

# EAGLES

## STARTERS

**Chicken Wings** half dozen \$9 / dozen \$14 🍷

Golden fried wings, side of celery, carrots.  
Choice of Sweet Thai Chili, Buffalo, BBQ, or  
Parmesan Peppercorn

**Pork Sliders \$9**

House smoked pork shoulder on potato slider  
buns

**Beef Sliders \$11**

Beef sliders with American cheese served on  
potato slider buns

**Nachos \$11**

Your choice of chicken or beef with dark lager  
queso cheese, pico, sour cream, guacamole, and  
lettuce

**Clubhouse Chowder \$5 cup / \$8 bowl** 🍷

Chowder with lump crabmeat, sweet corn,  
and bacon

## SALADS

*Enhance your salad by adding:*

*chicken \$7, top sirloin \$13, shrimp \$10, salmon \$10*

**The Clubhouse \$9**

Living lettuces, tomatoes, cucumbers, carrots,  
radishes, red onions, croutons

**Baby Spinach \$10** 🍷 🌱

Fresh spinach with candied pecans, feta  
cheese, strawberries

**Caesar Salad \$10**

Crisp romaine lettuce, shaved asiago cheese,  
garlic herb croutons, Caesar dressing

**Trio Salad \$12** 🌱

House made chicken salad, tuna salad, and egg  
salad served with lettuce, tomatoes, onions

**Wedge Salad \$11** 🌱

Crisp romaine wedge served with avocado,  
boiled egg, roasted tomato, cucumbers, spring  
onions, and parmesan cheese

## EAGLES' PIZZAS

**Butcher's Block \$18** 🍷

Ham, pepperoni, bacon, sausage, grilled chicken,  
tomato sauce

**Chicken Pesto \$16**

Basil Pesto, fresh mozzarella, grilled chicken,  
spinach

**Margarita \$16**

Fresh mozzarella, cherry tomatoes, basil, olive oil

**Build Your Own \$13**

Mozzarella cheese included  
Each topping is additional \$2

Choice of ham, bacon, sausage, pepperoni, grilled  
chicken, roasted red peppers, onions, mushrooms,  
Kalamata olives, spinach, artichokes, anchovies

Please note that you may make any pizza gluten free.  
Simply ask your server to substitute our pizza dough  
with our gluten free option.

🍷 SIGNATURE SELECTION     🌱 GLUTEN FREE

\*Consuming raw or undercooked Burgers, Lamb, Sirloin, Salmon and Eggs may increase your risk for foodborne illness. Please consult your server if you require a gluten-free diet or have a severe food allergy.

# EAGLES

## HOT HANDHELDS

### The Eagle Burger \$15

8 oz beef short rib patty topped with sharp white cheddar cheese, peppered bacon, lettuce, tomatoes, onions, garlic aioli, brioche bun

### Mushroom Blues Burger \$16

8 oz beef short rib patty topped with Blue cheese crumbles, sautéed mushrooms, caramelized onions, lettuce, tomatoes, garlic aioli, brioche bun

### Eagles Black Bean Burger \$15

House made black bean burger with lettuce, tomatoes, and onions, brioche bun

### Fried Chicken BLT \$15

Fried chicken breast topped with peppered bacon, lettuce, tomatoes, pesto mayonnaise, brioche bun

### Blackened Salmon Sandwich \$15

Blackened spiced salmon topped with lettuce, tomatoes, onions, and garlic aioli, brioche bun

### Reuben \$12

Corned beef topped with sauerkraut, Swiss cheese, and bistro sauce, marbled rye

Please note that you may make any of our burgers vegetarian. Simply ask your server to substitute our black bean patty.

To make your hot handheld gluten free, simply ask your server to substitute our sandwich bread with our gluten free option.

## COLD HANDHELDS

### Eagles Turkey Club \$14

Turkey, ham, peppered bacon, white cheddar cheese, lettuce, tomatoes, mayonnaise on toasted multigrain bread

### BLT Wrap \$12

Peppered bacon, lettuce, tomatoes, wrapped in a flour tortilla

### Chicken Salad Wrap \$10

House made chicken salad with lettuce, tomatoes, onions wrapped in a flour tortilla

### Tuna Salad Wrap \$10

House made tuna salad topped with lettuce, tomatoes, onions, brioche bun

### Egg Salad Sandwich \$10

House made egg salad topped with lettuce, tomatoes, onions, brioche bun

### Ham and Pear Sandwich \$14

Local ham, topped with fresh pear slices, brie cheese, lettuce, tomatoes, Dijon mustard on wheat toast

We are happy to make your wrap into a sandwich or your sandwich into a wrap. Just ask your server to make the adjustment.

To make your cold handheld gluten free, simply ask your server to substitute our sandwich bread with our gluten free option.

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## Entrées

### Catch of the Day \$21

Pan seared daily catch with preserved lemons, edamame, mushroom succotash, and broccoli

### Lamb Loin Chop \$25

Grilled marinated lamb chops served with pesto potato salad, cherry tomatoes, topped with house made chimichurri

### Tuna Nicoise \$23

Pan roasted tuna steak over a salad of green beans, potatoes, tomatoes, olives, eggs, and spring onions

### Chicken Breast \$21

Fresh roasted chicken with spring vegetable medley of peas, mushrooms, carrots, and potatoes with demi

### Pork Loin Chop \$21

Seared pork topped with red wine reduction, spring vegetable medley of peas, mushrooms, carrots and potatoes

### Steak and Potatoes \$25

Grilled sirloin with potato rondelles and broccoli with demi

## SWEETS

### The Tall New Yorker \$8.50

Classic New York Cheesecake, Chantilly cream, seasonal berries

### Strawberry Coupe \$8.50

Fresh strawberries, sponge cake, vanilla ice cream, sweet whipped cream

### Cookie Skillet \$8.50

Fresh baked chocolate chunk cookies, vanilla ice cream

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## DRAFT BEER

Bud Light Lager	\$6
Michelob Ultra Lager	\$6
Stella Artois Pale Lager	\$6
Devil's Backbone Vienna Lager	\$7
Goose Island IPA	\$7
Williamsburg Alewerks Shorty Time IPA	\$7
Sweetwater 420 Extra Pale	\$7
Port City Optimal Wit Witbier	\$7
St. George Golden Ale, Hampton	\$7
Red Hook ESB, Portsmouth	\$7

## BOTTLED BEER

Bud Light	\$5
Michelob Ultra	\$5
Miller Lite	\$5
Yuengling	\$6
Stella	\$6
Corona	\$6
Sam Adams	\$6
Goose Island IPA	\$6
Alewerks Superb IPA	\$6
O'Doul's	\$6

## WINE BY THE GLASS

### *WHITE*

Kendall Jackson, Chardonnay	\$9
Sonoma Cutrer, Chardonnay	\$12
Whitehaven, Sauvignon Blanc	\$10
Kris, Pinot Grigio	\$9
Kung Fu Girl, Riesling	\$8

### *RED*

Hess, Cabernet	\$10
Kendall Jackson, Cabernet	\$12
Rodney Strong, Cabernet	\$12
A to Z Pinot Noir	\$10
Girl & Dragon, Malbec	\$9
Chateau Souvrain, Merlot	\$9

## WINE BY THE BOTTLE

Cupcake Prosecco, Italy	\$28
Mumm Brut, Napa Valley, California	\$45
Piper Sonoma, Napa Valley, California	\$60
Kung Fu Girl Riesling, Columbia Valley, Washington	\$30
Kris, Friuli-Venezia Giulia, Italy	\$30
Santa Margherita, Italy	\$52
White Haven Sauvignon Blanc, Marlborough, New Zealand	\$38
Kendall Jackson Chardonnay, Vintner's Reserve, California	\$34
Sonoma Cutrer Chardonnay, Russian River, California	\$48
Girl & Dragon, Malbec Argentina	\$34
Chateau Souvrain Merlot, Alexander Valley, California	\$38
A to Z Pinot Noir, Willamette Valley, Oregon	\$38
Kenwood Cabernet, Sonoma California	\$33
Hess Select Cabernet, North Coast California	\$34
Kendall Jackson Cabernet, California	\$39
Rodney Strong Cabernet, Alexander Valley, California	\$48
Layer Cake Cabernet, California	\$55