

# Eagles Landing

## STEAKHOUSE

### STARTERS

#### Table Tower 150

Alaskan King Crab Legs, North Atlantic Lobster, Shrimp Cocktail, Oysters on the Half Shell, Seafood Ceviche

- Oysters on the Half Shell 6/12 pcs.** Mignonette, Cocktail Sauce 21/40
- 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
- Calamari** Pomodoro Sauce, Mediterranean Olives, Side of Lemon Caper Aioli 18
- Spinach Artichoke Dip** Cracker Bread from Valley Lahvosh 14
- 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, Craisins, 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  
Red Wine Shallot Butter on all Grilled Steaks

#### Prime Rib 40/47/69

Roasted Prime Rib 12 oz., 16 oz., 24 oz. on the Bone, Fresh Horseradish, Au Jus

- New York Strip 14 oz.** CH 45 PR 55
- Ribeye 14 oz.** CH 52 PR 59
- Filet Mignon 7 oz., 12 oz., 16 oz.** 39/50/70
- Prime Tomahawk 40 oz.** 125
- Prime Porterhouse 32 oz.** 80

#### Steak Toppers

- Oscar** Crab, Asparagus, Béarnaise Sauce 15
- Smothered** Mushrooms, Vidalia Onion, Red-Eye Gravy 8
- Shrimp Scampi 8**

#### Enhancements

- Béarnaise Sauce 5
- Three Peppercorn Cognac Sauce 5
- Black and Bleu - Blackened Steak with Torched Shafts  
Bleu Cheese 8
- 8 oz. Cold Water Lobster Tail 50

### DINNERS

- Surf & Turf 88**  
7 oz. Filet Mignon, ½ lb. Cold Water Lobster Tail, Drawn Butter, Grilled Lemon, Baked Potato
- Mary's Roasted Airline Chicken Breast 33**  
Crisp, Smashed Fingerling Potatoes, Broccolini, Port Jus Lie
- The E. L. Burger 22**  
10 oz. Brandt BEEF USDA PRIME GRADE Ground Chuck Patty on a Grilled Bun, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries
- Duroc Pork Loin Chops 38**  
Potato Gratin, Glazed Broccolini
- Pistachio Crusted Salmon 36**  
Roasted Fingerlings, Caulalini, Sweet Soy Glaze, Dill Oil
- Pan Seared Sea Scallops 39**  
Fresno State Corn, Spanish Chorizo Acini Di Pepe, topped with a Honey Beurre Blanc
- Lobster Thermidor 55**  
Lobster cooked in a Mornay, Sautéed Spinach over Lobster Cream Sauce
- Clam Linguine 29**  
Sicilian Sausage, Capers with Toasted Focaccia Bread

### SHARE

- Lobster Mac 'N' Cheese 21**
- Orzo Rice Pilaf 8**
- Hand Cut Pommes Frites 8**  
Lemon Caper Aioli
- Baked Jumbo Potato 9**  
Butter, Sour Cream, Chives
- Mashed Potatoes 8**
- Brussels Sprouts 12**  
Crisp Brussels Sprouts, Applewood Smoked Bacon, Indonesian Soy Sauce
- Creamed Spinach 10**
- Potato Gratin 13**  
Smoked Cheddar
- Lobster, Cauliflower & Cheese Casserole 21**
- Broccolini Almondine 10**  
Broiled Broccolini tossed in Toasted Almonds and Clarified Butter
- Charred Asparagus 10**  
Side of Béarnaise
- Corn Brûlée 10**  
Fresno State Corn, Bacon, Roasted Red Bell Pepper, Maple Syrup, Cream

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

**Automatic gratuity will be added to parties of 8 or more.**