

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**

HEIRLOOM TOMATOES CAPRESE

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

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

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**

AHI TUNA SALAD

5-oz. Pan Seared Ruby Red Tuna Loin, Shredded Napa Cabbage, Snap Peas, Water Chestnuts, Edamame, Mandarin Oranges, Macadamia Nuts, Sesame Seeds, Shredded Carrots 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

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, Peppered Bacon, Lettuce, Tomato, Onion and Cheese on a Brioche Bun **18**

BLACKENED SHRIMP TACOS

Roasted Seasoning, Guacamole, Shredded Cabbage, Pickled Onions and Pico de Gallo in Flour Tortillas **18**

PAN SEARED SALMON BURGER

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

BAKED PORTOBELLO BRIE WRAP

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

KETTLE SOUPS

PRIME RIB CHILI **6**

SOUP D'JOUR **4**

ENTRÉES

BIG BOY GRILLED CHEESE

Thick Sliced Wheat Bread, Chapel Hills Creamery Hickory Grove, Gruyère and Mozzarella Cheeses, Bacon, Tomato 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**

PRIME RIB DINNER SPECIAL **26**

Available after 5 p.m.

Ask your server.

DESSERTS

Available after 5 p.m.

SKILLET PEACH COBBLER

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

LEMON CHEESECAKE

Served with Whipped Cream, Raspberry Coulis and Fresh Raspberries **6**

MOLTEN CHOCOLATE LAVA CAKE

Served with Vanilla Bean Ice Cream **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

\$15

THE DEUCE

Absolut Vodka, Ginger Beer and a Splash of Lemon Juice, garnished with Rosemary and a Lemon Wedge.

BLACK LAVA MARGARITA

Patron Silver Tequila, Triple Sec, Fresh Lime Juice, Sour Mix and a Splash of Orange Juice, rimmed with Volcanic Black Lava Salt.

EAGLE FASHION

Makers Mark Bourbon, Muddled Orange, Cherry and Brown Sugar with Maple Syrup and Bitters over an Ice Sphere, garnished with a Slice of Bacon.

D-FUSION

Our unique take on the Transfusion—Ketel One Vodka, Ginger Ale, Sprite, Soda Water, Lemonade and Splash of Grape Juice, garnished with Mint and a Lime Wedge.

VANILLA ALMOND IRISH ICED COFFEE

Jameson Cold Brew Whiskey, Baileys Irish Cream, Iced Coffee and a Splash of Amaretto, topped with Whip Cream and Coffee Beans.

PINEHURST LEMONADE

Bacardi Limón, Muddled Lemon and Lime, mixed with Sprite, Sour Mix and Agave, topped with a Float of Sweet Tea Vodka.

FRENCH 75

Mother Earth Gin, Lemon Juice, Sweet Fruit Liqueur and a Splash of Prosecco.

SPICED HONEY SMASH

Muddled Mint and Maple Syrup, Honey Pecan Rum and Spiced Honey Liqueur over Crushed Ice with a Splash of Lemon Soda.

ALBATROSS SOUR

Local Bourbon, Lemon Juice and Agave, topped with Red Wine.

BARREL-AGED SPECIALTY COCKTAIL

Our Cherry Vanilla Manhattan — Barreled and aged in house with Larceny Bourbon, Sweet Black Cherries and Vanilla Extract.

ANCHOR SITE SANGRIA

RED — Red Wine, Triple Sec, Cranberry Juice, Orange Juice and Agave with a Splash of Soda Water.

WHITE — White Wine, Peach Schnapps, Orange and Pineapple Juices and Agave with a Splash of Soda Water.

Each garnished with Sweet Dark Cherries and Oranges.

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

SPARKLING

PROSECCO

11 PER GLASS

(Not available by the bottle)