

Eagles Landing Restaurant

at Double Eagle Resort and Spa

Appetizers

Potato Skins

4 Potato skins filled with chipotle mashed potatoes, topped with cheddar cheese, chipotle aioli, and bacon

\$12

Chicken Tenders

4-piece chicken tenders served with French fries

\$17

Mozzarella Sticks

4 Mozzarella sticks served with a side of marinara sauce

\$15

Creek Wings

12 Crispy chicken wings tossed in Buffalo, Spicy Garlic, Sweet Chili Sauce, or Bar-B-Que sauce

Served with celery and carrot sticks

Choice of ranch or blue cheese

\$17

Chicken Quesadilla

Flour tortilla slices with three cheese blend, grilled chicken, Pico de Gallo, and chipotle sauce

\$13

Grilled Cheese and Roasted Tomato Soup

Texas toast with cheddar cheese and roasted tomato soup

\$12

Bowl of Soup

\$9

Loaded Baked Potato

Served with a side of shredded cheese, bacon, sour cream, shallots, and butter

\$10

Sides

(Sweet Potatoes Fries, French Fries, Sautéed Vegetables) \$7

Salads

Garden Salad

Spring mix, carrots, red onion, tomato, and croutons

Dressings: Ranch, Bleu Cheese, Balsamic or Italian vinaigrette

Dinner Salad: \$10 Side Salad: \$6

Caesar Salad

Romaine lettuce, Caesar dressing, parmesan cheese, and croutons

\$11

Retro Wedge Salad

Iceberg lettuce wedge with bacon bits and bleu cheese dressing, crumbles, tomatoes and cracked black pepper

\$12

Protein Options

Chicken: +\$6

Salmon: +\$12

Lunch Menu

Sandwiches

All sandwiches served with choice of cheese and sides

June Burger

1/2 -lb. Chopped chunk beef patty, grilled to your liking, on a potato bun with lettuce, tomato, red onion and house burger sauce

\$17

Rush Creek Burger

1/2-lb. Chopped chunk beef patty, grilled to your liking, on a potato bun with caramelized onions and bacon

\$18

Chipotle Chicken Sandwich

Grilled chicken breast on a ciabatta roll with bacon, avocado, and chipotle mayo

\$16

Tri-Tip Sandwich

Thin-sliced, peppered tri-tip on a French roll with sauteed shiitake mushrooms, onions and, roasted red bell peppers

\$17

Cauliflower Veggie Burger

Grilled cauliflower on a potato bun with caramelized onions, lettuce, tomato, and garlic-lemon aioli

\$15

Choice options

Cheese

Cheddar
Swiss
Pepper Jack

Sides

French Fries
Sweet Potato Fries
Side Salad

Local Favorites

Ralphie's Burrito

Grilled chicken breast wrapped in a flour tortilla with melted cheese, Pico de Gallo, and fresh avocado
Served with Spanish rice and ranchero beans

\$16

Fish Tacos

2 corn tortilla tacos with blackened Atlantic cod, cabbage, cilantro cream sauce, and Pico de Gallo
Served with Spanish rice and ranchero beans

\$17

blackened shrimp tacos: +\$2

Desserts

Lava Cake a la Mode

Melted chocolate fudge cake served with vanilla bean ice cream

\$11

Rustic Apple Tart

Tangy apples baked in a pastry crust with cinnamon glaze and vanilla bean ice cream

\$11

Black Cherry Cheesecake

Ricotta Cheesecake with black cherry and strawberry sauce

\$9

Carrot Cake

Carrot cake with cream cheese frosting and walnuts

\$9

**Dinner menu also available on request
20% gratuity added to parties of 6 or more and take-out orders over \$80**

Dinner Entrees

June Burger

1/2 -lb. Chopped chunk beef patty, grilled to your liking, on a potato bun with lettuce, tomato, red onion, and house burger sauce

Choice **cheese** (Cheddar, Swiss, or Pepper Jack) and **side** (French fries, sweet potato fries or side salad)

\$17

Fish Tacos

2 corn tortilla tacos with blackened Atlantic cod, cabbage, cilantro cream sauce, and Pico de Gallo

Served with Spanish rice and ranchero beans

\$17

Baby Back Ribs

Slow-braised baby back ribs with house BBQ sauce

Choice of Fries or Baked Potato

Half Rack: **\$27** Full Rack: **\$38**

Grilled Rib Eye

14 oz. Rib Eye steak, grilled to your liking, with demi-glaze

Served with garlic mashed potatoes, sauteed vegetables, and a side of Chimichurri sauce

\$43

Howlin' Coyote Pasta

Penne pasta tossed in a creamy, tequila-chipotle sauce with sauteed chicken, shiitake mushrooms, garlic, onions, sundried tomatoes, red bell peppers, and topped with parmesan cheese

Served with creamy garlic bread

\$28

Shrimp Pasta Alfredo

Penne pasta tossed in a creamy alfredo sauce with grilled shrimp and topped with parmesan cheese

Served with creamy garlic bread

\$29

Grilled Salmon

8 oz. Grilled Atlantic salmon with a side of teriyaki

Served with white rice and sauteed vegetables

\$32

Vegetarian Curry

Japanese-style yellow curry with braised carrots, onions and potatoes

Served with white rice

\$21

Add grilled chicken: +\$6

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