

BEVERAGES

COCKTAILS

Hugo Spritz 14

Beefeater Gin, St. Germaine,
Sparkling Wine, Soda Water

Strawberry Balsamic Spritz 13

Copper Fox Kingsmill Vodka, Sparkling Wine,
Strawberry Puree, Balsamic Reduction,
Lemon Juice

Watermelon Mojito 13

Bacardi Rum, Lemon Lime Soda, Simple
Syrup, Mint Leaves, Lime Wedge

Fresh Berry Smash 15

Choice of Tito's Vodka OR Jack Daniel's
Whiskey, Lemon Juice, Simple Syrup,
Soda Water, Fresh Berries

Hibiscus Paloma 14

Jose Cuervo Tequila, Hibiscus Syrup, Lime Juice, Grapefruit Juice, Soda Water

BOTTLES AND CANS 7

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

Alewerks IPA
DB 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

BUBBLES

Ruffino Prosecco, Italy 45

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

REDS

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

Automatic gratuity of 20% is applied to parties of 8 or more.
A 3% cc fee will be applied to all credit card transactions.

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

Giant Pretzel 14

Beer Cheese Sauce, Chef's Mustard

Wings 18

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

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)

Not Your Momma's Fries 14

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

House Made Pimento Cheese Dip 16

House Made Pub Chips,
Pepper Relish

Quesadilla

Blend of Peppers, Onions, Black Bean and Corn Salsa,
Melly 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.
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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,
Sauteed 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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