

# The Club at Eaglebrooke

## Starters

Deep Fried Brussels Sprouts	\$13
Horseradish Crema, Goat Cheese, Bacon, Balsamic Reduction	
Falafels 🌿	\$15
Chickpea Fritters, Beet Tzatziki, Fresh Mint	
Crab Cakes	\$24
3 Pan Seared Crab Cakes, Mixed Greens, Remoulade Sauce, Grilled Lemon	
Crab Rangoon Nachos	\$19/\$10
Creamy Crab, Wonton Chips, Sweet & Sour, Scallions (Half Order Available)	
Chips & Dip 🌿	\$15
Weekly Changing Dip, House Chips	
BBQ Deviled Eggs	\$12/\$7
BBQ Sauce, Bacon, Fried Onion Strings (8 in a Full Order, 4 in a Half)	
Quesadilla 🌿	\$15
Caramelized Onions & Peppers, Cheeses, Sour Cream, Salsa (Choice of Steak, Chicken, or Shrimp + \$2)	
Wings <sup>10 Per Order</sup>	\$17
Salt & Pepper, Buffalo - Mild or Hot, Lemon Pepper, Blackened, Bourbon BBQ, Mango Habanero, Sweet Garlic Teriyaki, or our Top Secret Eaglebrooke Sauce, Served with Carrots & Celery and Choice of House Made Ranch or Blue Cheese	

## Soups

French Onion	\$11
Beef Broth, Garlic Bread, Swiss & Parmesan	
Soup of the Moment	\$7/\$10
House-Made by our Talented Team of Chefs	
Uncle Jim's Award-Winning Chili 🔥	\$8/\$12
Beans, Corn, Beef, Served with Sour Cream, Cheese, Jalapeño	

## Salads

Whole/Half

Eaglebrooke Salad 🌿	\$13/\$7
Mixed Greens, Tomatoes, Cucumber, Banana Peppers, Olives, Feta, House-Made Herb Vinaigrette	
Chopped Caesar 🌿	\$15/\$8
Shaved Romaine, Garlic Bread Dust, Shaved Parmesan, Fried Capers, House Caesar	
The Club Salad	\$18/\$9
Chopped Romaine, Blackened Chicken, Rock Shrimp, Hard Boiled Egg, Bacon, Tomato, Cucumber, Cheddar Cheese, House-Made Ranch Dressing	
Green Goddess (Seasonal) 🌿	\$17/\$9
Arugula, Pickled Grapes, Grilled Asparagus, Cucumber, Pistachios, Goat Cheese, Green Goddess Dressing	
Add Protein - Grilled Chicken \$5, Shrimp \$7, Steak \$12	

## Mix & Match

Half Sandwich with Choice of	\$18
Half Soup OR Half Salad	
Options Include Your Choice of:	
<b>Sandwiches:</b> Da Club Sandwich, Coastal Melt, Blackened Shrimp Po Boy, Reuben, New England Steak Tip Sandwich + \$4	
<b>Salads:</b> Eaglebrooke Salad, Chopped Caesar, Green Goddess, The Club Salad + \$2	
<b>Soup:</b> Soup of the Moment, Uncle Jim's Award Winning Chili, French Onion + \$3,	

## Let's Wrap It!

Buffalo Chicken Tenders	\$18
Hand Battered Chicken Tenders, Buffalo Sauce, Blue Cheese Crumbles, Ranch, Lettuce, Tomato, Flour Tortilla	
Chicken Caesar Wrap	\$18
Romaine, House Caesar, Garlic Bread Dust, Pepper Relish, Flour Tortilla with Choice of Grilled or Blackened Chicken	
Greek Gyro 🌿	\$17
Lettuce, Tomato, Cucumber, Pickled Red Onion, Beet Tzatziki Sauce, Choice of Grilled Chicken or Falafel (Chickpea Fritter)	

# Handhelds

All Served with Fries

<b>Ultimate Fish Sandwich</b> Beer Battered Haddock, American Cheese, Kale Slaw, Mom's Tartar Sauce, Pickles	\$18	<b>Hot Dog</b> Kayem All Beef, New England Toasted Bun (Choice of Toppings - Relish, Mustard, Ketchup, Caramelized Onions +\$1, Bacon +\$1, Kale Slaw +\$1)	\$10
<b>Da Club Sandwich</b> (Make it a Wrap!) Blackened Chicken, Honey Ham, Swiss, Bacon, Lettuce, Tomato, Garlic Aioli (Choice of Sourdough, Wheat, Rye, or Flour Tortilla)	\$18	<b>New England Steak Tip Sandwich*</b> Straight from Chef's Homeland! Marinated Grilled Steak Tips, Garlic Aioli, Pepper Relish, Caramelized Onions, Sharp White American, Hoagie Bun	\$22
<b>Coastal Melt</b> Skipjack Tuna Salad, Dill Aioli, Apple Smoked Bacon, Dill Pickles, Sharp White American, Swiss, Butter Toasted Sourdough	\$18	<b>Blackened Shrimp Po Boy</b> Jumbo Shrimp, Kale Slaw, Tomato, Pickled Red Onion, Mom's Tartar Sauce, Hoagie Bun	\$19
<b>Welcome to the Club, Burger!*</b> (Make it a Patty Melt!) Hand Patty Burger, Bacon Jam, Caramelized Onions, Special Sauce, Lettuce, Tomato, Pickle, Potato Bun (Choice of American, Sharp White, Swiss, Mozzarella)	\$20	<b>Reuben</b> Kayem Pastrami, Special Sauce, Sauerkraut, Swiss, Marble Rye	\$18
		<b>New England Lobster Roll</b> Maine Style: Cold Lemon Aioli, or Connecticut Style: Hot Butter	\$37

# Flatbreads

<b>Margarita</b> 🍃 Fresh Mozzarella, House-Made Marinara, Fresh Basil	\$15	<b>The Back Nine</b> Marinara, Mozzarella, Ricotta, Goat Cheese, Pepperoni, Mushrooms, Banana Peppers, Bacon	\$19
<b>The Meat Lovers</b> Pepperoni, Ham, Sausage, Bacon, Mozzarella, Marinara	\$20	<b>Pepperoni</b> Mozzarella, Marinara, Hot Honey, Ricotta	\$17
		<b>Ultimate</b> Always Changing & Ever Evolving! Ask Your Server for Details!	\$17

# Entrees

<b>Fish &amp; Chips</b> Beer Battered 10 oz Haddock, Kale Slaw, Fries, Mom's Tartar Sauce, Grilled Lemon	\$23	<b>Broccoli Gratin Risotto</b> 🍃 Grilled Broccolini, Cheddar, Broccoli Puree, Parmesan, Butter Add Protein - Grilled Chicken \$5, Shrimp \$7, Steak \$12	\$19
<b>Shrimp &amp; Grits</b> 6 Blackened Shrimp, Pimento Cheese Grits, Charred Tomatoes, Bacon, Scallions	\$21	<b>Cast Iron Shepherd's Pie</b> Lamb & Beef Mince, Carrots & Peas, Mashed Potatoes, Cheddar	\$21
<b>Tender Basket</b> House-Made Tenders, Grand Champion Fries, House Honey Mustard	\$17	<b>Rigatoni</b> 🍃 Creamy Tomato Sauce, Shaved Parmesan, Ricotta, Garlic Cheesy Bread (Add Protein - Grilled Chicken \$5, Shrimp \$7, Steak \$12)	\$19
<b>Mediterranean Meatloaf</b> Lamb & Beef, Feta, Olive Tapenade, Garlic Butter Broccolini, Warm Tuscan Orzo	\$23		

**Eaglebrooke Members Receive 10% Discount on Food**

\*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness.

# Seasonal Cuts

Choice of Two Sides

**12 oz New England Style Steak Tips\*** \$25

**8 oz Filet\*** \$40

**14 oz Pork Chop Porterhouse\*** \$32

**7 oz Norwegian Salmon\*** \$35

**7 oz Mahi Mahi\*** \$29

**Ask About Daily Fresh Catch Specials!\***

**Preparation:** Grilled, Pan Seared, Steamed, Blackened

**Toppings:** Eaglebrooke Butter, Red Wine Demi-Glace, Blue Cheese Crema, Horseradish Crema

## Sides \$5

Fries

Kale Slaw

Seasonal Vegetables

Pimento Cheese Grits

Baked Potato  
Butter & Sour Cream

Mashed Potatoes

## Desserts \$10

Seasonal Pie

Ice Cream Sundae

Vanilla & Chocolate Ice Cream, Chocolate & Caramel Sauce, Whipped Cream, Candied Pecans, & a Cherry on Top!

Pop Tart Flatbread

House-Made Jam, Icing, Grilled Berries

## Special Events

### Monthly Specialty Dining

First Friday of Every Month, Specialty Dining Experience with a New Theme & Custom Menu Each Month

### Trivia Night

Open to Members & Non-Members, Every 2<sup>nd</sup> & 4<sup>th</sup> Friday at 7PM

### Prime Rib Night

Prime Rib Carving Station & Sides, Live Music, Open to Members & Non-Members, Every 3<sup>rd</sup> Friday at 5PM

## Premium Sides \$7

\$2 Upcharge Per Side on Entrees

Grand Champion Fries 

Tri-Color: Purple, Russet, & Sweet Potatoes

Broccoli Risotto 

Loaded Baked Potato

Butter, Sour Cream, Cheddar, Bacon, Scallions

Fried Brussels Sprouts 

Warm Tuscan Orzo 

## Kids Meal \$15

**(For Guests Ages 12 & Under)**

Served with Choice of One Regular Side

Grilled Cheese 

Cheeseburger\*

4 oz Patty, Cheese (Additional Toppings + \$\$)

Cheese Flatbread 

Chicken Tenders

Kraft Mac & Cheese  - \$12

Specially Requested by Members

### Pot of Gold Drawing

Wednesdays at 6pm, Must be a Member & be Present to Win! Pot Ranges From \$500-\$1k

### Bingo Night

\$5 Cash Per Ticket, Open to Members & Non-Members, Every Thursday at 6PM

 Vegetarian

**Please Note:** a 22% Gratuity is Applied to Parties Over 8 & Walk Outs with a Charging Account on File