

ENTREE SALADS

*FILET & WEDGE 14

iceberg lettuce, tomatoes, bacon, crispy onion rings, blue cheese dressing and fire grilled beef tenderloin

ASIAN CHICKEN SALAD 12

napa cabbage, iceberg lettuce, grilled chicken breast, toasted macadamia nuts, mandarin oranges and sesame dressing

COBB SALAD 🍷 11.5

mixed greens with avocado, tomato, boiled egg, crispy bacon, blue cheese, grilled chicken and your choice of dressing

SOUP & SALAD 11.5

soup of the day and half entrée salad

CRISPY CHICKEN CLUB SALAD 12.5

toasted almonds, cheddar jack cheese, tomato, bacon and sun-dried cranberries

BBQ CHICKEN CHOP SALAD 11.5

roasted corn, black beans, grilled chicken, crispy tortillas and creamy bbq ranch dressing

HAND HELD

served with your choice of one side

*SIGNATURE BURGER 11.5

fire grilled angus burger served with lettuce, tomato, onion and your choice of one topping

upgrade your burger 2

black & blue / mushroom & swiss / bacon, swiss & crispy onion / bbq bacon & cheddar

CRISPY BUFFALO CHICKEN WRAP 10.5

crispy chicken tenders, cheddar cheese, lettuce, avocado, ranch dressing and spicy buffalo sauce

CHAVO CHICKEN 11.5

marinated fire grilled chicken breast with avocado, bacon, chipotle aioli, lettuce, tomato and onion served on a toasted ciabatta bun

SOUP & SANDWICH 11.5

our club-made soup of the day paired with the chef's featured sandwich

*BOURBON SALMON BLT 14

marinated grilled salmon, iceberg lettuce, tomato, crispy bacon and lemon dill aioli served on toasted ciabatta bread

REUBEN SANDWICH 11.5

tender corned beef, sauerkraut, swiss cheese and thousand island dressing served on grilled marble rye

HOUSE SPECIALTIES

HOUSE MAC & CHEESE 12

classic cheese sauce

enhance your mac & cheese 4

bang bang shrimp / crispy nashville "hot" chicken / grilled chicken & bacon

FRESH CATCH Mkt

served with chef's seasonal accompaniment

CLASSIC CHICKEN TENDERS 11.5

crispy buttermilk chicken tenders served with home-style fries and ranch dipping sauce

ASIAN SHRIMP TACOS 11

soft corn tortillas, crispy bang bang shrimp, cucumber carrot slaw, napa cabbage, sesame and cilantro served with a side of salsa

FISH & CHIPS 12.5

beer battered cod, french fries and tartar sauce

FRENCH DIP 12.5

shaved roast beef and swiss cheese on french bread served with a side of burgundy au jus and creamy horseradish sauce

*GRILLED BOURBON SALMON 18 🍷

marinated salmon fillet served with your choice of two sides



**EAGLE
WATCH**
GOLF CLUB

A Member of the ClubCorp Family

STARTERS

*SEARED AHI TUNA 11.5

grilled avocado, pickled ginger, charred green onion and wasabi aioli

CHICKEN & STEAK QUESADILLA 10.5

fire grilled steak and chicken, jack cheese, onions, peppers and bacon served with sour cream and salsa

CLASSIC WINGS 11

tossed with your choice of buffalo, bbq or sweet chili sauce served with ranch or blue cheese dressing

BANG BANG SHRIMP 10.5

crispy shrimp tossed with sweet chili aioli

SOUP OF THE DAY 4

selection changes daily

REUBEN EGG ROLLS 9.5

thousand island dipping sauce

PUB PRETZEL STICKS 🥕 11

beer cheese fondue

CRISPY WAFFLE FRY NACHOS 11

house cheese sauce, grilled steak, avocado and jalapeños served with a side of bbq ranch and salsa

SIDES

3 EACH

CLUB-MADE CHIPS

SEASONAL VEGETABLE MEDLEY 🥕

FRESH FRUIT 🥕

FRENCH FRIES

TRADITIONAL SIDE SALAD

CRISPY ONION RINGS



Gluten Free



Vegetarian



REDS

GLASS

Lock & Key Red Blend Meritage, North Coast 8

*Sterling Vintner's Collection
Cabernet Sauvignon, Central Coast 8*

Meiomi Pinot Noir, Tri-Coastal 10

Miraval Rosé, A.O.P. Côtes de Provence 11

Seven Falls Merlot, Wahluke Slope 8

WHITES

GLASS

La Marca Prosecco, Veneto (split) 11

*Kim Crawford Sauvignon Blanc,
Marlborough 9*

14 Hands Chardonnay, Washington State 7

Le Rime Pinot Grigio, Tuscany 6

LIBATIONS

CLASSIC GREY GOOSE DIRTY MARTINI *dry vermouth, blue cheese stuffed olives 9*

CASA NOBLE MARGARITA *casa noble crystal tequila, grand marnier,
tres agaves organic margarita mix 9*

CITRUS SMASH *crown royal, cointreau, orange juice, lemon 8*

TWISTED PINK *malibu rum, cranberry juice, ruby red grapefruit, lime 7*

BOURBON BERRY COOLER *maker's mark, monin blackberry purée, lemon, soda 8*

SPIKED PALMER *deep eddy sweet tea vodka, lemonade 7*

RASPBERRY SPARKLER *chandon brut sparkling, chambord 10*

BIG CITY FIZZ *tito's handmade vodka, pomegranate italian soda, cointreau, lime 7*

BREWS

DOMESTIC 4

*Budweiser | Bud Light | Coors Light | Michelob Ultra
Miller Lite | O'Doul's*

IMPORTS/CRAFTS 5

*Blue Moon | Corona Light | Corona Extra
Sam Adams Boston Lager | Stella Artois*

*THESE ITEMS MAY BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Please inform your server if you or anyone in your party has food allergies or special dietary requirements.

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