

Deuce

Dinner Menu Served Daily
5 - 9 p.m.

STARTERS

TATER MAN TOTS

Maple Pecan Bacon, Pepper Jack Cheese Sauce, Chipotle, Sour Cream, Scallions and Chef Lane's Signature Ketchup **10**

WINGS

Jack Daniel's BBQ, Buffalo Butter or Korean Firecracker served with Bread and Butter Pickles and Blue Cheese or Ranch Dressing **12**

CRISPY CAJUN BRUSSELS

Tossed in our Home Blend Cajun Grill Spice, Deep Fried Golden Brown with Applewood-smoked Bacon Crumbles and Charred Onion Ranch Dip **8**

SOUTHERN PIMENTO CHEESE

Housemade Pimento Cheese served with an assortment of Crackers and Bread and Butter Pickles **8**

SPINACH DIP

Served warm with Rustic Focaccia Crackers **8**

BRUSCHETTA

Fresh Tomatoes, Mozzarella, Basil and Balsamic on French Crostini with Balsamic Syrup **8**

ENTRÉE SALADS

SOUTHERN BUFFALO CHICKEN

Hand-Battered Chicken Tenders, Crispy Artisan Greens, Bacon, Tomato and Blue Cheese Crumbles **15**
Grilled option available

BLACK AND BLUE STEAK

Thin-sliced Black and Blue Flatiron Steak on a bed of Artisan Greens with Hard Boiled Egg, Cherry Tomatoes, Avocado, Red Onion, Blue Cheese Crumbles and Blue Cheese Dressing **18**

HEIRLOOM TOMATOES CAPRESE

Assorted Heirloom Tomatoes with Fresh Mozzarella, Micro Basil Leaves and Aged Balsamic Reduction **14**

AHI TUNA SALAD

5-oz. Pan Seared Ruby Red Tuna Loin, Shredded Napa Cabbage, Snap Peas, Water Chestnuts, Edamame and Ponzu Dressing **22**

Add to any salad:
Chicken Breast or Tenders **6**
Shrimp or Salmon **10**

KETTLE SOUPS

PRIME RIB CHILI **6**

SOUP D'JOUR **4**

HANDHELDS

Served with your choice of French Fries, Sweet Potato Fries, Tater Tots, Cajun Coleslaw, Crispy Brussels Sprouts, Caesar Salad, House Salad or Fresh Fruit

REUBEN

House-Cured Pastrami, Gruyère, Sauerkraut and Thousand Island on Thick Rye Toast **15**

CRISPY BUFFALO CHICKEN TACOS

Bacon, Lettuce, Tomato, Jalapeños, and Sharp Cheddar in Flour Tortillas **15**

DEUCE BURGER*

Short Rib and Brisket Blend, Peppered Bacon, Lettuce, Tomato and Cheese on a Brioche Bun **18**

BLACKENED SHRIMP TACOS

Roasted Seasoning, Avocado, Shredded Cabbage, Pickled Onion, Cilantro and Lime in Flour Tortillas **18**

CRISPY SHRIMP PO BOY

Cajun Deep Fried Jumbo Shrimp, Lemon Tossed Arugula, Black Bean Corn Salsa and Malt Vinegar Aioli on a Hoagie Bun **21**

HONEY BAKED BRIE WRAP

Melted Brie Cheese, Marinated Baked Portobello Mushrooms, Tomatoes, Artisan Greens and White Balsamic Dressing in a Whole Wheat Wrap **16**

ENTRÉES

OPEN FACE PRIME RIB

6-oz. Sliced Prime Rib of Beef Served over Garlic Grilled Ciabatta Bread, Creamy Whipped Potatoes, Sautéed Mushrooms and Red Wine Gravy **26**

BIG BOY GRILLED CHEESE

Thick Sliced Wheat Bread, Chapel Hills Creamery Hickory Grove, Gruyère and Mozzarella Cheeses, Bacon and Roasted BBQ Beef Burnt Ends **18**

BAKED CAJUN PASTA

6-oz. Grilled Chicken Breast, Penne Pasta tossed with Spinach, Chorizo, Cajun Cream Sauce, Pepper Jack and Cheddar Blend Cheeses **22**

TEXAS FRIED CHICKEN

6-oz. Jameson Farms Chicken, Hand Battered, Chili-Seasoned and deep fried golden brown served with Whipped Potatoes, Succotash and Black Pepper Sausage Gravy **20**

VEGETABLE TOSTADA

Layers of Refried Beans, Portobello Mushrooms, Peppers and Onions, Pickled Onions, Jalapeños, Guacamole on Fried Corn Tortillas drizzled with Chili Oil **16**

DESSERTS

SKILLET PEACH COBBLER

Served in a cast iron skillet with Maple Bacon Ice Cream **6**

LEMON CHEESECAKE

Served with Whipped Cream and Blue, Black and Raspberry Compote **6**

MOLTEN CHOCOLATE LAVA CAKE

Served with Vanilla Bean Ice Cream **6**

DEUCE MILKSHAKE **6**

Forms of payment accepted are credit cards, member charges and room charges. No cash accepted. *Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness. Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

COCKTAILS

THE DEUCE

Rosemary and Ginger muddled together with North Carolina's Covington Sweet Potato Vodka, Lemon Juice and Ginger Beer, garnished with Rosemary and a Lime Wedge. **14**

EAGLE FASHION

Maker's Mark Bourbon, muddled Orange and Cherry, Maple Syrup and Brown Sugar with a dash of Orange Bitters, served over an Ice Sphere with a Slice of Bacon. **14**

TEA'D UP

Deep Eddy Lemon Vodka and Firefly Sweet Tea Vodka served up with Fresh Brewed Tea and a squeeze of Lemon. **14**

D-FUSION

Our own unique take on the Transfusion – we combine Ketel One Vodka, Ginger Ale and Sprite with a Splash of Soda Water, Grape Juice, Agave Syrup and Lemonade. **14**

BARREL-AGED SPECIALTY COCKTAIL

Our signature Barrel Aged Cocktail –we've matured our own blend of Bourbon, Sweet Vermouth, Cherry Syrup and Vanilla Extract in charred white American oak barrels for a bright and smooth classic cocktail. **14**

SPARKLING

PROSECCO 11 PER GLASS

(Not available by the bottle)

WHITE WINES

CHALK HILL CHARDONNAY
13/49

ROCK NEST CHARDONNAY
7.75/28

MATUA SAUVIGNON BLANC
11.5/34

ROCK NEST SAUVIGNON BLANC
7.75/28

CA'BRIGIANO PINOT GRIGIO
8/28

ROCK NEST PINOT GRIGIO
7.75/28

CHATEAU LA SABLE ROSE
8.50/29

RED WINES

WILLAMETTE VALLEY PINOT NOIR
15/51

BERINGER BARREL AGED RED BLEND
10/40

DONNA PAULA MALBEC
12.5/45

JUSTIN CABERNET
15/65

JOSH MERLOT
9.75/38

ROCK NEST PINOT NOIR
7.75/28

ROCK NEST CABERNET
7.75/28

ROCK NEST MERLOT
7.75/28