

Deuce

STARTERS

TATER MAN TOTS **GS**

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

CRISPY CAJUN BRUSSELS **GS**

Tossed in our Home Blend Cajun Grill Spice, Applewood-smoked Bacon Crumbles, Ranch Dip **12**

BBQ NACHOS **GS**

Tortilla Chips, Tangy BBQ Sauce, Queso, Lettuce, Tomatoes, Jalapeños, Southwestern Chipotle Chicken **14**

BUFFALO CHICKEN DIP **GS**

Warm Shredded Buffalo Chicken, Citrus Chili Tortilla Chips **12**

SOUTHERN PIMENTO CHEESE

House-made Pimento Cheese Dip, Bread and Butter Pickles, Toasted Baguette, Assorted Crackers **10**

HOUSE SALAD **GS**

Artisan Mixed Greens, Cherry Tomatoes, Herbed Mozzarella, Shaved Red Onion, Cucumbers, White Balsamic Vinaigrette **11**

KETTLE SOUPS

PRIME RIB CHILI **9**

SOUP D'JOUR **7**

ENTRÉE SALADS

SOUTHERN BUFFALO CHICKEN

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

Grilled option available

TUNA POKE BOWL*

Diced Ruby Red Tuna, Jasmine Rice, Marinated Cucumbers, Edamame, Shredded Carrots, Avocado, Shaved Radish, Soy and Wildflower Honey Vinaigrette **22**

CAESAR SALAD

Romaine Lettuce, Asiago-Parmesan Caesar Dressing and Garlic Croutons **14.5**

SMOKEY GRILLED SHRIMP SALAD

Baby Arugula, Marinated Peaches, Ciabatta Croutons, Cherry Tomatoes, Sweet Onion Dressing **22**

ADD TO ANY SALAD:

Chicken Breast or Tenders **7**

Shrimp or Salmon **10**

ENTRÉES

WINGS

BBQ, Buffalo Butter Sauce, or Korean Firecracker, served with Pickles, Carrots, Celery and Ranch or Blue Cheese Dressing **15**

SALMON PICCATA*

60 South Salmon, Angel Hair, Capers, Lemon, White Wine Butter Sauce **28**

BBQ MEATLOAF

Ground Beef and Pork, Candied Pecan Bacon, Whipped Yukon Gold Potatoes, Haricot Vert, Sweet and Spicy BBQ Glaze **25**

HANDHELDS

SIDES

Served with choice of French Fries, Tater Tots, Fresh Fruit, Brussels Sprouts, or Side Salad **Add Sweet Potato Fries 2**

BLT

Double stack of Bacon, Lettuce, Tomato and Basil Mayo with choice of Bread **15** *Add Guacamole 2*

REUBEN

Thick-sliced House-cured Corned Beef Pastrami, Gruyère, Sauerkraut, Thousand Island on Rye Toast **16**

PHILLY CHEESE

Shaved House-roasted Prime Rib, Sautéed Peppers and Onions, Pepper Jack Cheese Sauce on a Hoagie Bun **19**

CRISPY BUFFALO CHICKEN TACOS

Bacon, Napa Cabbage, Pico de Gallo, Jalapeños, Sharp Cheddar, Flour Tortillas **16**

BLACKENED SHRIMP TACOS

Gulf Shrimp, Cilantro Ginger Slaw, Pineapple Salsa Fresca, Pimento Crema, Flour Tortillas **18**

DEUCE BURGER*

Two Grilled Brisket and Short Rib Patties, Smoked Bacon, Lettuce, Tomato, Onion, and Cheese on a Brioche Bun **19**

GRILLED SALMON WRAP*

60 South Salmon, Wilted Kale, Bacon, Sliced Tomato, Garlic Dijon Aioli, Whole Wheat Wrap **18**

SMOKED TURKEY SANDWICH

House-roasted Turkey Breast, Cheddar Cheese, Bacon, Lettuce, Tomato, Onion, Carolina Gold Aioli, on choice of Bread **14**

PRIME RIB DINNER*

Available after 5 p.m. | FRIDAY & SATURDAY ONLY

Chef's Seasonal Selection of Starch and Vegetable, Au Jus, Creamy Horseradish **42**

GS = Gluten Sensitive. 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.

COCKTAILS \$16

BLACKBERRY CHIPPER

Tito's, Blackberry Simple, Pink Lemonade and Owen's Fresh Lemonade garnished with Blackberries and dehydrated lemon

THE DEUCE

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

CHI-CHI LEE MARGARITA

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

EAGLE FASHIONED

Makers 46, Muddled Orange, Black Cherry and Brown Sugar with Maple Syrup and Bitters over an ice sphere, garnished with a slice of Bacon. *Have it smoked for \$1.*

D-FUSION

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

BARREL-AGED SPECIALTY COCKTAIL

Our Cherry Vanilla Manhattan: Barreled and aged in-house with Woodford Reserve Bourbon, Sweet Black Cherries and Vanilla Extract. *Have it smoked for \$1.*

JUST PEACHY

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

FALL SANGRIA

Tres Generaciones Tequila, Pinot Noir, Pumpkin Spice Syrup and Cranberry Juice garnished with seasonal fruit and served in a cinnamon sugar rimmed glass

FAIRWAY FADE

Butterfly Pea infused Bombay Sapphire Gin, Campari, Blood Orange Syrup, Lemonade garnished with dehydrated orange

APPLE BUTTER BIRDIE

Maestro Dobel Tequila, Carmel Apple Butter Syrup topped with Ginger Beer and garnished with Fresh Lemon served in a copper mule mug

FROZEN COCKTAILS

Ask your server for more information.

ZERO PROOF COCKTAILS \$9

FALL AGAIN

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

BOURBON FLIGHT

ANGEL'S ENVY KENTUCKY BOURBON

BUFFALO TRACE KENTUCKY BOURBON

SWEETENS COVE KENNESSEE BLEND

B-HAWK SERGEANT'S VALOR BOURBON SOUTHERN PINES, NC

KNOB CREEK FLIGHT

KNOB CREEK BOURBON

KNOB CREEK RYE

KNOB CREEK DEUCE SELECT

KNOB CREEK MAPLE

PINEHURST PRIVATE RESERVE

CHARDONNAY

12/45

CABERNET SAUVIGNON

12/45

WHITE WINES

GABBIANO PINOT GRIGIO

12/46

Italy

MATUA SAUVIGNON BLANC

12/46

New Zealand

CARMEL ROAD CHARDONNAY

10/38

Monterey, California

KATHRINE'S VINEYARDS CAMBRIA CHARDONNAY

15/58

Santa Maria Valley, California

RED WINES

ELOUAN PINOT NOIR

12/46

Oregon

CARMEL ROAD CABERNET

10/38

California

LOUIS M MARTINI CABERNET

16/62

Sonoma County, California

ROMBAUER ZINFANDEL

25/98

California

DEPARTMENT 66 "OTHERS"

15/58

Red Blend France

BLUSH & SPARKLING

DAOU ROSÉ

11/42

Paso Robles, California

CAPOSALDO PROSECCO DOC

11/42

Italy

DESSERTS

STRAWBERRY CHEESECAKE 6

PECAN PIE 9

BLACK CHERRY FLOURLESS CHOCOLATE TORTE 9

KEY LIME PIE 10

DEUCE ICE CREAM SUNDAE 8



DRAFT BEER

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