

HOURS:  
10:30 AM - 10 PM

100 GLENEAGLES DRIVE  
COCHRANE, ALBERTA



# EAGLES NEST

## - SHARE PLATES -

### EAGLES NEST NACHOS

\$21

HOUSE FRIED TRI-COLOR TORTILLA CHIPS, GARNISHED WITH FRESH TOMATO, RED ONION, PICKLED JALAPENOS, BLACK BEANS, FIRE-ROASTED CORN, TOPPED WITH A BLEND OF MOZZA AND CHEDDAR CHEESE, AND A DRIZZLE OF OUR AVOCADO CREMA. SERVED WITH SOUR CREAM AND SALSA.

### MARYLAND CRAB DIP

\$20

A DELICIOUS BLEND OF SUCCULENT CRAB MEAT, TRADITIONAL OLD BAY SPICE, WHIPPED CREAM CHEESE, SOUR CREAM AND SHREDDED CHEESE, BAKED UNTIL HOT AND BUBBLY. TOPPED WITH FRESH GREEN ONION, SERVED WITH A SIDE OF FRESH GRILLED SOURDOUGH.

### TRUFFLE PARM FRIES

\$13

GOLDEN FRIED, THIN CUT FRENCH FRIES. TOSSED IN OUR CLASSIC FRY SPICE, TRUFFLE OIL, TOPPED WITH FRESH GRATED PARMESAN, AND FRESH PARSLEY. SERVED WITH BASIL AIOLI.

## - SALADS -

### CAESAR SALAD

\$17

A CLASSIC SALAD WITH CRISP BABY ROMAINE, FRESH GRATED PARMESAN, SMOKY BACON BITS, LEMON HERBED CRUTONS, TOSSED IN OUR HOUSE CRAFTED CAESAR DRESSING, AND A GRILLED LEMON WEDGE.

### POACHED BEET & GOAT CHEESE

\$17

POACHED BEETS AND CREAMY WHIPPED GOAT CHEESE, SERVED ATOP A BED OF TARRAGON & CITRUS DRESSED ARUGULA, PICKLED SHALLOTS, GRAPE TOMATOS AND SMOKED ALMONDS.

## - APPYS -

### ALBERTA HOT HONEY CHICKEN TENDERS

\$18

JUICY FRIED CHICKEN TENDERS, TOSSED WITH A LIGHT DRIZZLE OF OUR SWEET AND STICKY ALBERTA HOT HONEY FOR A LOCAL TWIST ON A FAN FAVORITE. SERVED WITH A SIDE OF FRIES, AND OUR HOUSE-MADE RANCH FOR DIPPING.

### ONE POUND WINGS

\$19

ONE POUND OF HOUSE SEASONED, FRIED CHICKEN WINGS: S&P, LEMON PEPPER, MANGO CHIPOTLE (DRY), KANSAS BBQ, BUFFALO, HONEY GARLIC, SWEET CHILI, "TEJANO" HOUSE HOT. SERVED WITH A SIDE OF OUR HOUSE-MADE RANCH AND CARROT STICKS.

### BRISKET BURNT ENDS

\$18

JUICY BITE-SIZED PIECES OF SMOKED BRISKET POINT, SLOW COOKED IN OUR KANSAS BBQ AND ALBERTA HONEY, TOPPED WITH HOUSE MADE RANCH, CURLY SCALLION AND PICKLED SHALLOTS. SERVED WITH A SIDE OF TEJANO HOT SAUCE, AND SWEET BREAD AND BUTTER PICKLES.

### BRIE SPRING ROLLS

\$19

CRISPY SPRINGROLLS STUFFED WITH MELTY BRIE CHEESE, GOLDEN FRIED, SERVED ON A BED OF SESAME APPLE SLAW, QUICK PICKLED CARROT, SIDE OF SWEET CHILI DIPPING SAUCE, TOPPED WITH GREEN ONION.

## - HAND HELDS -

### WILD WEST BURGER

\$22

ALL BEEF ALBERTA CHUCK PATTY, TOPPED WITH SMOKED WHITE CHEDDAR, KANSAS BBQ SAUCE, CRISP SHREDDED LETTUCE, FRESH TOMATO, PICKLED SHALLOT, SMOKY BACON AND CRISPY FRIED ONIONS, STACKED HIGH ON A BRIOCHE BUN.

### NASHVILLE CHICKEN

\$19

CRISPY BREADED CHICKEN BREAST, COATED IN A FIERY BLEND OF CAYENNE AND PAPRIKA, SWEET PICKLES, CREAMY COLESLAW, HOUSE-MADE RANCH, SERVED ON A BRIOCHE BUN.

### GRILLED CHICKEN, APPLE & BRIE SANDWICH

\$21

BUTTERMILK MARINATED & GRILLED CHICKEN BREAST, MELTY BRIE CHEESE, CRISP APPLE SLICES, PICKLED SHALLOTS, ARUGULA, AVOCADO CREMA, SERVED ON TOASTED CIABATTA.

### ALBERTA BEEF DIP

\$20

SLOW ROASTED AAA ALBERTA BEEF, HOUSE CRAFTED AU JUS, CARAMELIZED ONIONS, SAUTEED MUSHROOMS, HORSERADISH AIOLI, SERVED ON AN ONION SUB BUN.

### GLENEAGLES CLUB

\$21

SMOKED & SLOW ROASTED TURKEY BREAST, CHEDDAR, SMOKY BACON, LETTUCE, TOMATO, BASIL CREMA, SERVED ON A GRILLED SCHIACCIATA BUN.

## OUR TEAM

DIRECTOR OF FOOD AND BEVERAGE

CHRIS HERRON

HEAD CHEF

MIKE MCCROSSAN

HOSPITALITY MANAGER

JUSTINE WIEBE

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## - BOWLS -

### LOADED BURRITO BOWL \$20

FLUFFY STEAMED BASMATI RICE, LOADED WITH FRESH TOMATO, PICKLED RED ONION AND JALAPENOS, FLAME ROASTED CORN AND BLACK BEANS, TOPPED WITH SHREDDED CHEDDAR CHEESE, CRUSHED TORTILLA CHIPS, FRESH GRILLED CHICKEN BREAST, AND A DRIZZLE OF AVOCADO CREMA.

### ROASTED ALBERTA VEG BOWL \$20

ROASTED BEETS, SWEET POTATO AND CARROTS, CHARRED BROCCOLINI FLORETS, FLAME ROASTED CORN, ON A BED OF FRESH QUINOA AND ARUGULA. TOPPED WITH WHIPPED GOAT CHEESE, TARRAGON CITRUS DRIZZLE, PICKLED SHALLOTS AND OUR HOUSE SMOKED ALMONDS.

ADD SMOKED TURKEY BREAST, SMOKED BRISKET OR GRILLED CHICKEN BREAST FOR \$6

## - PIZZA -

### PEPPERONI AND HOT HONEY \$24

DRY CURED PIZZARIA STYLE PEPPERONI, DRIZZLED WITH HOUSE MADE HOT HONEY, TOPPED WITH MOZZA CHEESE.

### QUATTRO FORMAGGIO \$20

DELICIOUS BLEND OF FOUR CHEESES; MOZZA, ORANGE CHEDDAR, GRANA PADANO SHARDS AND FRESH PARMESAN.

### HAWAIIAN \$24

SPICY CAPICOLA HAM, LAYERED WITH JUICY PINEAPPLE TIDBITS, SMOKY BACON BITS, TOPPED WITH MOZZA CHEESE.

### BBQ CHICKEN \$24

TANGY AND SMOKY BBQ SAUCE BASE, CARAMELIZED ONIONS, FRESH RED PEPPERS, TENDER SLICES OF GRILLED CHICKEN BREAST, TOPPED WITH A BLEND OF MOZZA AND CHEDDAR CHEESE.

### MEAT LOVERS

\$25

COMBINATION OF SEASONED GROUND BEEF, SMOKY BACON BITS, SPICY CAPICOLA HAM, DRY CURED PIZZARIA STYLE PEPPERONI, TOPPED WITH MOZZA CHEESE.

## ALL DAY BREAKFAST

\$17

2 EGGS ANY STYLE, 3 STRIPS OF BACON OR 3 MAPLE SAUSAGES SERVED WITH GARLIC FRIED HASH BROWNS, FRESH FRUIT, BASIL CREMA, AND YOUR CHOICE OF BROWN, WHITE, RYE OR SOUR DOUGH TOAST.

## BUN ON THE RUN

\$9

CHOICE OF BACON OR SAUSAGE, FRIED EGG, CHEDDAR CHEESE, BASIL AIOLI, SERVED ON A TOASTED BUTTERY BRIOCHE BUN.

## HOMEMADE SOUP AND SANDWICH OF THE DAY

\$17

ASK YOUR SERVER, SERVED WITH GARLIC TOAST.

## - GET IN TOUCH -



9403) 932-1100



INFO@GLENEAGLESOLF.COM



WWW.GLENEAGLESOLF.COM



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