

Eagles Landing

STEAKHOUSE

STARTERS

Table Tower 125

Alaskan King Crab Legs, Twin Petite Lobster Tails, Shrimp, Oysters on the Half Shell, Seafood Ceviche, Clams, Mussels

- Oysters on the Half Shell 6/12 pcs.** Mignonette, Cocktail Sauce 21/40
Bee Sting Flatbread Sopressata, Calabrese Sausage, Puttanesca, Gruyere, 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
Crab Cakes Three Crispy Lump Crab Cakes, Spicy Mayo, Citrus Soy Glaze 23
Poki Stack Marinated Ahi, Avocado, Pineapple, Pickled Cucumbers 14
Blistered Shishito Steak Bites Valbreso Feta, Crispy Prosciutto 18

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
Soup du Jour 12
Chef's Choice
Mixed Baby Lettuces 13
Candied Walnuts, Craisins, Balsamic Vinaigrette, Valbreso Feta
Kale Caesar 13
Romaine, Kale, Grana Padano Croutons, Shaved Onions
Wedge Salad 15
Tomato, Bleu Cheese, Bacon, 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 16 oz. CH 58 PR 65
Filet Mignon 7 oz., 12 oz., 16 oz. 39/50/70
Prime Tomahawk 40 oz. 125
Prime Porterhouse 32 oz. 80

Steak Toppers

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

Enhancements

- Béarnaise Sauce 5**
Three Peppercorn Cognac Sauce 5
Twin Petite Lobster Tails 38

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, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries
Lady Luck Burger 39
10 oz. Brandt BEEF USDA PRIME GRADE Ground Chuck Patty, Golden Fried Lobster Tail, Sharp Cheddar, Pickled Onions, Arugula, Hand Cut Fries
Duroc Pork Loin Chops 35
Potato Gratin, Glazed Broccolini
Pistachio Crusted Salmon 36
Roasted Fingerlings, Caulalini, Sweet Soy Glaze, Dill Oil
Sea Scallops 39
Spanish Chorizo, Acini Di Pepe, Kale
Lobster Thermidor 55
Lobster Cooked in a Mornay, Sautéed Kale over Lobster Cream Sauce
Shrimp Scampi 29
Linguine, House Made Scampi Sauce

SHARE

- Lobster Mac 'N' Cheese 18**
Orzo Rice Pilaf 8
Baked Jumbo Potato 9
Butter, Sour Cream, Chives
Mashed Potatoes 8
Brussels Sprouts 12
Crisp Brussels Sprouts, Applewood Smoked Bacon, Brown Sugar
Creamed Spinach 8
Potato Gratin 13
Lobster, Cauliflower & Cheese Casserole 18
Broccolini Almondine 10
Broiled Broccolini Tossed in Toasted Almonds and Clarified Butter
Charred Asparagus 10
Side of Bearnaise
Roasted Maple Carrots 10

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 6 or more.