

Eagles Landing

STEAKHOUSE



CRAFTED

COCKTAILS 15

APRICOT OLD FASHIONED

Maker's Mark, Orange Bitters, Apricot Preserves, Chai Spice, Orange

E.L. DERFLOWER WHITE COSMO

Grey Goose, St. Germain Elderflower, Lemon, Cointreau, White Cranberry

PINK CADILLAC MARGARITA

Patron Tequila Silver, House Sweet and Sour Mix, Cranberry Juice, Grand Marnier, Lime

E.L. PALOMA

Don Julio Repo, Ruby Red Grapefruit, Lime, Agave, Arnciata Rossa

BLACKBERRY FRENCH 75

Nolet's Gin, Lemon, Fresh Blackberries, Blackberry Syrup, Prosecco

SPARKLING SANGRIA

Deep Eddy Ruby Red Vodka, Cointreau Orange Liqueur, Monin White Peach, Strawberry Puree, Orange Juice, Fresh Strawberry

THE PRISONER, RED BLEND, NAPA VALLEY, 2019 72

The Prisoner Red Blend was inspired by the wines first made by the Italian immigrants who originally settled in Napa Valley. The Prisoner is now the most recognized red blend, leading the resurgence of interesting blends by incorporating Zinfandel with the unlikely mix of Cabernet Sauvignon, Petite Sirah, Syrah, and Charbono. Bright aromas of ripe raspberry, vanilla, and coconut give way to flavors of fresh and dried blackberry, pomegranate, and vanilla, which linger harmoniously for a smooth and luscious finish.

TABLE TOWER 125

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

STARTERS

OYSTERS ON THE HALF SHELL 6/12 pcs.	18/36
Mignonette, Cocktail Sauce, Chimichurri	
CALAMARI	18
Pomodoro Sauce, Mediterranean Olives, Lemon Caper Aioli	
HONEY SRIRACHA SHRIMP	18
Sesame Ginger Slaw, Toasted Sesame Seeds, Chili Threads, Spicy Mayonnaise	
KOROBUTA PORK BELLY	17
Blueberry Burst Sauce, Chive Chevre, Roasted Corn Salad	
ROMANESCO BUFFALO BITES	13
Green Goddess Dressing	
GRAZING BOARD (Feeds 2-4)	27
Prosciutto, Spanish Chorizo, Sopressata, Cheeses, Nuts and Preserves	

SOUP & SALAD

NEW ENGLAND CLAM CHOWDER	Cup 8	Bowl 12
Proper New England Chowder made with Bacon and Potatoes		
ROASTED BUTTERNUT SQUASH SOUP		12
Butternut Squash, Roasted Pine Nuts		
GEM LETTUCE		8
Summer Peaches, Valbreso Feta, Pine Nuts, Green Goddess Dressing		
ARTISAN ROMAINE 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 Dressing		

GRILL & ROAST

Proudly Featuring Brandt 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 TOMAHAWK 140

Brandt Beef, Brawley, CA, Minimum 42 oz.

PRIME NEW YORK STRIP 14 oz.	55
BONE-IN PRIME RIBEYE 24 oz.	68
FILET MIGNON 8 oz., 12 oz.	45/55
PRIME SLICED HANGER 8 oz., 12 oz.	35/40

ENHANCEMENTS

OSCAR STYLE	15
Crab, Asparagus, Béarnaise Sauce	
SMOTHERED	8
Mushroom, Vidalia Onion, Red-Eye Gravy	

SPECIALTIES

SURF & TURF	90	PISTACHIO CRUSTED ORA KING SALMON	39
8 oz. Filet Mignon, 8 oz. Cold Water Lobster Tail, Baked Potato, Drawn Butter, Grilled Lemon		Roasted Fingerling Potatoes, Vegetable Medley, Sweet Soy Glaze, Dill Oil	
MARY'S FRIED CHICKEN	35	FILET AND SCAMPI	58
Buttermilk Fried Chicken, Mashed Potatoes, Kale, Mushroom Marsala, Pickled Cucumbers		8 oz. Filet Mignon, Linguine Pasta, Lemon Caper Sauce	
THE E. L. BURGER	22	CALIFORNIA HALIBUT	32
10 oz. Brandt Beef USDA PRIME GRADE Ground Chuck Patty, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries		Wild Mushroom Spinach Risotto, Buerre Blanc, Balsamic Reduction	
LAMB CHOPS	58		
Guajillo Pepper Chimichurri, Potato Gratin, Vegetable Medley			

SIDES

BAKED POTATO	10	CORN BRÛLÉE	10
Butter, Sour Cream, Chives		Fresno State Corn	
GARLIC MASHED POTATO	9	VEGETABLE MEDLEY	8
POTATOES AU GRATIN	10	ASPARAGUS	10
Smoked Cheddar		Béarnaise	
LOBSTER MACARONI AND CHEESE	21		
Sharp Cheddar			

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with Milk, Eggs, Fish (such as Bass, Flounder, Cod), Crustacean shellfish (such as crab, lobster, shrimp), Tree nuts (such as almonds, walnuts, pecans), Peanuts, Wheat, and Soybeans.

Automatic gratuity will be added to parties of 6 or more.

Eagles Landing

STEAKHOUSE

3 COURSE DINNER MENU

STARTERS

Choose One

GEM LETTUCE

Summer Peaches, Valbreso Feta, Pine Nuts, Green Goddess Dressing

ARTISAN ROMAINE CAESAR

Grana Padano Croutons, Shaved Onions, Pecorino Romano

NEW ENGLAND CLAM CHOWDER

Proper New England Clam Chowder with Bacon and Potatoes

CALAMARI

Pomodoro Sauce, Mediterranean Olives, Lemon Capers Aioli

HONEY SRIRACHA SHRIMP

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

ROMANESCO BUFFALO BITES

Green Goddess Dressing

SPECIALTY ENTRÉES

Choose One

FILET AND SCAMPI

8 oz. Filet Mignon, Linguine Pasta, Lemon Capers Sauce

68

MARY'S FRIED CHICKEN

Buttermilk Fried Chicken, Mashed Potatoes, Kale, Mushroom Marsala, Pickled Cucumbers

45

PISTACHIO CRUSTED ORA KING SALMON

Roasted Fingerling Potatoes, Vegetable Medley, Sweet Soy Glaze, Dill Oil

49

FILET MIGNON 8 oz.

with Roasted Fingerling Potatoes and Creamed Spinach

55

BRANDT PRIME RIB 12 oz.

au Jus, Roasted Potatoes, Creamed Spinach

50

SMOTHERED HANGER STEAK 8 oz.

with Roasted Fingerling Potatoes, Creamed Spinach

45

CALIFORNIA HALIBUT

Wild Mushroom Spinach Risotto, Buerre Blanc, Balsamic Reduction

42

DESSERTS

Choose One

MOLTEN CHOCOLATE LAVA CAKE

Whipped Cream, Berries, Ice Cream

CRÈME BRÛLÉE

Whipped Cream, Berries

NEW YORK CHEESECAKE

Strawberry Glaze

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with Milk, Eggs, Fish (such as Bass, Flounder, Cod), Crustacean shellfish (such as crab, lobster, shrimp), Tree nuts (such as almonds, walnuts, pecans), Peanuts, Wheat, and Soybeans.

Automatic gratuity will be added to parties of 6 or more.

BRUNCH BUFFET

SUNDAYS • 10AM - 3PM

BREADS

Rolls, Croissant, Danish, Muffins, Scones, Sweet Breads

FRUITS

Sliced Fruit and Berries

CRUDITES

Crabacado, Caprese, Asparagus Vinaigrette

CHARCUTERIE

Domestic and Imported Cheese, Crackers, Bistro Olives

MEDITERRANEAN STATION

Hummus, Baba Ganoush, Caponata, Tapenade, Pita

SALAD

Caesar, Mixed Greens, Potato

SHELLFISH STATION

Dungeness Crab Legs, Shrimp Cocktail, New Zealand Green-Lipped Mussel, Poached Salmon, Smoked Salmon, Shrimp Salad, Assorted Sushi

BREAKFAST

Scrambled Eggs, Bacon, Sausage, Potatoes, Benedicts, Waffles, French Toast, Biscuits/Gravy

ENTRÉES

Beef Tips, Taquitos with Salsa, Pot Stickers, Macaroni & Cheese

TAQUITOS

DESSERTS

Bananas Foster Flambé, Crepes/Berry Sauce Flambé, Pie, Cake, Cookies, Cup Cakes, Cheesecake, Jello, Mousse, Cobbler, Petite Fours, Candy Bars

KIDS

Chicken Strips, French Fries, Mini Corn Dogs



Eagles Landing

STEAKHOUSE

SEAFOOD BUFFET

WEDNESDAYS • 5PM - 9PM

WARM SOURDOUGH ROLLS W/ BUTTER

NEW ENGLAND CLAM CHOWDER

CIOPPINO

APPETIZERS

Crispy Calamari, Honey Sriracha Shrimp with Spicy Mayonnaise, Fried Clams, Fried Oysters, Mexican Style Seafood Cocktail with Tostadas

SALADS

Tossed Bay Shrimp Caesar, Shrimp Salad, Cole Slaw, Potato, Salad Bar with Spring Mix, Romaine/Iceberg Mix, Toppings and Assorted Dressings

ACTION SUSHI STATION

PASTAS

Seafood Alfredo, Salmon with Bow Tie Pasta Pesto, Rigatoni with Clam Sauce

CHILLED

Chilled Poached Salmon with Dill Sauce, Shrimp, Mussels, Crab Legs with Cocktail Sauce and Melted Butter

HOT

Steamed Crab Legs, Spicy Ginger Scallions Crab Legs, Beer Battered Haddock with Tartar Sauce

ACTION STATION

Prime Rib au Jus, Horse Radish, Scampi and Pilaf

BAKED POTATO BAR

Whipped Butter, Chives, Sour Cream, Shredded Cheese, Market Vegetables

DESSERT

Cakes, Pies, Tarts, Cheesecake, Brownies, Rice Crispy Treats, Fruit Platter, Eclairs and Cream Puffs

FULL BAR AVAILABLE

Please inform your server if you have any food allergies.

Menus subject to change.

