

Starters

Soup Du Jour - Chef's creation
Cup \$5.75 | Bowl \$7

French Onion Soup - Caramelized onions in beef broth infused with sherry and garlic, topped with garlic crostini, melted Provolone and Swiss \$7.50

Hanging Bacon - Thick cut cherry wood smoked bacon, candied, served with a maple syrup \$16.75 GF

Buffalo Cauliflower Dip - Creamy cauliflower, buffalo sauce, mozzarella cheese, and scallions \$15 GF V

Antipasto Skewer Plate - Prosciutto de Parma, Capicola, fresh mozzarella, roasted red peppers, Kalamata olives, hard salami, marinated mushrooms \$21 GF

Chicken Quesadilla - Flour tortilla with Cheddar jack cheese and grilled chicken, served with lettuce, pico de gallo and drizzled with Sriracha sour cream \$15.25

Calamari - Seasoned calamari rings and cherry peppers, lightly fried and served with roasted garlic tomato sauce and roasted red pepper remoulade \$16.25

Wings - 8 crispy jumbo wings tossed in mild or hot sauce, served with celery, carrot sticks, and bleu cheese or ranch dressing \$16.75

Deconstructed Clam's Casino - Little neck clams, bell peppers, onions, smoked bacon, accompanied with white wine, lemon butter, and shaved parmesan \$19 GF

Greens

House - Wild greens topped with heirloom tomato, cucumber, shaved carrot and thinly sliced red onion
Side \$4.25 | Large \$6.50 GF V

Caesar - Romaine lettuce with croutons, Parmesan cheese, and Caesar dressing. Side \$6 | Large \$9.50

Cranberry Walnut - Wild greens, candied walnuts, craisins and Gorgonzola cheese \$12.75 GF V

Berry La Scala - Shaved iceberg lettuce, hard salami, mozzarella cheese, garbanzo beans, red onion, and seasonal berries \$15 GF

Watermelon Salad - Sweet watermelon, cucumber, red onions, feta cheese, honey balsamic \$16 GF V

Cobb - A classic with wild greens, grilled chicken, crumbled bacon, hardboiled egg, avocado, fresh tomato and bleu cheese crumbles \$14.75 GF

Roasted Beet Caprese Salad - Seasonal roasted beets, vine ripened tomatoes, honey goat cheese and pistachio dust \$14.75 GF V

Add-On to any salad:

Chicken (6 oz) \$7

Jumbo Shrimp (3 pcs) \$10

Salmon (4 oz) \$12

Dressings:

Honey Mustard, House Made Balsamic Vinaigrette, Bleu Cheese, Ranch, Honey Mustard, Greek Feta, Thousand Island

Sides

French Fries V	\$6
Parmesan Broccoli GF	\$6
Cole Slaw GF V	\$5
Riced Cauliflower GF V	\$6
Boursin Whipped Potatoes GF V	\$5
Roasted Honey-Sriracha Brussels Sprouts GF V	\$7
Baked Potato GF V	\$5
Garlic Green Beans GF	\$6
Risotto GF V	\$7

GF - Gluten Free

V - Vegetarian

No separate checks for parties of 8 or more.

20% gratuity will be added for parties of 8 or more

**Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

Handhelds

Served with choice of one side. Gluten free buns available.

Eagle Rock Burger - 8 oz. steak burger grilled to your liking, served with lettuce, tomato, onion and pickle and your choice of cheese on a Kaiser bun \$15.75
Substitute Beyond Burger \$3 V

Turkey Club - Shaved turkey with bacon, lettuce, tomato and mayo on choice of white, wheat or rye \$14.50

Open Faced Reuben - Shaved corned beef and sauerkraut topped with melted Swiss cheese and Thousand Island dressing, served on a slice of crispy rye bread \$13.25

Pulled Pork - 10-Hour braised seasoned pork shoulder topped with Sweet Baby Ray's BBQ sauce on a Kaiser roll \$14.75

Burnt End Tacos - BBQ smoked brisket ends, BBQ sauce, seasoned romaine lettuce, Feta cheese, tomato, cucumber and red onion in three flour tortillas \$20

French Dip - Sliced roast beef, melted Swiss cheese, hoagie roll, au jus dipping sauce \$19

Chicken Cheesesteak - Chicken breast, your choice of cheese, hoagie bun \$16

Lobster Roll - Sweet lobster meat, butter, parsley, lobster bun \$27

Twirls and More

Served with choice of one side. Gluten free pasta available.

Pappardelle Ragu - Pappardelle pasta tossed in Cabernet Sauvignon infused red sauce with braised beef and sweet peas \$22.50

Seafood Tortellini - Shrimp, calamari, clams, vodka sauce, parmesan cheese \$32

Cauliflower Parmesan - Breaded, fried cauliflower steak, marinara sauce, mozzarella cheese, linguini pasta \$22 V

Garlic Shrimp - Jumbo shrimp sautéed in white wine garlic butter sauce, accented with capers and tomato, tossed with linguine \$27.25

Porcini & Truffle Ravioli - Porcini mushroom and truffle filled ravioli, garlic cream sauce, crispy leeks \$23 V

Centerpieces

Served with choice of one side.

Chicken & Crab Piccata - Chicken breast sautéed in a white wine lemon and garlic sauce, accented with capers and crab \$33.75

14oz Delmonico Steak - Hand cut 14oz ribeye steak, grilled to your liking, garlic butter infused \$43 GF

Monk Fish Thermidor - Also known as poor man's lobster with thermidor sauce \$32 GF

Steak & Shrimp Skewers - Sirloin beef tips cooked to your liking, grilled shrimp, onions, peppers, mushrooms, chimichurri sauce \$41 GF

Brick Oven Salmon - Farro Island salmon, cedar plank roasted with an herb-avocado butter \$33.75 GF

Lobster Risotto - Creamy Arborio rice, sweet lobster meat, roasted corn, Parmesan cheese \$29 GF

Steak on a Rock - Prepare your own USDA Choice filet mignon on a sizzling lava rock, served with sides of horseradish cream, béarnaise sauce and peppercorn demi-glace. 6oz Filet \$41 | 10oz Filet \$55.50 GF

Peach BBQ Pork Chop - 12oz grilled center cut chop, Peach BBQ glaze, pistachio dust \$29 GF

Boursin Chicken - Chicken breast, exotic mushrooms, roasted red peppers, Boursin Cream sauce \$25

Quenchers

Aqua Pana Spring Water 32 oz \$8
Saratoga Sparkling Water 28 oz \$9

Maine Root Craft Soda

Root Beer \$6
Mandarin Orange Soda \$6
Blueberry Soda \$6

Soft Drinks

Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, Fruit Punch \$3.75

Summer Sips

Sweet or Unsweet Iced Tea \$4.25
Blackberry or Peach Iced Tea \$5
Lemonade \$4.25
Blackberry or Peach Lemonade \$5