

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

DORVAL CABERNET SAUVIGNON 2021, FRIANT 90

Step into the captivating world where tradition meets innovation at Dorval Estate Winery. From our verdant high elevation organic foothill vineyards to our meticulously crafted bottles, every step of our wine making process is infused with a passion that transcends time. Handpicked at the pinnacle of ripeness, each grape retains its essence, ensuring that our wines boast flavors as rich and vibrant as the land from which the spring.

STARTERS

FRESHLY SHUCKED NORTHWEST OYSTERS* 20/40

Half Dozen or Dozen, served with Duo Dipping Sauces

ROASTED BONE MARROW 15

Bacon Chutney, Germolata, Pickled Red Onions, Artisan Bread Points

CRISPY CALAMARI 18

Shishitos, Lemon, Spicy Marinara

HONEY SRIRACHA SHRIMP 20

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

CAULIFLOWER BUFFALO BITES 15

Green Goddess Dressing

CHARCUTERIE PLATTER 24

Domestic & Imported Meats & Cheeses, Grapes, Candied Pecans, Dried Fruits, Cherry Spread, Gherkins, Grilled Artisan Bread

OYSTERS ROCKEFELLER* 26

SEAFOOD TOWER* Half or Full 75/145

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

SOUPS

LOBSTER BISQUE 12

CLASSIC FRENCH ONION 10

NEW ENGLAND CLAM CHOWDER 12

SHARED / SPLIT SOUP 3

SALADS

EAGLES LANDING CAESAR SALAD* S/L 11/16

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

SIGNATURE WEDGE SALAD S/L 12/18

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

SMOKED LITTLE GEM SALAD 16

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

FARMERS MARKET BEET SALAD S/L 12/16

"Four Ways"

Oven Roasted Baby Beets, Whipped Beet and Goat Cheese Smear, Crispy Beet Chips, Roasted Pistachio Crumbs, Beet Vinaigrette

SIDES

BIG STEAK FRIES 9

TEMPURA STYLE GREEN BEANS 9

JUMBO BAKED POTATO 10

SAUTÉED MUSHROOMS 9

GARLIC MASHED POTATOES 9

BABY SQUASH 9

JUMBO ASPARAGUS 10

LOBSTER MAC & CHEESE 24

*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. or 10 oz. 44/69

NEW YORK STRIP* 14 oz. 78 | COWBOY CUT RIBEYE* 20 oz. 90

HIGH CHOICE

TOMAHAWK LONG-BONE RIBEYE* 36 oz. 160

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. 45/85

Add to any Steak: Torched Blue Cheese, Chimichurri, Peppercorn, Béarnaise 4

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

SPECIALTY CUT

SLOW ROASTED 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

DIXON SUPERIOR LAMB RACK Roasted Red Pepper and Goat Cheese Couscous, Roasted Vegetables, Rosemary Gremolata	66
MARY'S FRIED CHICKEN Mashed Potatoes, Roasted Vegetables, Peppercorn Sauce	39
FLAT IRON STEAK Chimichurri, Parmigiano-Reggiano Steak Fries	45
THE E. L. BURGER 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, Roasted Vegetables, Steak Fries, Cherry Spread	42
SHRIMP SCAMPI Jumbo Shrimp, Linguine Pasta, Tomatoes, Lemon Garlic Sauce, Parmigiano-Reggiano, Chives Add-on: Alaskan King Crab MP, Lobster Tail MP	45
SURF & TURF 6 oz. Filet Mignon, 8 oz. Cold Water Lobster Tail, Buerre Blanc, Drawn Butter, Béarnaise	90

DOVER SOLE Lemon Caper Sauce	40
ALASKAN KING CRAB LEGS 1/2 lb., 1 lb. Steamed, Beurre Blanc, Drawn Butter	MP
WHOLE MAINE LOBSTER 2 lbs. Steamed or Broiled, Beurre Blanc, Drawn Butter Add-on: Lump Crab 18	75

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