



Open Year Round – 7 Days a Week For Lunch & Dinner – Live Music Saturdays

Draft Beer

Blue light Yuengling Guinness Blue Moon Miller Lite Stella Artois Sam Adams Seasonal IPA

*Ask about our other seasonal draft options

"In the Drink" Vodka Wedae

Tito's Vodka, Fresca, & Fresh Orange Juice

One Iron Grey Goose Vodka, Fresca, & Cranberry Juice.

Rum Wedge Grapefruit Rum, Fresca, & Fresh Orange Juice..

"Out of Bounds" Bloody Mary Your Choice of Vodka, Horseradish, Salt, Pepper, Worcestershire, Tabasco, shaken with Tomato Juice.

Eagle Vale Manhattan Eagle Rare Bourbon Whiskey, splash of sweet vermouth, & garnished with a maraschino cherry.

John Daly Sweet Tea vodka, lemonade, & iced tea. Happy Gilmore

Sailor Jerry Rum, Triple Sec, Peach Schnapps, & Iced Tea.

Long Island Iced "Tee" Vodka, Tequila, Rum, Gin, Triple Sec, Sour Mix, & a Splash of Coke.



Blue light Blue Coors Light Miller Lite Corona Heineken Heineken Light Corona Light Mich Ultra Bud Light Budweiser

*Ask about our other seasonal bottle options

Par-Tee Time

"Par"-Tini

Grey Goose Pear Vodka, Apple Pucker, and a splash of lime juice.

Peach "Ringer" Peach Vodka, peach schnapps, pineapple juice, & cranberry juice.

Skinny Colada Coconut vodka, pineapple vodka, club soda,

& pineapple juice, "Fore"-Tini Kinky liqueur, Peach Schnapps, and a splash of cranberry.



House Wines by the Glass \$6 Chardonnay, Pinot Grigio, Riesling, Merlot Cabernet, White Zinfandel, Pinot Noir

Whites	Glass	Bottle
Kendall Jackson Chardonnay	11	41
Josh Chardonnay	9	34
Caposaldo Pinot Grigio	8	31
Dr. Franks Riesling (New York)	9.5	36
Matua Sauvignon Blanc	8.5	33
Caposaldo Moscato	8.5	33
Salmon Run Riesling (New York)	9	34
Reds		
Alamos Malbec	9	34
Greg Norman Shark Red	9.5	36
Concannon Cabernet	12	45
Hob Nob Merlot	8.5	33
La Crema Pinot Noir	14	52
Josh Cabernet	9	34
Louis Martini Cabernet	11	41

"Made the Cut" Liquors

Rums Captain Sailor Jerry Bacardi Tequilas Patron Jose Cuervo

Jack Daniels Jim Beam Makers Mark Jameson Eagle Rare Bulleit Seagrams 7 Seagrams VO

Dewars Glenfiddich Glenlivet

Scotch

Johnny Walker

(Red or Black)

Gin Tanqueray **Beefeater** Bombay

Vodkas Grey Goose Titos Absolut Smirnoff Stoli Ketel One

"Starters"

Champions Platter

Mild wings, tavern pretzels, potato skins, chicken fingers & a mound of fries - \$16.99

Chicken Nachos

Chips w/ chicken, tomatoes, onions, olives, cheese, & jalapenos - \$12.50

Chicken Fingers 4 fingers w/ french fries - \$10.50

Grilled Quesadilla Tomatoes, olives, scallions, jalapenos & cheese \$9.99 VG Add chicken - \$2

Philly Cheese Steak Quesadilla

Shaved steak, peppers, onions, & provolone - \$12.99

Blackened Chicken Quesadilla

Blackened chicken, caramelized onions, scallions and chive crème fraiche with monterey jack -\$11.99

Ryder Cup Soup of the Day Cup - \$3.99, Lg. Bowl - \$6.00 French Onion Soup Crock - \$6.50 VG

Prime Rib Chili Crock w/ cheddar & tortilla chips - \$8.99

Fried Calamari Calamari & banana peppers fried w/ marinara - \$11.99

Hummus Plate Hummus w/pita, tomatoes,

celery & cucumbers - \$9.99 VG

Buffalo "Skins"

4 potato skins w/ buffalo chicken, cheddar, scallions \$8.99

Pot Roast Fries

Fries w/pot roast, gravy and mozzarella - \$11.99

Canadian Club "On The Green

Pebble Beach Salad

Romaine, crumbly bleu, walnuts, craisins, mandarin oranges & strawberries w/raspberry vinaigrette - \$12.99 (add chicken \$2.00)

Crispy Chicken Salad

Spring mix topped w/ crispy chicken strips, bacon, tomatoes, black olives, cheddar, & served w/ honey mustard -\$12.99

Bistro Chopped Steak Salad

Steak, romaine, tomatoes, cucumbers, onions, cheddar, & olives, chopped & served w/ buttermilk garlic dressing - \$13.99

Country Club Cobb

Spring mix, chicken, avocado, egg, tomatoes, cucumbers, swiss, bacon, crumbly bleu & onions - \$12.99

Calamari Salad

Fried calamari, fried banana peppers, asiago cheese over mixed greens w/balsamic vinaigrette - \$13.99

Classic Caesar Salad

Romaine lettuce tossed w/asiago, croutons & Caesar - \$10.99 (add chicken \$2.00)

Add Pita Wedges to Any Salad - \$1.50



Fish Tacos

esh slaw w/ guacamole Three blo

Whiskeys

		Three blackened lish soft facos over tresh sidw w/ guacamore
Wings	Brushchetta	& pico de gallo - \$12.99
Wings tossed in mild, medium,	Flat bread w/ Italian salsa &	
hot, ghost, thai chili, garlic parm,	asiago cheese - \$6.99 VG	BBQ Chicken Tacos 🤎
honey sriracha or BBQ. GF	Ŭ I	Three soft tacos with pulled BBQ chicken, roasted corn salsa,
\$12.99 for 10	Pretzels	& pickled onions - \$11.99
\$23.99 for 20 \$54.99 for 50 Boneless Wings 10 for \$10.99	3 soft pretzels served w/ honey mustard & cheese sauce- \$7.99 VG	Steak Tacos Three soft tacos Cajun steak, sriracha ranch, onions, cheddar, &
	Sauce- #1.77 VG	avocado - \$13.99

Early Bird Specials \$11.99

Monday through Thursday from 4pm until 6pm - Sunday from 4pm until close - all served with a side salad

Eggplant Parmesan w/pasta, Chicken Parmesan w/pasta, Chicken French w/pasta Capellini w/Meatballs, Broiled Tilapia - with side salad and one side

Sides - French fries, seasonal vegetables, applesauce, homemade potato chips, macaroni salad Add \$1.00 for waffle fries, onion rings, sweet potato fries



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