

# Eagles Landing

## STEAKHOUSE

### 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



### CRAFTED

#### E.L. PALOMA

Don Julio Repo, Ruby Red Grapefruit, Lime, Agave, Aranciata 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.

### STARTERS

#### FRESHLY SHUCKED NORTHWEST OYSTERS\*

Half Dozen or Dozen, served with Duo Dipping Sauces 20/40

#### ROASTED BONE MARROW

Bacon-Bourbon Chutney, Germolata, Pickled Red Onions, Artisan Bread Points 15

#### CRISPY CALAMARI

Shishitos, Lemon Wasabi Aioli 18

#### HONEY SRIRACHA SHRIMP

Sesame Ginger Slaw, Chili Treads, Spicy Mayo, Toasted Sesame Seeds 20

#### JUMBO LUMP CRAB CAKES

Citrus Herb Aioli, Caper Berries 20

#### CAULIFLOWER BUFFALO BITES

Green Goddess Dressing 15

#### CHARCUTERIE PLATTER

Domestic & Imported Meats & Cheeses, Grapes, Candied Pecans, Olives, Dried Apricots, Cherry Spread, Gherkins, Phyllo Crisps 24

#### OYSTERS ROCKEFELLER\*

26

#### SEAFOOD TOWER\*

Cracked Lobster Tail, Jumbo Shrimp, Jumbo Lump Crab, Alaskan King Crab Legs, Shucked Oysters, Mussels, Clams MP

### SOUPS

#### LOBSTER BISQUE

12

#### CLASSIC FRENCH ONION

10

#### NEW ENGLAND CLAM CHOWDER

12

#### SHARED / SPLIT SOUP

3

### SALADS

#### EAGLES LANDING CAESAR SALAD\*

Romaine Lettuce, Croutons, Creamy Garlic Dressing, Anchovies, Shaved Parmigiano-Reggiano 10

#### SIGNATURE WEDGE SALAD

Crisp Iceberg Lettuce, Point Reyes Blue Cheese Crumbles, Tomatoes, Bacon, Pickled Onions, Blue Cheese Dressing, Garlic Croutons 10

#### SMOKED LITTLE GEM SALAD

Gem Lettuce, Applewood Smoked Bacon, Local Lodi Apples, Crunchy Croutons, Blue Cheese Crumbles, Poppy Seed-Cider Vinaigrette 10

#### FARMERS MARKET BEET SALAD

"Four Ways" 11  
Oven Roasted Baby Beets, Whipped Beet and Goat Cheese Smear, Crispy Beet Chips, Roasted Pistachio Crumbs, Beet and Aged Sherry Vinaigrette, Upland Cress Greens

### SIDES

#### BIG STEAK FRIES

9

#### TEMPURA STYLE GREEN BEANS

9

#### JUMBO BAKED POTATO

10

#### CRISPY PORTABELLA FRIES W/ BASIL AIOLI

10

#### SAUTÉED SPINACH

9

#### SAUTÉED MUSHROOMS

9

#### GARLIC MASHED POTATOES

9

#### ROASTED CAULIFLOWER

9

#### LOBSTER MAC & CHEESE

24

#### FRESNO STATE STREET CORN

9

\*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.

Shared plates will be an additional \$8 charge.

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## STEAKHOUSE

### STEAKS

#### CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

Creekstone Farms believes in forging strong relationships and close, personal connections with progressive ranchers who exemplify their high standards of quality and animal welfare. Resulting in Natural Black Angus Beef produced from cattle raised with Certified Humane animal-handling practices with no antibiotics or added hormones.

#### PRIME CUTS

FILET MIGNON\* 6 oz. 44 | FILET MIGNON\* 10 oz. 69

#### HIGH CHOICE

NEW YORK STRIP\* 14 oz. 78 | PORTERHOUSE\* 24 oz. 89

COWBOY CUT RIBEYE\* 24 oz. 82 | TOMAHAWK LONG-BONE RIBEYE\* 32 oz. 135

#### KERWEE WAGYU

Kerwee Wagyu is Australia's most highly awarded grain-fed wagyu with sustainable family farming practices and specialized diet/feeding program. Resulting in the highest quality tender meat with a rich and silky flavor. Kerwee Wagyu truly stands out from the rest.  
BMS 6-7

NEW YORK STRIP 7 oz. or 14 oz. 40/79

**Add to any Steak:** Au Poivre, Torched Blue Cheese, Chimichurri, Syrah Demi-Glace, Béarnaise 4

OSCAR STYLE MP | COLD WATER LOBSTER TAIL 8 oz. MP

### SPECIALTY CUT

SLOW ROASTED BONE-IN PRIME RIB 12 oz., 16 oz., 24 oz. 45/53/78  
Served with Au Jus and Fresh Horseradish Cream

#### NIMAN RANCH IBERIAN DUROC PORK

The Iberian Duroc Lineage, exclusive to Niman Ranch, has origins in Spain and was selectively bred to be raised in the U.S. by our community of small-scale family farmers. This line is defined by its robust marbling and exceptional flavor, delivering an unforgettable eating experience.

LONG BONE TOMAHAWK PORK CHOP 22 oz. 45

### HOUSE FAVORITES

<b>DIXON SUPERIOR LAMB RACK</b> Oven Roasted Lamb Rack, Edamame Beans, Lamb Merguez, Lamb Jus	66
<b>MARY'S FRIED CHICKEN</b> Sweet Potato Hash, Roasted Cauliflower Florets, Gremolata	39
<b>FLAT IRON STEAK</b> Chimichurri, Parmigiano-Reggiano Steak Fries	45
<b>THE E. L. BURGER</b> 10 oz. USDA PRIME GRADE Beef Ground Chuck Patty, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries	25

### FRESH FISH & CRUSTACEAN

#### SEARED SALMON

Pan-Seared Cajun Salmon, Sautéed Spinach, Garlic Mashed Potatoes, Cherry Spread

42

#### SHRIMP & CRAB SCAMPI

Alaskan King Crab, Jumbo Shrimp, Linguine Pasta, Tomatoes, Lemon Garlic Sauce, Parmigiano-Reggiano, Chives

45

#### SURF & TURF

6 oz. Filet Mignon, 8 oz. Cold Water Lobster Tail, Buerre Blanc, Drawn Butter, Béarnaise

90

#### CRUSTED SEA BASS

Blistered Shishitos, Mashed Sweet Potatoes, Hot Honey Drizzle

40

#### ALASKAN KING CRAB LEGS <sup>1</sup>/<sub>2</sub> lb., 1 lb.

Steamed, Beurre Blanc, Drawn Butter

46/92

#### WHOLE MAINE LOBSTER 2 lbs.

Steamed or Broiled, Beurre Blanc, Drawn Butter

75

**Add-on:** Lump Crab 18

#### CHEF'S CATCH OF THE WEEK\*

MP

#### DAY BOAT SCALLOPS

Lobster Ravioli, Lobster Crème Fraiche Sauce, Chives

42

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STEAKHOUSE

## 3 COURSE DINNER

### STARTERS

Choose One

#### NEW ENGLAND CLAM CHOWDER

Proper New England Clam Chowder with Bacon and Potatoes

#### SIGNATURE WEDGE SALAD

Crisp Iceberg Lettuce, Point Reyes Blue Cheese Crumbles, Tomatoes, Bacon, Pickled Onions, Blue Cheese Dressing, Garlic Croutons

#### CAULIFLOWER BUFFALO BITES

Green Goddess Dressing

#### HONEY SRIRACHA SHRIMP

Sesame Ginger Slaw, Chili Treads, Spicy Mayo, Toasted Sesame Seeds

#### CRISPY CALAMARI

Shishitos, Lemon Wasabi Aioli

#### EAGLES LANDING CAESAR SALAD

Romaine Lettuce, Croutons, Creamy Garlic Dressing, Anchovies, Shaved Parmigiano-Reggiano

### ENTRÉES

Choose One

#### MARY'S FRIED CHICKEN

Sweet Potato Hash, Roasted Cauliflower Florets, Gremolata

49

#### SEARED SALMON

Pan-Seared Cajun Salmon, Sautéed Spinach, Garlic Mashed Potatoes, Cherry Spread

52

#### FLAT IRON STEAK

Chimichurri, Parmigiano-Reggiano Steak Fries

55

#### PRIME RIB 12 oz.

Served with Au Jus and Fresh Horseradish Cream

57

#### FILET AND SCAMPI

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

77

#### COWBOY CUT RIBEYE 24 oz.

Mashed Potato Schmear, Market Vegetables

92

### DESSERTS

Choose One

#### STICKY TOFFEE PUDDING

Caramel Sauce and Vanilla Ice Cream

#### CRÈME BRÛLÉE

Whipped Cream, Berries

#### CARLO'S BLACK & WHITE CAKE

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