



CLUBHOUSE

AT EAGLE ROCK RESORT

Appetizers

Soup Du Jour - Chef's creation
Cup \$5 | Bowl \$7

French Onion Soup - Caramelized onions in beef broth infused with sherry and garlic, topped with garlic crostini, melted Provolone & Swiss \$6

Hanging Bacon - Thick cut cherry wood smoked bacon, candied, served with a maple syrup \$12

Chicken Quesadilla - Flour tortilla with Cheddar Jack cheese and grilled chicken, served with lettuce, pico de gallo and drizzled with Sriracha sour cream \$12

Calamari - Seasoned calamari and banana peppers, flash fried and accompanied with Thai chili sauce \$12

Wings - 8 crispy jumbo wings tossed in mild or hot sauce, with celery, carrot sticks, and Blue cheese dressing \$13

Clams Bianca - 12 Littleneck clams sautéed with garlic, shallots, white wine and butter, finished with crispy leeks and roasted tomato \$13

Po-Boy Tacos - Crispy cornmeal crusted gulf shrimp, flour tortillas, lettuce, tomato, Creole remoulade \$15

Thai Peanut Mussels - PEI Mussels, sautéed leeks, crispy capicola, Thai peanut sauce, coconut milk, chili flake \$13

Loaded Fries - French fries, cheese whiz, Jalapeño, bacon \$10

Sides

Pasta Salad	\$3
Baked Potato	\$4
Garlic Butter Green Beans	\$4
Risotto	\$5
Poached Asparagus	\$6
French Fries	\$4
Yukon Gold Mashed Potatoes	\$5
Parmesan Broccoli	\$5
Roasted Honey-Sriracha Brussels Sprouts	\$5

Salads

House - Wild greens topped with heirloom tomato, cucumber, shaved carrot & thinly sliced red onion \$5

Caesar - Romaine lettuce paired with croutons, Parmesan cheese, and Caesar dressing Side \$5 | Large \$8
Add-Ons: Chicken 4 | Jumbo shrimp 6 | Salmon 8

Cranberry Walnut - Wild greens, candied walnuts, craisins, Gorgonzola cheese & grilled chicken \$10

Cobb - A classic with wild greens, grilled chicken, crumbled bacon, hardboiled egg, avocado, fresh tomato and Blue cheese crumbles \$11

Spinach - Baby spinach tossed with red onions, toasted almonds, sliced mushrooms, warm bacon dressing, topped with Swiss cheese and shaved egg \$14

Caprese Wheel - Fresh Mozzarella, vine ripened tomato, fresh basil, iceberg lettuce and a Balsamic reduction \$12

Chef's Salad - Chopped wild greens, black forest ham, turkey, chopped egg, Cheddar Jack cheese, tomatoes, cucumbers, and croutons \$13

*Dressings: Housemade Balsamic Vinaigrette,
Blue Cheese, Ranch, and Thousand Island.*

Pasta

Served with choice of one side

Garlic Shrimp - Jumbo shrimp sautéed in white wine garlic butter sauce, accented with capers & tomato, tossed with linguine \$21

Seafood Fra Diavolo - Sautéed gulf calamari, PEI mussels, colossal crab, spicy marinara, squid ink buccatini pasta \$30

Penne Cacciatore - Sautéed chicken, peppers, onions, Italian sausage, mushrooms, marinara sauce, chili flakes \$19

Plant Based "Steak Tips" Marsala - A vegetarian delight of plant based steak tips tossed with garlic, shallots, and mushrooms in a vegetarian marsala sauce \$22



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Sandwiches

*With choice of French fries, side house salad,
pasta salad or cup of soup du jour*

Eagle Rock Burger - 8 oz. steak burger grilled to your liking, served with lettuce, tomato, onion and pickle and your choice of cheese on a brioche bun \$13

Gyro - A Greek classic with traditional Gyro meat, lettuce, tomato, Bermuda onion, Feta cheese, red wine vinaigrette, rolled up in a toasted pita bread \$14

Vegetarian Pesto Wrap - Cucumber, onion, carrot, spinach, tomato, and avocado tightly rolled in a tomato basil wrap \$12

Turkey Club - Shaved turkey with bacon, lettuce, tomato and mayo on choice of rye, wheat, or white \$12

Reuben - Shaved corned beef and sauerkraut topped with melted Swiss cheese and Thousand Island dressing served on a slice of crispy rye bread \$11

B.L.T.C.P - Cherry wood smoked bacon, shredded lettuce, vine ripened tomatoes, pimentos and Cheddar Jack cheese, on a toasted Brioche bun \$13

Philly's Phinest - Shaved top round of beef, sautéed onions & cheese whiz on a Hoagie roll \$16

Avocado Egg Salad - Traditional egg salad, celery, onions, sliced avocado, lettuce and tomato on a toasted Brioche bun \$15

Muffaletta - A Louisiana favorite with ham, prosciutto, mortadella, salami, capicola, Provolone cheese and olive salad on Italian bread \$16

Entrées

Served with choice of two sides

Catch of the Day - Chef's selection of the freshest seafood available (Market Price)

NY Strip Steak - 14 oz. USDA choice center cut NY strip steak grilled to your liking, escorted with a red wine demi-glace \$33

Filet Mignon - 8 oz. USDA center cut of beef tenderloin, grilled, paired with wild mushrooms and herb butter \$41

Chicken & Crab Piccata - Chicken breast sautéed in a white wine lemon and garlic sauce and accented with capers and crab \$25

New Orleans Spicy Jumbo Shrimp - Jumbo gulf shrimp sautéed with garlic shallots, paired with a spicy lemon butter and pesto \$21

Kobe Meatloaf - Ketchup-crusting Kobe chopped sirloin, accompanied by demi-Glace gravy & frizzled onions \$23

Crabcakes - Sautéed Colossal Crab Imperial, bell peppers, onions, remoulade Sauce \$29

Shrimp Risotto - Sautéed gulf shrimp, creamy Arborio rice, Parmesan cheese, Truffle oil \$29

Honey Glazed Salmon - Miso-Ginger marinated salmon filet grilled to your liking \$26

Chicken Caprese - Oven roasted chicken breast, stuffed with fresh Mozzarella, fresh basil and vine ripened tomatoes, balsamic glaze \$21

Black Cherry BBQ Pork Tenderloin - Oven roasted pork tenderloin cooked to your liking, finished with a wild cherry BBQ glaze \$27

London Broil - House-cut top sirloin, balsamic marinated, grilled to your liking, finished with Chimichurri pesto \$25

"The T.V. Dinner" - Roasted turkey, Brie cheese toast, sage gravy, green beans, and mashed potatoes \$19

*No separate checks for parties of 8 or more.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.