

PRAIRIE RIVER

BAR + GRILL

STARTERS

Ribeye Chili – cup 8 / bowl 11
sour cream, cheddar, scallion, tortilla chips

Warm Pretzel – 11
pimento cheese

Hand Breaded Chicken Tenders – 15
bbq chips, honey mustard

Cheese Curds – 14
special sauce, green chili aioli

Guacamole & Chips – 15
house salsa

Hummus & Local Summer Vegetable Crudit  – 15
tzatziki, grilled pita

Short Rib -Waffle Fries – 14
cheese fondue, roasted onions, pickled jalapenos

Grilled Chicken Wings – 15/28 (half dozen/full dozen)
choice of buffalo, bbq, miso, or indian butter chicken

FLATBREADS

**Slagel Family Farm
Italian Sausage** – 17
onion, provolone, chili flake

Seasonal Flatbread of the Day
chef’s local inspiration – 16

Margherita – 16
fresh mozzarella, basil, red sauce

GREENS

add grilled chicken breast – 5 / faroe island salmon – 9 / shrimp – 12

Green Jacket Caesar Salad – 16
romaine, focaccia croutons, heirloom
cherry tomatoes, house dressing

**Nichol’s Farm Heirloom
Tomato Salad** – 17
fresh mozzarella, arugula, garlic
breadcrumbs, italian dressing

Grilled Shrimp Power Bowl – 19
quinoa, cucumber, olives, garbanzo
beans, feta, lemon vinaigrette (gf)

SANDWICHES

all sandwiches come with a choice of french fries, waffle fries, or side salad

Slagel Family Farm Tavern Burger
– single 15 / double 19
american cheese, lettuce, tomato,
onion, pickles, special sauce

Hole in One Patty Melt – 19
melted onions, cheese fondue,
green chili aioli, texas toast

EAGLEWOOD SIGNATURE SANDWICH

Fried Chicken Sandwich – 17
coleslaw, hot sauce, mayo,
pickles (contains peanuts)

Clubhouse Turkey Club – 18
lettuce, tomato, avocado,
black pepper bacon, sun-dried
tomato mayo

Putting Green Caprese – 15
heirloom tomatoes, fresh
mozzarella, arugula, balsamic,
herb focaccia

ENTR ES

10oz Grilled Hanger Steak – 43
herb marinated, loaded baked potato,
house steak sauce (gf)

Blackened Big Glory Bay Salmon – 32
local summer succotash, creamed corn,
radish salad (gf)

Slagel Family Farm Chicken – 27
crispy potato wedges, arugula-olive salad,
chimichurri, grilled lemon

Local Summer Vegetable Rigatoni – 23
chili, basil pesto, garlic breadcrumbs
add grilled chicken 5 / add grilled shrimp 12

SIDES

Sweet Corn Elotes (gf) – 8

Truffle Fries – 7

Waffle Fries – 5

**Pesto Summer
Vegetables (gf)** – 8

Loaded Baked Potato (gf) – 8

Coleslaw (gf) – 4
(contains peanuts)

Side Salad (gf) – 4

(gf) denotes gluten-free • Please inform your server of any allergies or dietary restrictions before ordering as some ingredients may not be listed
20% gratuity added for parties of six or more • Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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SIGNATURE COCKTAILS

- Old Fashioned** – 17
buffalo trace bourbon, bitters, simple syrup,
orange, brandied cherry
- “The Yips” Mai Tai** – 16
mt. gay rum, orange curacao, lime juice, orgeat,
dark rum floater
- Espresso Martini** – 16
tito’s vodka, cold brew, espresso liqueur,
simple syrup
- La Sandia** – 17
lalo tequila blanco, watermelon puree,
aperol, lemon juice, club soda, tajin rim
- Mezcal Paloma** – 17
del maguey vida mezcal, grapefruit soda, lime juice

- “Dancefloor” Gimlet** – 17
hendrick’s gin, cucumber, st germain, lime, basil

BEER

DOMESTIC / IMPORT CANS

- Miller Lite 12oz** – 6 **Amstel Light 12oz** – 8
- Coors Lite 12oz** – 6 **Stella Artois 12oz** – 8
- Michelob Ultra 12oz** – 6 **Heineken 12oz** – 8
- Bud Light 12oz** – 6 **Guinness 16oz** – 9
- Summer Shandy 12oz** – 8 **Modelo 12oz** – 8

AMERICAN CRAFT CANS

EAGLEWOOD SIGNATURE HOUSE BEER
“Gimme” Heavenly Helles Lager
16oz can – 9 / Draft – 8

- Church Street Lil Luci 16oz** – 12
- Bell’s Oberon Ale 16oz** – 10.5
- 3 Floyds Deluxe Lager 16oz** – 10.5
- 3 Floyds Gumballhead 16oz** – 11
- 3 Floyds Zombie Dust 16oz** – 12
- Lagunitas Hazy Wonder 12oz** – 8

DRAFT

- 3 Floyds Gumballhead** – 10 **Coors Light** – 7.5
- Yuengling Lager** – 8.5 **Stella Artois** – 10
- Bell’s Oberon** – 10.5 **Rotating Handles** – MP

WINE

WHITE

Glass/ Bottle

- Decoy Chardonnay** 13/39
- Belle Glos Chardonnay** 16/48
- Cakebread Chardonnay** 69
- J Vineyards Pinot Gris** 14/39
- Tapestry Sauvignon Blanc** 15/42

RED

Glass/ Bottle

- Boen Pinot Noir** 15/42
- Belle Glos Pinot Noir** 54
- Threadcount Red Blend** 13/38
- Robert Hall Cabernet Sauvignon** 14/39
- Quilt Cabernet Sauvignon** 56

BUBBLE & ROSÉ

Glass/ Bottle

- Bonterra Rose** 10/34
- Threadcount Rose** 11/35
- La Marca Prosecco Split** 15
- Wycliff Brut** 28

SELTZERS

- High Noon** – 9.5
- Lucky One** – 9.5
- Surfside** – 10.5

ZERO PROOF

- Heineken 0.0** – 8
- Lagunitas Hoppy Refresher** – 7
- Assorted AF Canned Cocktails** – 12

SOFT DRINKS

- Red Bull** – 5
- Gatorade** – 4
- Pepsi / Diet Pepsi** – 4
- Starry** – 4
- Lemonade** – 4
- Arnold Palmer** – 4
- Assorted Juices** – 3.5
- Coffee/Hot Tea** – 4



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DESSERT MENU

Churros – 9

chocolate and caramel dipping sauces

Warm Flourless Chocolate Cake – 12

peanut butter sauce

Skillet Cookie – 11

vanilla gelato

Gelato Sundae – 10

candied walnuts, sprinkles, maraschino cherry,
chocolate, caramel

Selection of Gelatos and Sorbet – 5