

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

KUROBUTA PORK BELLY

17

Blueberry Burst Sauce, Chive Chevre, Cilantro Slaw

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

8 oz. Filet Mignon, 8 oz. Cold Water Lobster Tail, Baked Potato, Drawn Butter, Grilled Lemon

MARY'S FRIED CHICKEN

35

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

THE E. L. BURGER

22

10 oz. Brandt Beef USDA PRIME GRADE Ground Chuck Patty, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries

LAMB CHOPS

58

Guajillo Pepper Chimichurri, Potato Gratin, Vegetable Medley

PISTACHIO CRUSTED ORA KING SALMON

39

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

FILET AND SCAMPI

58

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

CALIFORNIA HALIBUT

32

Wild Mushroom Spinach Risotto, Buerre Blanc, Balsamic Reduction

SIDES

BAKED POTATO

10

Butter, Sour Cream, Chives

GARLIC MASHED POTATO

9

POTATOES AU GRATIN

10

Smoked Cheddar

LOBSTER MACARONI AND CHEESE

21

Sharp Cheddar

VEGETABLE MEDLEY

8

ASPARAGUS

10

Béarnaise

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.

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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 Caper 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 Caper 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

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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



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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, Horseradish, 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.

