

# CLUBHOUSE RESTAURANT LUNCH MENU

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## 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

## 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, raisins, 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.*

## 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

\*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.