



WWW.GOLDENEAGLECC.ORG

GOLDENEAGLECC

BEFORE THE DRIVE APPETIZERS

SOUP DU JOUR

Ask your server for today's selection
Cup 4 | Bowl 5

SEARED LUMP CRAB CAKES

Homemade lump crab cakes seared to perfection with a Cajun remoulade and lemon sauce 10

BAKED STONE GROUND GRITS

Stone ground grits with country ham, wild mushrooms, tomatoes, and a thyme butter sauce 11

BAKED OYSTER SOUTHERNFELLA

Gulf baked oysters with creamed collards, Conecuh sausage and dusted with a cornbread parmesan crumble 15

FRIED OKRA BASKET

Hand-breaded okra plantation style with chive aioli 9

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
Half Dozen 9 | Dozen 13

BLACK & BLUE CHIPS

Blue cheese fondue, applewood smoked bacon crumbles, diced tomato, and scallions all atop homemade pub chips dusted with house blackened seasoning 9

BAKED PIMENTO CHEESE DIP

House pimento cheese—a southern classic served with house chips 8

HAND BREADED CHICKEN TENDERS

Our signature breading served with your choice of dipping sauce
Small 9 | Large 12

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 6 | Large 8
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 12
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 11
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 11
Add Sautéed Onion 2
Add Sautéed Wild Sherry Mushrooms 2

HOLE IN ONE WAGYU BURGER*

Snake River Farms hand-pattied wagyu beef with caramelized onions, sautéed wild sherry mushrooms, sharp white cheddar and chive aioli 14

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 starch and vegetable

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

UPSCALE POT ROAST

Braised beef short rib, baby carrots, potatoes, pearl onions, Yukon potato puree and natural jus 20

14 OZ NEW YORK STRIP*

The cousin to the ribeye this classic cut is chargrilled to perfection 29

12 OZ RIBEYE*

A well marbled hand cut ribeye chargrilled to your liking 29

FLANK STEAK*

An 8 oz marinated flank steak chargrilled to your liking 22

FILET MIGNON*

7 oz beef tenderloin cut into the perfect filet and chargrilled to order 29

From the SEA

SEARED SEA SCALLOPS

Roasted tomatoes, fettuccini, arugula, and pistachio pesto 25

SEARED ATLANTIC SALMON

Pan-roasted brussels sprouts, braised lentils, and beurre rouge 23

PAN SEARED SNAPPER

Baby carrots, asparagus, wild mushrooms and house-made gnocchi and brown butter sauce 27

LOW COUNTRY SHRIMP & GRITS

Mushrooms, tomato, country ham, green onions, and white cream sauce over stone ground grits 20

SAUTÉED GROUPEL

Sweet corn and grilled scallion grit cake, roasted vegetables, and lobster tomato sauce 26

FOWL & SWINE

PORK OSSO BUCCO

Tender pork osso bucco with collard greens, sweet potato grits and red eye gravy 22

CHICKEN PICATTA

Sautéed spinach, angel hair pasta in lemon caper pan sauce 22

CHICKEN & BISCUIT

Fired free range chicken breast, southern style collard greens, buttermilk black pepper biscuit and smoked sausage gravy 18

GRILLED

MANCHESTER FARMS QUAIL

Two whole grilled quail with a stone ground grit cake, braised collards, and Alabama white sauce 26

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 subject to 18% service charge and 7.5% tax.