

# 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 **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 PICATTA\*

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

**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

**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

**JUST PEACHY**  
Grey Goose White Peach and Rosemary Vodka, Peach Schnapps, Fresh-Brewed Tea and Pink Lemonade, over crushed ice

**THE PIN**  
Dewars White Scotch, Honey Ginger Syrup and Lemon Juice, served on the rocks with a Lemon Twist

**THE GREEN JACKET**  
Bombay Sapphire Gin, St. Germain, Cucumber Basil Syrup, Lemon and Lime Juice, garnished with a Fresh Cucumber Slice and Basil Leaf

**LAVENDER LINKS**  
Tito's, Pink Lemonade, Fresh Lemon Juice, Lavender Bitters, Agave and Egg Whites, shaken and served on the rocks

**BIRDIES AND BUBBLES**  
Maestro Dobel Tequila, Citrus Bitters, Agave and Grapefruit, topped with Prosecco

ZERO PROOF COCKTAILS \$9

**MULLIGAN SUMMER**  
Ginger Beer, Lemon Juice, Fresh Mint and Berries, with a Splash of Cranberry and Grape Juice, served in a wine glass. Effervescent and refreshing

**CART PATH ONLY**  
Lime Juice, Jalapeños, Agave, Lemon Lime Soda, Chili Lime Seasoning. Spicy and exciting

**BERRY BASIL LEMONADE**  
Basil, Seasonal Berries, Agave and Lemon Juice, over crushed ice

WHISKEY FLIGHT

- CROWN ROYAL BLACK CANADIAN WHISKEY
- BUSHMILLS IRISH WHISKEY
- WOODFORD RESERVE KENTUCKY BOURBON
- ANGEL'S ENVY RYE KENTUCKY RYE WHISKEY

PINEHURST PRIVATE RESERVE

- CHARDONNAY 12/45
- CABERNET SAUVIGNON 12/45

WHITE WINES

- SONOMA CUTRER CHARDONNAY 15/58  
Sonoma County, California
- MATUA SAUVIGNON BLANC 12/46  
New Zealand
- GABBIANO PINOT GRIGIO 12/46  
Italy
- CARMEL ROAD CHARDONNAY 10/38  
Monterey, California
- HOGUE REISLING 10/38  
Columbia Valley, Washington

RED WINES

- ELOUAN PINOT NOIR 12/46  
Oregon
- LOUIS M MARTINI CABERNET 16/62  
Sonoma County, California
- DEPARTMENT 66 "OTHERS" 15/58  
Red Blend France
- CARAMEL ROAD CABERNET 10/38  
California

ROSÉ & 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



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