

# Eagles Landing

STEAKHOUSE

## COCKTAILS

17.99

### 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\*

Half Dozen or Dozen, served with Duo Dipping Sauces

20/40

### ROASTED BONE MARROW

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

16

### CRISPY CALAMARI

Shishitos, Lemon, Spicy Marinara

19

### HONEY SRIRACHA SHRIMP

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

23

### CAULIFLOWER BUFFALO BITES

Green Goddess Dressing

17

### CHARCUTERIE PLATTER

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

25

### OYSTERS ROCKEFELLER\*

29

### SEAFOOD TOWER\* Half or Full

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

75/145

## SOUPS

### LOBSTER BISQUE

14

### CLASSIC FRENCH ONION

11

### NEW ENGLAND CLAM CHOWDER

13

### SHARED / SPLIT SOUP

3

## SALADS

### EAGLES LANDING CAESAR SALAD\*

S/L 12/17

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

### SIGNATURE WEDGE SALAD

S/L

13/19

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

### SMOKED LITTLE GEM SALAD

17

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

### FARMERS MARKET BEET SALAD

S/L

13/17

#### "Four Ways"

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

## SIDES

### BIG STEAK FRIES

10

### TEMPURA STYLE GREEN BEANS

10

### JUMBO BAKED POTATO

11

### SAUTÉED MUSHROOMS

10

### GARLIC MASHED POTATOES

10

### BABY SQUASH

10

### JUMBO ASPARAGUS

11

### LOBSTER MAC & CHEESE

27

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Automatic gratuity will be added to parties of 6 or more. Shared plates will be an additional \$8 charge.

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## 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. 49/69

NEW YORK STRIP\* 14 oz. 88 | 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. 51/88

**Add to any Steak:** Torch'd Blue Cheese, Chimichurri, Peppercorn, 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. 48/58/88

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. 51

## HOUSE FAVORITES

DIXON SUPERIOR LAMB RACK 68

Roasted Red Pepper and Goat Cheese Couscous,  
Roasted Vegetables, Rosemary Gremolata

MARY'S FRIED CHICKEN 39

Mashed Potatoes, Roasted Vegetables, Peppercorn Sauce

FLAT IRON STEAK 48

Chimichurri, Parmigiano-Reggiano Steak Fries

THE E. L. BURGER 26

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

## FRESH FISH & CRUSTACEAN

SEARED SALMON 46

Pan-Seared Cajun Salmon, Roasted Vegetables,  
Garlic Mashed Potatoes, Cherry Spread

SHRIMP & CRAB SCAMPI 51

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

SURF & TURF 100

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

DOVER SOLE 40

Lemon Caper Sauce

ALASKAN KING CRAB LEGS 1/2 lb., 1 lb. MP

Steamed, Beurre Blanc, Drawn Butter

WHOLE MAINE LOBSTER 2 lbs. 85

Steamed or Broiled, Beurre Blanc, Drawn Butter

**Add-on:** Lump Crab 18

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STEAKHOUSE

## 3 COURSE DINNER

### WINE

Enjoy a bottle of wine for \$20 with the purchase of a three-course menu.

**HERMAN STORY TOMBOY**  
**BANSHEE CABERNET**  
**PRISONER PINOT NOIR**

**PATZ & HALL CHARDONNAY**  
**CAYMUS-SUISUN GRAND DURIF**

### 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

#### CAULIFLOWER BUFFALO BITES

Green Goddess Dressing

#### HONEY SRIRACHA SHRIMP

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

#### CRISPY CALAMARI

Shishitos, Lemon, Spicy Marinara

#### EAGLES LANDING CAESAR SALAD

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

### ENTRÉES

Choose One

#### MARY'S FRIED CHICKEN

Mashed Potatoes, Roasted Vegetables, Peppercorn Sauce

#### SEARED SALMON

Pan-Seared Cajun Salmon, Roasted Vegetables Mashed Potatoes, Cherry Spread

#### PRIME RIB 12 oz.

Served with Au Jus and Fresh Horseradish Cream

#### DIXON SUPERIOR LAMB RACK

Roasted Red Pepper and Goat Cheese Couscous, Roasted Vegetables, Rosemary Gremolata

#### FILET AND SCAMPI

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

#### COWBOY CUT RIBEYE 24 oz.

Mashed Potato Schmear, Market Vegetables

### DESSERTS

Choose One

#### PEACH ALMOND CRUMBLE

Wawona Peaches, Almond Oat Crumble Topping, served with Vanilla Ice Cream

#### CRÈME BRÛLÉE

with Fresh Berries

#### CARLO'S CHOCOLATE FUDGE CAKE

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040325

### HOURS OF OPERATION

**MONDAY & TUESDAY: CLOSED**

**WEDNESDAY SEAFOOD BUFFET: 4pm - 9pm**

**THURSDAY - SATURDAY: 4pm - 10pm**

**SUNDAY BRUNCH: 10am - 3pm**