

# 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

### CAYMUS-SUISUN "GRAND DURIF" 2020, SUISUN VALLEY 80

Separated from Napa by just an invisible county line, Suisun Valley (which became an AVA in 1982) is still largely undiscovered. With its warm days and cool nights, this pastoral region reminds us of Napa Valley in the 1960s. Known for delicious stone fruits and walnuts, it is also gaining recognition for exceptional wine. Durif is synonymous with Petite Sirah, the widely grown grape in the region - we added "Grand" to the name for its grand style. With harmonious tannins, this wine is opulent, luxuriously soft and totally enjoyable.

## 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> 6/12 pcs	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 12 oz., 16 oz., or 24 oz. on the Bone

### PRIME TOMAHAWK 158

Brandt Beef, Brawley, CA, Minimum 42 oz.

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

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## 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 Caper 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 Caper 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 8 oz.

with Roasted Fingerling Potatoes and Creamed Spinach

62

##### BRANDT PRIME RIB 12 oz.

Au Jus, Roasted Potatoes, Creamed Spinach

57

##### SMOTHERED HANGER STEAK 8 oz.

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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