

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

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

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

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

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

Caprese Empanada - Burrata cheese, roasted tomatoes, discos, fresh basil, balsamic drizzle 15

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 - Coconut lime rice, romaine lettuce, black beans, pico de gallo, avocado, roasted corn, Cheddar Jack cheese, crispy tortillas \$16

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, Greek Feta, Thousand Island*

Sides

French Fries V	\$6
Parmesan Broccoli GF	\$6
Cole Slaw GF V	\$5
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
Cilantro Lime Rice	\$6
Lima Beans	\$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 beyond burger \$3 V

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

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

Mahi Mahi Tacos - Battered mahi mahi, pickled slaw, pineapple, flour tortillas, cilantro vinaigrette \$18

Steak Sandwich - Grilled teres major, 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.

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

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

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

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

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

Pasta Flight - Rigatoni ala vodka, rigatoni bolognese, linguini primavera \$22

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

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

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

Teras Major - Marinated teras major cooked to your liking, portobella mushrooms, Diane sauce \$35

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

Coconut Curry Chicken - Marinated chicken thighs, lima beans \$17

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

Pork Tenderloin - Grilled pork tenderloin, Chimichurri \$20

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

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