

# 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, and melted Swiss \$7.50

**Caprese Empanada** - Burrata cheese, roasted tomatoes, discos, fresh basil, balsamic drizzle \$15 V

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

**Grilled Peach & Burrata Crostini** - Sweet Georgia peaches, Parmesan toasted Italian bread, prosciutto de parma, burrata Cheese, fresh basil \$19

**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

**Buffalo Mozzarella Sticks** - Hand breaded Mozzarella cheese, Buffalo sauce, crumbled Gorgonzola \$16 V

**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

**Steamers** - 12 middle neck clams steamed, drawn butter, charred lemon \$17

# 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, raisins and Gorgonzola cheese \$12.75 GF V

**Burrito Bowl** - Cilantro lime rice, romaine lettuce, black beans, pico de gallo, avocado, roasted corn, Cheddar Jack cheese, crispy tortillas \$16 V

**Wicked Tuna Salad** - Ahi Tuna served medium rare, sweet peas, granny smith apple, red onion, celery, crispy Jalapenos, sweet corn, wasabi cream, pickles, wild greens \$17

**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, Cilantro Lime Vinaigrette, Thousand Island*

# Sides

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

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 veggie burger \$3 V

**California Turkey Sandwich** - Sliced turkey, Swiss cheese, applewood smoked bacon, lettuce, tomato, onion, avocado mayo, multigrain toast \$19

**BBQ Chicken Sloppy Joe** - Tender chicken, BBQ sauce, pickled slaw, kaiser bun \$14

**Mahi Mahi Tacos** - Choice of grilled or battered mahi mahi, pickled slaw, pineapple, flour tortillas, cilantro vinaigrette \$18

**Steak Sandwich** - Teres Major steak grilled to your liking, caramelized onions, Burrata cheese, chipotle mayo, kaiser roll \$25

**Chopped Italian** - Black forest ham, hard salami, capicola, Mozzarella cheese, lettuce, tomato, onion, basil mayo, red wine vinegar, brick oven bread \$18

**Chicken Cutlet** - Breaded chicken, vodka sauce, Mozzarella cheese, roasted red peppers, arugula, brick oven bread \$19

**Grilled Pastrami** - Hot pastrami, melted Swiss cheese, dijon mustard, multigrain bread \$18

## Twirls and More

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

**Linguine Primavera** - Broccoli, roasted tomatoes, baby spinach, portobella mushrooms, chardonnay, garlic butter, linguini pasta \$20 V

**Rigatoni Bolognese** - Classic bolognese sauce, rigatoni pasta, Parmesan cheese \$18

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

**Rigatoni ala Vodka** - Rigatoni pasta, vodka sauce, prosciutto de parma, Burrata cheese \$21

**Shrimp & Mussels Diavolo** - PEI mussels, jumbo gulf shrimp, marinara sauce, chili flake, squid ink linguini \$26

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

**Pasta Flight** - Rigatoni ala vodka with prosciutto de parma, rigatoni bolognese, linguini primavera \$22

## Centerpieces

*Served with choice of one side.*

**Chipotle Mango Glazed Salmon** - Faroe Island salmon cooked to your liking, pineapple salsa \$29 GF

**Branzino Pomodoro** - Branzino filet, roasted tomatoes, garlic, capers, chardonnay, butter & lemon \$28 GF

**Mahi Mahi Rockefeller** - Seared mahi mahi, baby spinach, applewood smoked bacon, cream \$24

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

**Coconut Curry Chicken** - Boneless & skinless chicken thighs, coconut milk, curry, butter, Lima beans \$17

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

**Pork Tenderloin** - Pork tenderloin grilled to your liking, Chimichurri \$20 GF

**Sausage & Peppers** - Grilled rope sweet Italian sausage, fire roasted peppers, zesty marinara sauce \$18 GF

**Teres Major Steak** - Marinated Teres Major steak cooked to your liking, portobella mushrooms, Diane sauce \$35 GF

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

## Quenchers

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

<u>Maine Root Craft Soda</u>	
Root Beer	\$6
Mandarin Orange Soda	\$6
Blueberry Soda	\$6

<u>Soft Drinks</u>	
Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, Fruit Punch	\$3.75

<u>Summer Sips</u>	
Sweet or Unsweet Iced Tea	\$4.25
Blackberry or Peach Iced Tea	\$5
Lemonade	\$4.25
Blackberry or Peach Lemonade	\$5