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## BEFORE THE DRIVE APPETIZERS

### SOUP DU JOUR

Ask your server for today's selection  
Cup 4 | Bowl 6

### FRIED BUFFALO OYSTERS ON THE HALF SHELL

Crispy fried oysters, hot sauce butter and celery slaw 13

### CHARCUTERIE

Assorted cured meats, cheeses and accoutrements.  
Ask your server for today's selection and pricing

### FRIED OKRA BASKET

Hand-breaded okra plantation style with chive aioli 10

### EAGLE WINGS

A generous portion of jumbo wings tossed in your choice of house sauce and served with your choice of dressing and carrots and celery.

Choice of Hot, Medium, Mild, BBQ, Garlic Parmesan  
Small 10 | Large 14

### BLACK & BLUE CHIPS

Blue cheese fondue, applewood smoked bacon crumbles, diced tomato, and scallions all atop homemade pub chips dusted with house blackened seasoning 10

### BAKED PIMENTO CHEESE DIP

House pimento cheese—a southern classic served with house chips 9

### HAND BREADED CHICKEN TENDERS

Our signature breading served with your choice of dipping sauce  
Small 10 | Large 13

## DESSERTS

ASK YOUR SERVER FOR CHEF'S CURRENT SELECTIONS

# THE MIXED GRILLE

DINNER MENU AVAILABLE AFTER 6 PM

## The GREENS

All salads complimented with house-made dressings:  
Ranch, Blue Cheese, Raspberry Walnut, Caesar, Honey Balsamic, Cucumber Basil Ranch, Thousand Island, Red Wine Vinaigrette, Poppy Seed

### CLASSIC CAESAR

Crisp romaine with house-made Caesar dressing, tomatoes, croutons and parmesan cheese  
Small 7 | Large 9  
Add Chicken 4 | Add Shrimp 6 | Add Steak 6

### BROWN SUGAR BACON & SPICED PECAN SALAD

Mixed greens, crumbled blue cheese, vine ripened tomatoes, brown sugar candied bacon, and spiced pecans served with a house vinaigrette 11  
Add Chicken 4 | Add Shrimp 6 | Add Steak 6

### CLUBHOUSE COBB SALAD

Diced tomatoes, avocado, chopped egg, bacon, cucumber, cheddar cheese atop a bed of crisp romaine 12  
Add Chicken 4 | Add Shrimp 6 | Add Steak 6

## SANDPIT BURGERS

All burgers served with choice of fries, spicy fries, sweet potato fries, fruit, or pub chips



### COUNTRY CLUB BURGER\*

A half-pound *Certified Angus Beef*® burger smothered in cheese and bacon topped with crisp lettuce, vine ripened tomato, sliced onion, and pickle 12  
Add Sautéed Onion 2  
Add Sautéed Wild Sherry Mushrooms 2

### HOLE IN ONE WAGYU BURGER\*

Snake River Farms hand-pattied wagyu beef, shaved red onion, wickles, white American cheese and house made special sauce on an onion roll 15

## ENTREES

All entrée selections are served with your choice of house or Caesar salad



## Certified Angus Beef® STEAKS

All steaks are served with your choice of side

Add Blue Cheese 2, Sautéed Wild Sherry Mushrooms 2, Sautéed Onions 2, Herbed Compound Butter 2

### SIRLOIN KABOBS

Certified Black Angus beef sirloin kabobs mixed in with chargrilled vegetables. Served with a creamy house sauce 24

### 14 OZ NEW YORK STRIP\*

The cousin to the ribeye this classic cut is chargrilled to perfection 31

### 12 OZ RIBEYE\*

A well marbled hand cut ribeye chargrilled to your liking 31

### 8 OZ TOP SIRLOIN\*

*Certified Angus Beef*® center cut top sirloin chargrilled to temp 22

### FILET MIGNON\*

7 oz beef tenderloin cut into the perfect filet and chargrilled to order 31

## From the SEA

### SEARED ATLANTIC SALMON

Seared Atlantic salmon, grilled asparagus, warm orzo corn salad, citrus vinaigrette 25

### SEARED SEA SCALLOPS

Seared sea scallops, sautéed baby vegetables, citrus basmati rice pilaf with an orange beurre blanc 29

### GROUPEL FRANCSESE

Smashed red potatoes, sauteed spinach, preserved lemon and tomato caper sauce 28

### NEW ORLEANS BBQ SHRIMP & GRITS

Sautéed shrimp, peppers, onions, smoked sausage, beer, worcestershire and rosemary on top of creamy grits 21

### FRIED SHRIMP BASKET

Lightly breaded fried shrimp, cole slaw, hushpuppies, house made tartar sauce served with French fries 16

### FRESH CATCH OF THE DAY market

## FOWL & SWINE

### CHICKEN PICATTA

Sautéed spinach, angel hair pasta in lemon caper pan sauce 24

### CHICKEN & BISCUIT

Fired free range chicken breast, southern style collard greens, buttermilk black pepper biscuit and smoked sausage gravy 19

### GRILLED DUROC PORK CHOP

Hoppin' John, braised collard greens, molasses pork jus 22

## A LA CARTE/SIDES 4

Rice Pilaf | Baked Potato | Sweet Potato Soufflé | Baked Sweet Potato | Garlic Mashed Potato | Gnocchi Braised Collard Greens | Roasted Asparagus with Lemon Butter | Creamed Spinach | Stone Ground Grits Wild Sherry Mushrooms | Shoestring Fries | Sweet Potato Fries | Spicy Fries | Pub Chips | Fruit | Side Salad

Please notify your server of food allergies before ordering.

\*Consuming raw or undercooked meat, poultry, shellfish or eggs increase the risk of foodborne illness.

All purchases are subject to 18% service charge and 7.5% tax.