioli 22

White Wine Garlic Cream Sauce, Sun Dried Tomatoes, Portobello Mushrooms, Broccolini

## \*Dijon Herb Crusted Salmon 33

Creamy Risotto, Heirloom Baby Carrots, Lemon Beurre Blanc Sauce

## \*Crab and Scallops 36

Sauteed Bay Scallops and Crab, Stone Ground Grits, Edwards Surry Sausage Red Eye Gravy

## \*Grilled Pork Chop 28

Peach Chipotle Bar-B-Que Glaze, Sautéed Haricot Verts, Roasted Sweet Potatoes

## Slow Braised Red Wine Short Ribs 28

Smashed Fingerling Potatoes, Granmarys Creamed Corn, Bordelaise Sauce

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# **PIZZA**

*Gluten Free Dough Available Upon Request*

**Cheese 18 | Pepperoni, Sausage, or Vegetarian 22**

**Meat Lovers 26**

Pepperoni, Sausage, Bacon, Ham

**The Blue Ribbon 23**

Creamy Garlic Sauce, Tender Chicken and Ham,  
Red Onion, Mozzarella Cheese, Creamy Dijon Drizzle

**The Elizabeth 23**

Red Sauce, Spinach, Sauteed Mushrooms, Marinated Artichokes,  
Caramelized Onions, Mozzarella and Goat Cheese

**The Texas Transplant 26**

BBQ Sauce Base, Pulled Pork and Chopped Brisket, House Pimento Cheese, Pickled Red Onion  
Add Fresh Jalapeno - \$1.50

**The Mike Mike Mike 26**

Garlic Cream Sauce, Bay Scallops and Crab, Bacon, Arugula, Dusted with Old Bay

# **DESSERTS**

**Warm Brownie Sundae 8**

**Funnel Cake Fries 8**

Powdered Sugar Served with Your Choice of: Chocolate, Caramel  
or Raspberry Dipping Sauce

**Brown Butter Cake 12**

Lemon Whipped Mascarpone, Macerated Berries

# **SPECIALTY DAYS (AFTER 4 P.M.)**

*Dine In Only*

Member discount not available Thursday, Saturday, and Sunday on these specials.

Thursday Night: 1/2 Priced Burgers

Friday Night: Prime Rib & Salad \$39

Saturday All Day: 1/2 Priced Wings

Sunday Night: \$20 Pizza

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