



Dinner

STARTERS

TATER MAN TOTS **GS**

Maple Pecan Bacon, Chipotle Sour Cream,
Pepper Jack Cheese Sauce, Signature Ketchup **12**

CAROLINA CAVIAR **GS V**

Black Eyed Peas, Corn, Bell Peppers,
Onions, Green Chilis, Jalapeño, Cilantro,
Carolina BBQ Sauce, Tri-Colored Tortilla Chips **12**

MINI PORK BELLY TACOS

Korean BBQ Pork Belly, Bourbon Barrel Soy Ginger Glaze,
Kimchi, Flour Tortillas **14**

FRENCH ONION DIP **V**

Crackers, Crostini, Crispy Onions **12**

SALADS

Available as Half or Whole Salad (Buffalo Chicken Salad Excluded)

CLASSIC CAESAR SALAD*

Romaine Lettuce, Asiago-Parmesan Caesar Dressing,
Garlic Croutons **8/14**

HOUSE SALAD **GS V**

Artisan Mixed Greens, Cherry Tomatoes,
Herbed Mozzarella, Shaved Red Onion,
Cucumbers, White Balsamic Vinaigrette **8/14**

ROASTED BEET SALAD **GS V**

Spinach, Roasted Golden and Red Beets,
Feta, Cashews, Sweet Onion Vinaigrette **9/15**

BUFFALO CHICKEN SALAD

Hand-battered Chicken Tenders, Crispy Artisan Greens,
Bacon, Tomatoes, Blue Cheese Crumbles **17**
Grilled option available

ADD TO ANY SALAD:

Grilled Chicken Breast or Fried Chicken Tenders **7**

Grilled Shrimp **10**

*Grilled Salmon **12**

KETTLE SOUPS

PRIME RIB CHILI

Hearty and Slow-Simmered Prime Rib Chili with Bold Spices **9**

SOUP D'JOUR

Chef's Daily Creation **8**

HANDHELDS

SIDES

*Served with your choice of French Fries, Tater Tots, Fresh Fruit,
or a Small House or Caesar Salad. Add Sweet Potato Fries **2***

TURKEY CLUB

Double Stack of House-roasted Turkey, Bacon, Lettuce,
Tomato, Basil Mayo on Choice of Bread **16**

FRENCH DIP

Shaved Prime Rib, Charred Onion Aioli,
Provolone, French Roll, Au Jus **18**

KOREAN BBQ CAULIFLOWER LETTUCE WRAPS **GS V**

Spice Roasted Cauliflower, Korean BBQ Sauce,
Sesame Slaw, Bibb Lettuce, Pickled Red Onions **15**

DEUCE BURGER*

Double Brisket and Short Rib Patties, Shredded Lettuce,
Tomato, Caramelized Onion, Deuce Aioli, Choice of Cheese
on Brioche Bun **18**

CHICKEN WINGS

BBQ, Buffalo Butter or Jamaican Jerk Sauce, with Carrots,
Celery, Pickles and Ranch or Blue Cheese **16**

Item does not include a side

ENTRÉES

SMOTHERED CATFISH

Cornmeal Fried North Carolina Catfish,
White Long Grain Rice, Wilted Garlicky Spinach,
Roasted Cherry Tomatoes, Tasso Ham Gravy **28**

PRIME RIB* **GS**

12 oz CAB Ribeye, Roasted Garlic and
Chive Mashed Potatoes, Charred Broccolini, with
Horseradish Cream and Au Jus **46**

CHICKEN AND SWEET POTATO POT PIE

Joyce Farms Chicken Thighs, Peppers, Corn,
Sweet Potatoes, Shallots, Kale topped with
Cheddar Cheese Biscuit Toppings **26**

CEDAR PLANK SALMON* **GS**

Sautéed Wild Mushrooms, Blistered Haricot Vert,
Cherry Tomatoes, Herbed Garlic Butter **32**

GS = Gluten Sensitive **V** = Vegetarian Forms of payment accepted are credit cards, member charges and room charges. No cash accepted.

*Cooked to order. Consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness.

Please inform your server of any allergies. All sales subject to an 18% service charge plus North Carolina sales tax.

Deuce

COCKTAILS

SMOKE ANY COCKTAIL FOR \$1

BLACKBERRY CHIPPER 16

Tito's, Blackberry Simple, Pink Lemonade and Owen's Fresh Lemonade garnished with Blackberries and Dehydrated Lemon

THE DEUCE 16

Wheatley Vodka, Owen's Ginger Beer and a splash of Cranberry Juice, garnished with Rosemary and Fresh Berries, served in a copper mule mug

CHI-CHI LEE MARGARITA 16

Patron Silver Tequila, Cucumber Jalapeño Agave Syrup and Lime Juice, served in a salt-rimmed glass with Fresh Cucumber

EAGLE FASHIONED 16

Makers, Muddled Orange, Black Cherry and Brown Sugar with Maple Syrup and Bitters over an ice sphere, garnished with a slice of Bacon

D-FUSION 16

Our unique take on the Transfusion: Absolut Vodka, Ginger Ale, Sprite, Soda Water, Lemonade and a Splash of Grape Juice, garnished with Mint and a Lime Wedge

BARREL-AGED SPECIALTY COCKTAIL 18

Our Cherry Vanilla Manhattan: Barreled and aged in-house with Woodford Reserve Bourbon, Sweet Black Cherries and Vanilla Extract

JUST PEACHY 16

Grey Goose Vodka, Peach Liqueur, Fresh-Brewed Tea and Pink Lemonade, on the rocks

ZERO PROOF COCKTAILS 9

"ASK US ABOUT OUR FROZEN DRINKS"

MINT CONDITION

Ginger Beer, Fresh Mint and Berries with splash of Cranberry and Blackberry Syrup served in a wine glass

CART PATH ONLY

Owen's Grapefruit soda with Blood Orange Syrup garnished with dehydrated Orange

BERRY BASIL LEMONADE

Basil, Seasonal Berries, Agave and Lemon Juice, over Crushed Ice

SEASONAL COCKTAILS

FALL SANGRIA 16

Maestro Dobel Diamante Reposado Tequila, Pinot Noir, Cranberry Juice and Pumpkin Spice Syrup

APPLE ORCHARD 16

Jack Apple, Lemon Juice, House-made Spiced Maple Simple Syrup and a splash of Soda Water

HILLS OF GOLD 16

1792 Bourbon, House-made Ginger Honey Simple Syrup and Orange Bitters

WHISKEY HIVE 16

Jameson Irish Whiskey, Lemon Juice, House-made Honey Simple Syrup, topped with Owen's Ginger Beer

THYME AFTER THYME 16

Madam Colonel Gin (from local BHAWK Distillery in Southern Pines), Pear Nectar, Lemon Juice and House-made Thyme Simple Syrup

BOURBON FLIGHT 39.25

ANGEL'S ENVY KENTUCKY BOURBON

BUFFALO TRACE KENTUCKY BOURBON

SWEETENS COVE KENNESSEE BLEND

BHAWK SERGEANT'S VALOR BOURBON SOUTHERN PINES, NC

KNOB CREEK FLIGHT 31.50

KNOB CREEK BOURBON

KNOB CREEK RYE

KNOB CREEK DEUCE SELECT

KNOB CREEK MAPLE



DRAFT BEER