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Crab Cakes – Sweet Potato Puree, Pumpkin Oil	18
Chicken Quesadilla – Corn, Black Bean, Green Onion, Cilantro, Cheddar, Mozzarella, Sour Cream, Pico De Gallo	13
Nachos - Corn Tortilla Chips, Cheddar Cheese, Sour Cream, Pico de Gallo, Guacamole, Lettuce	12
Chicken or Beef	
Lobster Dip- Cream Cheese, Gruyere, Spinach, Toasted Crostini	18
Eagle Wings - Sweet, Hot, Smoky, Butter Sauce, Celery, Carrots	9
Jalapeno and Cheese Stuffed Pretzel- Guinness Cheese, Tomato Sauce	6
Slider –Scallop Sriracha Aioli, Sesame Bun	6ea
Slider - Beef Tenderloin, Shallot Aioli, Sesame Bun	6ea
Flatbread - Winter Mushrooms, Geneva Apples, Prosciutto, Goat Cheese, Roasted Garlic	11
Guacamole and chips	7
Chili	Cup +5 Bowl +7

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Chicago Cobb –Beef Medallions, Blue Cheese, Diced Tomatoes, Avocado, Red Potatoes, Poached Egg, Green Onion, Onion Straws, Arugula, Caramelized Onion Caraway Dressing	15
Autumn Salad – Fancy Greens, Dried Cranberries, Cinnamon Sugar Pecans, Goat cheese Bacon Bits, Roasted Geneva Apple, Maple Vinaigrette	12
add chicken +5 add shrimp +8	
Baby “Wedge” Salad – Blue Cheese Crumbles, Grape Tomatoes, Pickled Red Onions, Bacon, Sourdough Croutons, Green Onions, Blue Cheese Dressing	9
Eagle Brook Caesar - Romaine Hearts, Dressing, Croutons, Tomato, Parmesan	10
add chicken +5 add shrimp +8	

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Pork Belly Ramen Noodles - House Made Chili Stock, Poached Egg, Julienne Vegetables	27
Cauliflower Stir Fry – Grilled Bok Choy, Ginger, Sweet Peppers, Onions, Carrots, Green Beans Cilantro, Sweet Chile Soy Glaze	21
add chicken +5 add shrimp +8	
Half Roasted Chicken – Grilled Lemon Juice, Crushed Potatoes, Seasonal Vegetables	21
Cedar Salmon – Citrus Butter, Mashed Potatoes, Seasonal Vegetables	31
Pork Chop – Roasted Geneva Apples, Madagascar Vanilla Glaze, Crushed Potatoes, Seasonal Vegetables	27
Teriyaki Short Rib – Crushed Potatoes, Seasonal Vegetables	32
Scallops – Sweet Potato Gnocchi, Bacon, Spinach, Brussel Sprouts, Walnut Butter Sauce	33
Maryland Crab Cakes - Crushed Potatoes, Seasonal Vegetables, Butter Sauce	32
Short Rib Tacos - Caramelized Onions, Peppers, Queso Fresco, Lime, Cilantro, Salsa	14
Winter Penne – Elburn Italian Sausages, Oyster Mushrooms, Baby Spinach, Marinara Sauce, Shaved Grana Padano	21

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Wagyu Flat Iron Steak – Roasted Poblano, Caramelized Onions, Salsa, Cheese Gratin, Spanish Rice, Seasonal Vegetables	33
Blackened Sirloin- Chorizo, Green Onion Mac & Cheese	25
Filet Mignon	38
Aged New York Strip-	34
blue cheese crust +3 add port wine mushrooms side to any entrée +6	

Sides

- soup or house salad, small wedge salad or small Caesar salad
- choice of: Yukon gold crushed potatoes, baked potato or fries
- Seasonal vegetables



EAGLE BROOK
Country Club