

- APPETIZERS -

WINGS & WINGS	9.95
Our Own Hot Sauce, Maytag Bleu Cheese Dressing and Celery Sticks	
JUMBO BASS ALE RINGS	7.95
Guinness BBQ Sauce	
CHICAGO STYLE SPINACH ARTICHOKE DIP AU GRATIN	8.95
Spinach and Artichokes blended with Five Cheese Fondue and Toasted Garlic Bread	

LOADED PUB CHIPS	7.95
Traditional Pub Chips layered with Cheddar Ale Sauce, Bacon, Tomato, Green Onions and Garlic Onion Sour Cream	

BASS ALE SLIDERS	8.95
Mini Cheeseburgers laced with Bass Ale Cheese Fondue	

SALMON BITES	7.95
Smoked Salmon Pico with Boxy Chips	

- SOUPS -

FRENCH ONION SOUP	6.95
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SOUP DU JOUR	4.95
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ROASTED CORN BEER CHOWDER	5.75
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- SALADS -

MONTAGE OF SEASONAL FRUITS	10.95
Seasonal Fruit and Berries with Candied Black Walnuts, Fresh Baked Fruit Bread and Vanilla Yogurt	

"CLASSIC" CAESAR SALAD	7.95
Classic Caesar Dressing	

Add Grilled Herb Shrimp	11.95
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Add Chicken	6.95
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Add Salmon	7.95
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WEDGE OF CRISP ICEBERG LETTUCE	8.95
Tomato, Shredded Carrots, Cucumbers, Green Onion with Green Goddess Maytag Bleu Cheese Dressing	

CHOP COBB SALAD	9.95
Tossed Baby Greens, Applewood Bacon, Tomato Concassé, Diced Egg, Olives and Crumbled Bleu Cheese with Raspberry Vinaigrette	

BUFFALO CHICKEN SALAD	11.95
Buffalo Style Breast of Chicken, Mixed Field Greens, Black Olives, Diced Tomato, Hard Boiled Eggs, Green Onion and Maytag Bleu Cheese Dressing	

BEEFSTEAK TOMATO AND ONION SALAD	8.95
Sliced Beefsteak Tomatoes, Sliced Buffalo Mozzarella and Bermuda Onions, drizzled with Balsamic Port Reduction	

- SANDWICHES -

All Sandwiches served with Housemade Chips or Crispy Fries

PADDY MELT	9.95
Hand Pattied Ground Beef with Marble Rye, Grilled Sweet Onions and Jameson BBQ Sauce	

EAGLEWOOD'S OWN STEAK BURGER	11.95
Half Pound Thick and Juicy Ground Angus Steak, char-grilled, served with Lettuce, Tomato, Red Onion and Choice of Cheese	

CHICKEN SPINACH ARTICHOKE PANINI	10.95
Grilled Breast of Chicken on Flatbread with Swiss Cheese and Our Own Artichoke and Spinach Dip	

CLUB SANDWICH	11.95
Roasted Turkey Breast, Shaved Pit Ham, Applewood Smoked Bacon, Crisp Lettuce, Tomato, Radish Sprouts, Jarlsberg Swiss on Toasted Sourdough	

GRILLED TOMATO BAGUETTE	8.95
Fresh Grilled Heirloom Tomato with Fresh Basil and Buffalo Mozzarella, drizzled with Sweet Balsamic Glaze	

CLADDAGH CATCH SANDWICH	10.95
Ale Battered Whitefish on a Crispy Baguette, Shredded Lettuce, Tomato, Radish Sprouts, Tartar Sauce and Fresh Lemon	

REUBEN PANINI	10.95
House Corned Beef with Our Own Sauerkraut and Thousand Island Dressing on Jewish Rye	

MONTE CRISTO PANINI	11.95
Sourdough Bread filled with Swiss Cheese, Rasher Bacon, Roasted Turkey, and Our Own Mustard Sauce	

BARRISTER'S GRILLED STEAK SANDWICH	13.95
Grilled Flat Iron Steak with White Aged Cheddar, Sautéed Onions, Mushrooms, Toasted Ciabatta and Our Own Mustard Spread	

COBB SALAD WRAP	9.95
Baby Greens, Applewood Bacon, Tomato Concassé, Diced Egg, Olives and Crumbled Bleu Cheese, Olive Oil and White Balsamic Vinegar and wrapped in a Tomato Tortilla	

- PIZZA -

6" Pizza... **6.95** 12" Pizza... **12.95** Each Additional Topping... **.75**

CHICAGO THIN CRUST PIZZA

Baked with Your Choice of Three Toppings: Pepperoni, Italian Sausage, Canadian Bacon, Anchovies, Sliced Tomatoes, Olives, Onions, Mushrooms, Green Peppers

REUBEN PIZZA	13.95
Thousand Island Dressing, Sauerkraut and Grated Swiss Cheese	

CHEESEBURGER PIZZA	14.95
Tomato Sauce, Shredded Mozzarella, Cheddar Cheese, Ground Beef, Onions and Pickles	

- AFTER FIVE -

Our Entrees are served with Eaglewood's House Salad, Rolls, Stone Ground Mustard Butter, along with Our Starch and Vegetable

KINVARA SALMON	24.95
Marinated in Dill Olive Oil and char-grilled with Dill Crème Fraiche Leek Frits	

TRADITIONAL CHICKEN VESUVIO	18.95
Roasted Half Chicken with Lemon Caper Butter and Roasted Potato Wedges	

PAN SEARED CHILEAN SEA BASS & OCTOPUS	28.95
Pinot Grigio Beurre Blanc	

DRY RUBBED HICKORY SMOKED BABY BACK RIBS	20.95
Our Own BBQ Sauce	

FILET MIGNON	36.95
Port Reduction	

DOUBLE CUT PORK CHOP	23.95
Apple Butter Demi	

GENERAL COLLIN'S MEATLOAF WELLINGTON	16.95
Homestyle Meatloaf wrapped in Pastry with Rich Espresso Demi	

BONE-IN RIBEYE	31.95
Maytag Bleu Cheese Butter	

PECAN CRUSTED BREAST OF CHICKEN	18.95
Dredged Vanilla Yogurt and Roasted Pecans pan seared, Cane Syrup Mango Chutney	

PAN SEARED NEW YORK STEAK	34.95
Maker's Mark Demi	

CHICAGO'S PASTA PLATE	16.95
Ask Your Server for the Pasta Plate of the Day	

Executive Chef – John Billings CEC



– SIGNATURE DRINKS –

BACK 9	7.50	KENTUCKY MARGARITA	7.50
Grey Goose Le Citron Vodka, Iced Tea and Lemonade, served over Ice with Mint Leaves Garnish		Jim Beam Bourbon, DeKuyper Triple Sec and Sour Mix, served over Ice and garnished with a Lime Wedge	
“O” HURRICANE	7.50	A. M.	7.50
Bacardi Limon Rum, Bacardi Superior Rum, Orange Juice and Cranberry Juice, garnished with an Orange Slice		Absolut Mango Vodka and Apple Juice with a Splash of Lemon-Lime Soda	
ACAI BLUE LEMONADE	7.50	PRAIRIE RIVER	7.50
Van Gogh Blueberry Vodka, Lemonade and a Splash of Lemon-Lime Soda, served over Ice with a Lemon Wheel Garnish		Prairie Organic Vodka, DeKuyper Island Blue Pucker with a Splash of Lemon-Lime Soda, served in a Chilled Martini Glass	

MOJITO..... **9.50**

The Mojito was created in Cuba during the early 1900's. Cuba's famous La Bodeguita de Medio bar is credited with ushering in the Mojito's popularity during the 1930's and 1940's.

Our Mojitos are made with the Finest Rum, 10 Cane Rum.

EAGLEWOOD MARGARITA..... **9.50**

During the 1930's actress Marjorie King spent some time at the Rancho La Gloria in Tijuana, Mexico. After she claimed that she was allergic to all alcohol except for Tequila (yeah, right) bartender/owner Carlos "Danny" Herrera mixed for her a cocktail made with Tequila, sugar and lime juice. Carlos named the cocktail after her and soon this drink made its way North of the Mexican Border.

Our Specialty Margaritas are made with Patrón Silver and Grand Marnier.

– MOCKTAILS –

Non-Alcoholic Version of Your Favorite Cocktails

ALMOST IN SINGAPORE	4.75	SUNNY SWIZZLE	4.75
Cherry Soda, Ginger Ale, Lemon Juice and Grenadine		Pucker and Tingle with this Blend of Juices and Club Soda	
LEMON DAISY	4.75	EYE OF THE HURRICANE	4.75
Lemon Juice, Grenadine, Slice and Club Soda		To Calm any Troubled Waters	
JUST MAI TYPE	4.75	WALKING ZOMBIE	4.75
Orange and Lime Juices, Almond Syrup and Grenadine		This Blend of Tropical Juices is sure to tame any Monster in Your Group	

– BEERS –

DRAFT BEER	Pint
Miller Lite.....	4.00
Sam Adams Boston Lager	4.50
Sam Adams Seasonal	4.50
Blue Moon	5.00
Guinness.....	5.00
Stella Artois	5.00
Fat Tire	6.00
Goose Island India Pale Ale	6.00
DOMESTIC BEER	4.00
Miller Lite, Miller Genuine Draft, Budweiser, Bud Light, Michelob Ultra, Coors Light, O'Doul's N/A	
PREMIUM BEER	5.00
Beck's, Heineken, Amstel Light, Newcastle, Sam Adams Boston Lager, Sam Adams Light, Corona, Corona Light, Sierra Nevada, Haake Beck N/A	

– PROGRESSIVE WINES –

BY THE GLASS

Listed from light and dry to more intense

Domaine Chandon Brut (Split).....	8.50
Moët et Chandon White Star (Split).....	15.00

Listed from light and sweet to dry, full and intense

Chateau Ste. Michelle Riesling.....	7.00
Simi Sauvignon Blanc.....	8.00
Antinori Pinot Grigio.....	9.00
Napa Cellars Chardonnay	9.00
Clos du Bois Chardonnay	8.50
Rutherford Hill Chardonnay	10.00

Listed from mildest to strongest

Erath Pinot Noir.....	8.50
Rutherford Hill Merlot.....	12.50
Napa Cellars Merlot	9.00
Clos du Bois Cabernet Sauvignon	9.00
Markham Cabernet Sauvignon	13.00