

The Club at Eaglebrooke

Starters

Crispy Brussels Sprouts	13
Horseradish Crema, Goat Cheese, Bacon, Balsamic Reduction	
Crab Rangoon Nachos	19/10
Creamy Crab, Wonton Chips, Sweet & Sour, Scallions (Half Order Available)	
Elote Baby Back Ribs	17
Slow Cooked Baby Back Ribs, Charred Corn, Cotija Cheese, Garlic-Lime Aioli, Pickled Red Onions, Cilantro	
Jumbo Shrimp Cocktail ☯	17
7 Tail-on Shrimp, Cocktail Sauce, Grilled Lemon	
Chips & Dip 🍃	15
Chef's Dip of the Week, House Chips	
Eaglebrooke Deviled Eggs 🍃	12/7
Traditional Filling, Fried Capers, Pickled Red Onions (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, Brisket +3)	
Wings 10 Per Order	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

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

Half/Full

Eaglebrooke Salad ☯ 🍃	7/13
Mixed Greens, Tomatoes, Cucumber, Banana Peppers, Olives, Feta, House-Made Herb Vinaigrette	
Chopped Caesar 🍃	8/15
Shaved Romaine, Garlic Bread Dust, Shaved Parmesan, Fried Capers, House Caesar	
The Club Salad ☯	9/18
Chopped Romaine, Blackened Chicken, Rock Shrimp, Hard Boiled Egg, Bacon, Tomato, Cucumber, Cheddar Cheese, House-Made Ranch Dressing	
Burrata Caprese ☯ 🍃	9/18
Thinly Sliced Tomatoes, Burrata Cheese, Pesto, Balsamic Glaze, Fried Basil, & Dressed Greens	
Add Protein - Grilled Chicken +5, Shrimp +7, Brisket +10, Steak +14	

Mix & Match

Half Sandwich with Choice of Half Soup OR Half Salad	18
Options Include Your Choice of:	
Sandwiches: Da Club Sandwich, Coastal Melt, Fore-Get About It Reuben, Adult Grilled Cheese, New England Steak Tip Sandwich+4	
Salads: Eaglebrooke Salad, Chopped Caesar, Burrata Caprese+2, The Club Salad+2	
Soup: Soup of the Moment, Uncle Jim's Award Winning Chili, Tomato Bisque	

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	



Vegetarian



Gluten Free

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

Handhelds

All Served with Fries, Gluten Free Buns Available

Ultimate Fish Sandwich 18

Beer Battered Haddock, American Cheese, Kale Slaw, Mom's Tartar Sauce, Pickles

Da Club Sandwich 17

(Make it a Wrap!)

Blackened Chicken, Honey Ham, Swiss, Bacon, Lettuce, Tomato, Garlic Aioli (Choice of Sourdough, Wheat, Rye, or Flour Tortilla)

Coastal Melt 18

Skipjack Tuna Salad, Apple Smoked Bacon, Dill Pickles, Sharp White American, Swiss, Butter Toasted Sourdough

Welcome to the Club, Burger!* 21

(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)

Flatbreads

The Meat Lovers 20

Pepperoni, Ham, Sausage, Bacon, Mozzarella, Marinara

Hot Honey Pepperoni 17

Mozzarella, Marinara, Hot Honey

Entrees

New England Fish & Chips 24

Beer Battered 10 oz Haddock, Kale Slaw, Fries, Mom's Tartar Sauce, Grilled Lemon

Low Country Shrimp & Grits 21

6 Blackened Shrimp, Pimento Cheese Grits, Charred Tomatoes, Bacon, Scallions

Hand Breaded Tender Basket 17

3 Buttermilk and Pickle Brined Jumbo Tenders Served with Fries (Grand Champion Fries +2)

Tide & Turf 38

6 Pan Seared Sea Scallops, Short Rib Ravioli, Summer Succotash, Shaved Parmesan, Lemon

The Clubhouse Dog 10

Kayem All Beef, New England Toasted Bun (Choice of Toppings - Relish, Mustard, Ketchup, Caramelized Onions +1, Bacon +1, Kale Slaw +1)

New England Steak Tip Sandwich* 23

Straight from Chef's Homeland! Marinated Grilled Steak Tips, Garlic Aioli, Pepper Relish, Caramelized Onions, Sharp White American, on a Hoagie Bun

Blackened Shrimp Tacos 16

3 Tacos Filled with Shrimps, Kale Slaw, Pickled Red Onions, Remoulade Sauce, & Cotija Cheese on Corn Tortillas Served with Tortilla Chips & Salsa

Fore-Get About It Reuben 17

Kayem Pastrami, Special Sauce, Sauerkraut, Swiss, Marble Rye

Adult Grilled Cheese 16

Sharp White, Cheddar, Caramelized Onions, Tomato & Butter Toasted Sourdough Served with Tomato Bisque (Bacon +2, Bacon Jam +3)

The Back Nine 19

Marinara, Mozzarella, Ricotta, Goat Cheese, Pepperoni, Sausage, Bacon, Banana Peppers, Sun Dried Tomatoes

Margherita 15

Fresh Mozzarella, House-Made Marinara, Fresh Basil, Ricotta (Pepperoni +2)

Summer Risotto 19

Creamy Corn, Charred Tomatoes, Roasted Corn, Zucchini, & Burrata (Add Protein - Grilled Chicken +5, Shrimp +7, Brisket +10, Steak +14)

Cast Iron Brisket Mac & Cheese 21

Cast Iron Baked Mac & Cheese, Chopped Smoked Brisket, BBQ Glaze, Crispy Onions, Fresh Scallions

North End Rigatoni 19

Creamy Tomato Sauce, Shaved Parmesan, Ricotta, Garlic Cheesy Bread (Add Protein - Grilled Chicken +5, Shrimp +7, Steak +12)

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* 26

8 oz Filet Mignon* 42

14 oz Pork Chop Porterhouse* 32

7 oz Norwegian Salmon 35

7 oz Mahi Mahi 29

6 Large Sea Scallops 35

Preparation: Grilled, Pan Seared, Steamed, Blackened

Toppings: Eaglebrooke Butter, Red Wine Demi Sauce, Blue Cheese, Horseradish Crema

Sides 5

Fries

Kale Slaw 

Seasonal Vegetables 

Pimento Cheese Grits 

Baked Potato 

Butter & Sour Cream

Mashed Potatoes 

Tomato Bisque Cup 

Kids Meal 13

(For Guests Ages 12 & Under)

Served with Choice of One Regular Side

Grilled Cheese 

Cheeseburger*

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

Cheese Flatbread 

2 Chicken Tenders

Kraft Mac & Cheese  - 12

Specially Requested by Members

Special Events

Taco Tuesday Buffet

Open to Members & Non-Members, Every 2nd Tuesday at 5PM

Monthly Specialty Dining

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

Pot of Gold Drawing

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

Premium Sides 7

\$2 Upcharge Per Side on Entrees

Grand Champion Fries 

Tri-Color: Purple, Russet, & Sweet Potatoes

Summer Risotto  

Loaded Baked Potato 

Butter, Sour Cream, Cheddar, Bacon, Scallions

Fried Brussels Sprouts 

Chips & Salsa  

Summer Succotash 

Roasted Corn, Lima Beans, Zucchini, Sun Dried Tomatoes, Cream, Bacon

Desserts 10

Seasonal Pie or Cake

Campfire S'mores Flatbread

Nutella Base, Mini Toasted Marshmallows, Graham Cracker Dust, Chocolate Chips

Cast Iron Peach Crumble

Warm Southern Peaches, Cinnamon Brown Sugar Crumble, Candied Pecans, Vanilla Ice Cream

Bingo Night

Free to Play, Open to Members & Non-Members, Every Thursday at 6PM

Trivia Night

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

 Vegetarian

 Gluten Free

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