

Eagles Landing

STEAKHOUSE

STARTERS

Table Tower 125
Alaskan King Crab Legs, Twin Petite Lobster Tails, Shrimp, Oysters on the Half Shell, Ceviche, Clams, Mussels

- Oysters on the Half Shell 6/12 pcs.** Mignonette, Cocktail Sauce **18/36**
- Calamari** Pomodoro Sauce, Mediterranean Olives, Lemon Caper Aioli **18**
- Spinach Artichoke Dip** Cracker Bread from Valley Lahvosh **14**
- Brussels Sprouts Frites** Honey Dijon Aioli **14**
- Shrimp & Crab Cakes** Three Crispy Cakes, Spicy Mayonnaise, Citrus Soy Glaze **20**
- Poki Stack** Marinated Ahi, Avocado, Pineapple, Pickled Cucumbers **14**
- Filet Tacos** 3 Tacos, Salsa Roja, Cilantro Slaw **16**
- Lobster Macaroni and Cheese** Tillamook Cheddar, North Atlantic Lobster **18**
- Honey Sriracha Shrimp** Sesame Ginger Slaw, Toasted Sesame Seeds, Chili Threads, Spicy Mayonnaise **18**

SOUP & SALAD

- | | |
|---|--|
| <ul style="list-style-type: none"> New England Clam Chowder Cup 8 Bowl 12
Proper New England Chowder made with Bacon and Potatoes French Onion Soup 12
Caramelized Onion, Herbes de Provence, Brandy, Sherry, Gruyere Soup du Jour Cup 8 Bowl 12 | <ul style="list-style-type: none"> Mixed Baby Lettuces 8
Candied Walnuts, Craisins, Valbreso Feta, Balsamic Vinaigrette Artisan Romaine Kale Caesar 8
Grana Padano Croutons, Shaved Onion, Pecorino Romano Steakhouse Wedge 9
Iceberg Lettuce, Tomato, Shaft's Blue Cheese, Applewood Smoked Bacon, Red Onion, Creamy Bleu Cheese |
|---|--|

GRILL & ROAST

Proudly Featuring Brandt Ranch "True Natural" Beef Products
All Dinners include Roast Potatoes and Creamed Spinach

Prime Rib Roasted on the Bone 40/47/69
Served Au Jus with Fresh Horseradish 12 oz., 16 oz., or 24 oz. on the Bone

- | | |
|--|--------------|
| Prime New York Strip 14 oz. | 55 |
| Prime Ribeye 16 oz. | 65 |
| Prime Tomahawk Minimum 40 oz. | 110 |
| Prime Porterhouse 32 oz. | 75 |
| Filet Mignon 8 oz., 12 oz. | 39/50 |
| Chateaubriand 16 oz.
Center Cut Filet Mignon | 62 |

Enhancements			
<ul style="list-style-type: none"> Oscar Style 15 Crab, Asparagus, Béarnaise Sauce Smothered 8 Mushroom, Vidalia Onion, Red-Eye Gravy 		<ul style="list-style-type: none"> Twin Petite Lobster Tails 50 Baked Potato 9 	

SPECIALTIES

- | | |
|--|--|
| <ul style="list-style-type: none"> Surf & Turf 88
7 oz. Filet Mignon, 8 oz. Cold Water Lobster Tail, Baked Potato, Drawn Butter, Grilled Lemon Mary's Roasted Airline Chicken Breast 33
Rice Pilaf, 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 | <ul style="list-style-type: none"> Korobuta Pork Loin Chops 35
Potato Gratin, Glazed Broccolini Pistachio Crusted Ora King Salmon 36
Roasted Fingerling Potatoes, Caulalini, Sweet Soy Glaze, Dill Oil Sea Scallops 39
Sundried Tomatoes, Acini Di Pepe, Kale Lobster Thermidor 55
Mashed Potatoes, Mornay, Sautéed Kale, Lobster Cream Sauce Shrimp Scampi 29
Linguine, Garlic Butter, White Wine |
|--|--|

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.



3 COURSE DINNER MENU

STARTERS

Choose One

Mixed Baby Lettuces

Candied Walnuts, Craisins, Valbreso Feta, Balsamic Vinaigrette

Artisan Romaine Kale Caesar

Grana Padano Croutons, Shaved Onions, Pecorino Romano

New England Clam Chowder

Proper New England Clam Chowder with Bacon and Potatoes

Soup Du Jour

Calamari

Pomodoro Sauce, Mediterranean Olives, Lemon Caper Aioli

Spinach Artichoke Dip

Cracker Bread from Valley Lahvosh

Honey Sriracha Shrimp

Sesame Ginger Slaw, Toasted Sesame Seeds, Chili Threads, Spicy Mayonnaise

SPECIALTY ENTREES

Choose One

Korobuta Pork Loin Chops	45
Potato Gratin, Glazed Broccolini	
Sea Scallops	49
Sundried Tomatoes, Acini de Pepe, Kale	
8 oz. Filet Mignon and Shrimp Scampi Linguine	60
Pistachio Crusted Ora King Salmon	46
Roasted Fingerling Potatoes, Caulalini, Sweet Soy Glaze, Dill Oil	
12 oz. Brandt Prime Rib	50
Au Jus, Roasted Potatoes, Creamed Spinach	
Mary's Roasted Airline Chicken Breast	43
Rice Pilaf, Broccolini, Port Jus Lie	

DESSERTS

Choose One

Molten Chocolate Lava Cake

Whipped Cream, Berries, Ice Cream

Crème Brûlée

Whipped Cream, Berries

New York Cheesecake

Strawberry Glaze