

## 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**

## KETTLE SOUPS

### PRIME RIB CHILI **6**

### SOUP D'JOUR **4**

## SLIDERS x TWO

### BUFFALO CHICKEN

Peppercorn Bacon and Ranch Dressing on a Brioche Bun **11**

### SMOKED BEEF BRISKET

Cajun Cole Slaw and Onion Straws on a Pretzel Bun **12**

### PASTRAMI

Pickled Red Onion, Stone Ground Ale Mustard on a Pretzel Bun **12**

Lunch Menu Served Daily  
11 a.m. - 5 p.m.

## 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**

## 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*

### GRILLED VEGGIE SANDWICH

Grilled Zucchini Squash, Tomato, Jalapeños, Feta, Pesto Aioli and Tzatziki Sauce on a Ciabatta Bun **12**

### BLT

Double Stack of Bacon, Lettuce, Tomato and Basil Mayo with choice of Bread **12**

Add Guacamole **2**

### REUBEN

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

### PHILLY CHEESE

Shaved House-Roasted Prime Rib, Sautéed Peppers and Onions with Pepper Jack Cheese on a Hoagie Bun **17**

### CRISPY BUFFALO CHICKEN TACOS

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

### DEUCE BURGER\*

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

### BLACKENED SHRIMP TACOS

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

### PAN SEARED SALMON BURGER

60 South Salmon, Tarragon, Lemon Scented Arugula, Shaved Red Onion and Honey Mustard Aioli on a Toasted Brioche Bun **16**

### 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**

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