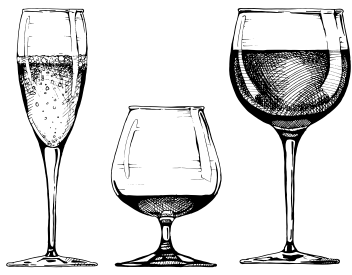


# Eagles Landing

## STEAKHOUSE



### CRAFTED

## COCKTAILS 17

### 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 MP

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

## STARTERS

<b>OYSTERS ON THE HALF SHELL</b> 6/12pcs.	20/41
Mignonette, Cocktail Sauce, Chimichurri	
<b>CALAMARI</b>	20
Pomodoro Sauce, Mediterranean Olives, Lemon Caper Aioli	
<b>HONEY SRIRACHA SHRIMP</b>	20
Sesame Ginger Slaw, Toasted Sesame Seeds, Chili Threads, Spicy Mayonnaise	
<b>CAULIFLOWER BUFFALO BITES</b>	15
Green Goddess Dressing	
<b>JUMBO LUMP CRAB CAKE</b>	20
Citrus Herb Aioli, Caper Berries	
<b>GRAZING BOARD</b> (Feeds 2-4)	30
Prosciutto, Spanish Chorizo, Sopressata, Cheeses, Nuts and Preserves	

## SOUP & SALAD

<b>NEW ENGLAND CLAM CHOWDER</b>	Cup 9	Bowl 12
Proper New England Chowder made with Bacon and Potatoes		
<b>ROASTED BUTTERNUT SQUASH SOUP</b>		12
Butternut Squash, Roasted Pine Nuts		
<b>GEM LETTUCE</b>		9
Dried Figs, Valbreso Feta, Pine Nuts, Green Goddess Dressing		
<b>ARTISAN ROMAINE CAESAR</b>		9
Grana Padano Croutons, Shaved Onion, Pecorino Romano		
<b>STEAKHOUSE WEDGE</b>		10
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 45/53/78

Served au Jus with Fresh Horseradish 12oz., 16oz., or 24oz. on the Bone

### PRIME TOMAHAWK 158

Brandt Beef, Brawley, CA, Minimum 42oz.

<b>PRIME NEW YORK STRIP</b> 14oz.	62
<b>BONE-IN PRIME RIBEYE</b> 24oz.	77
<b>FILET MIGNON</b> 8oz., 12oz.	51/62
<b>PRIME SLICED HANGER</b> 8oz., 12oz.	40/45

## ENHANCEMENTS

<b>OSCAR STYLE</b>	17
Crab, Asparagus, Béarnaise Sauce	
<b>SMOTHERED</b>	9
Mushroom, Vidalia Onion, Red-Eye Gravy	

## SPECIALTIES

<b>SURF &amp; TURF</b>	99	<b>PISTACHIO CRUSTED ORA KING SALMON</b>	44
8oz. Filet Mignon, 8oz. Cold Water Lobster Tail, Baked Potato, Drawn Butter, Grilled Lemon		Roasted Fingerling Potatoes, Vegetable Medley, Sweet Soy Glaze, Dill Oil	
<b>MARY'S FRIED CHICKEN</b>	39	<b>FILET AND SCAMPI</b>	63
Buttermilk Fried Chicken, Mashed Potatoes, Kale, Mushroom Marsala, Pickled Cucumbers		8oz. Filet Mignon, Linguine Pasta, Lemon Caper Sauce	
<b>THE E. L. BURGER</b>	25	<b>CALIFORNIA HALIBUT</b>	38
10oz. Brandt Beef USDA PRIME GRADE Ground Chuck Patty, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries		Wild Mushroom Spinach Risotto, Buerre Blanc, Balsamic Reduction	
<b>LAMB CHOPS</b>	66		
Guajillo Pepper Chimichurri, Potato Gratin, Vegetable Medley			

## SIDES

<b>BAKED POTATO</b>	10	<b>LOBSTER MACARONI AND CHEESE</b>	24
Butter, Sour Cream, Chives		Sharp Cheddar	
<b>GARLIC MASHED POTATO</b>	10	<b>VEGETABLE MEDLEY</b>	9
<b>POTATOES AU GRATIN</b>	11	<b>ASPARAGUS</b>	11
Smoked Cheddar		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.

# Eagles Landing

## STEAKHOUSE

### 3 COURSE DINNER MENU

#### STARTERS

Choose One

##### GEM LETTUCE

Dried Figs, 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

##### CAULIFLOWER BUFFALO BITES

Green Goddess Dressing

#### SPECIALTY ENTRÉES

Choose One

##### FILET AND SCAMPI

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

77

##### MARY'S FRIED CHICKEN

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

52

##### PISTACHIO CRUSTED ORA KING SALMON

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

55

##### FILET MIGNON 8oz.

with Roasted Fingerling Potatoes and Creamed Spinach

62

##### BRANDT PRIME RIB 12oz.

Au Jus, Roasted Potatoes, Creamed Spinach

57

##### SMOTHERED HANGER STEAK 8oz.

with Roasted Fingerling Potatoes, Creamed Spinach

51

##### CALIFORNIA HALIBUT

Wild Mushroom Spinach Risotto, Buerre Blanc, Balsamic Reduction

48

#### 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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