

# Eagles Landing

## STEAKHOUSE

### STARTERS

**Table Tower 125**  
Alaskan King Crab Legs, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell

- Oysters on the Half Shell 6/12 pcs.** Mignonette, Cocktail Sauce 24/44
- Bee Sting Flatbread** Sopressata, Calabrese Sausage, Puttanesca, Mozzarella, Honey Drizzle 15
- Honey Sriracha Shrimp** Sesame Ginger Slaw, Spicy Mayonnaise, Toasted Sesame Seeds, Chili Threads 18
- Chilled Shrimp** Fresh Horseradish, Cocktail Sauce, Sorrel Aioli 23
- Poutine Quebecoise** Spicy Tomato Marmalade 16  
**Add:** Chopped Prime Rib 7, Cajun BBQ Shrimp 7
- Asparagus Frites** Honey Dijon Aioli 14
- Sautéed Mushroom Medley** Port Demi-Glace, Focaccia 16

### SOUP & SALAD

- New England Clam Chowder 12**  
Proper New England Chowder made with Bacon and Potatoes
- Caramelized French Onion Soup 12**  
Caramelized Onion, Herbes de Provence, Brandy, Sherry
- Mixed Baby Lettuces 13**  
Candied Walnuts, Golden Raisins, Balsamic Vinaigrette, Valbreso Feta
- Caesar Salad 13**  
Grana Padano Croutons
- Wedge Salad 15**  
Tomato, Bleu Cheese, Bacon, Crispy Onion

### GRILL & ROAST

Proudly Featuring Brandt Ranch "True Natural" Beef Products

**Prime Rib 45/55/75**  
Roasted Prime Rib 12 oz., 16 oz., 24 oz. on the Bone, Fresh Horseradish, Au Jus

- New York Strip 14 oz.** CH 52 PR 65
- Ribeye 14 oz.** CH 55 PR 68
- Filet Mignon 7 oz., 12 oz., 16 oz.** 40/60/80
- Prime Tomahawk 40 oz.** 110
- Prime Porterhouse 32 oz.** 75

#### Steak Toppers

- Oscar** Crab, Asparagus, Béarnaise Sauce 15
- Smothered** Mushrooms, Vidalia Onion, Red-Eye Gravy 7
- Torched Shaft's Bleu Cheese** Caramelized Shallots 12

#### Enhancements

- Béarnaise Sauce 6
- Three Peppercorn Cognac Sauce 6
- Nantua Butter 6
- Shrimp Scampi 21
- 8 oz. Cold Water Lobster Tail 50

### DINNERS

- Surf and Turf 88**  
7 oz. Filet Mignon, ½ lb. Cold Water Lobster Tail, Drawn Butter, Syrah Demi-glace, Grilled Lemon, Baked Potato
- Mary's Roasted Airline Chicken Breast 38**  
Crisp, Smashed Fingerling Potatoes, Vegetable Melange, Port Jus Lie
- The E. L. Burger 22**  
10 oz. Brandt BEEF USDA PRIME GRADE Ground Chuck Patty on a Grilled Bun, Grilled Vidalia Onions, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries
- Duroc Pork Loin Chops 40**  
Potato Gratin, Glazed Broccolini
- Alaskan Halibut 42**  
Porcini Mushroom, Asparagus Risotto, Preserved Lemon Vinaigrette
- Day Boat Scallops 45**  
Two-Tone Beet Puree, Whipped Potatoes, Mineola Beurre Blanc

### SHARE

- Lobster Mac 'N' Cheese 23**
- Orzo Rice Pilaf 8**
- Hand Cut Pommes Frites 10**  
Spicy Tomato Marmalade
- Baked Jumbo Potato 11**  
Roasted Garlic Butter, Sour Cream, Chives
- Mashed Potatoes 14**
- Creamed Spinach 13**
- Brussels Sprouts 14**  
Crisp Brussels Sprouts, Applewood Smoked Bacon, Indonesian Soy Sauce
- Potato Gratin 13**  
Smoked Cheddar
- Lobster, Cauliflower & Cheese Casserole 27**

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.