

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

Hanging Bacon - Thick cut cherry wood smoked bacon, candied, served with a maple syrup \$16 **GF**

Chicken Quesadilla - Flour tortilla with Cheddar Jack cheese and grilled chicken, served with lettuce, pico de gallo and drizzled with Sriracha sour cream \$14.50

Calamari - Seasoned calamari rings and cherry peppers, lightly fried and served with Roasted Garlic Tomato Sauce and Roasted Red Pepper Remoulade \$15.50

Wings - 8 crispy jumbo wings tossed in mild or hot sauce, with celery, carrot sticks, and bleu cheese dressing \$16 **GF**

Can Can Nachos - Corn tortillas, Queso cheese, pickled onions, black olives, Pico De Gallo, cherry peppers, lettuce, BBQ, sour cream. Choice of Vegetarian \$11.25
Steak \$17.25 | Chicken \$14.75 **GF**

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

California Bowl - Sushi rice, surimi, avocado, cucumber, wasabi cream, and sticky soy \$17 **GF**

Marsala Poutine - Crispy shoestring French fries, Marsala Gravy, Cheese Curds, and wild mushrooms \$14

Accessories

Poached Asparagus	\$7
French Fries	\$5
Yukon Gold Mashed Potatoes	\$4
Parmesan Broccoli	\$5
Roasted Honey-Sriracha Brussels Sprouts	\$6
Sweet Potato Puree	\$5
Baked Potato	\$4

Greens

All Salads are Gluten Free.

House - Wild greens topped with heirloom tomato, cucumber, shaved carrot and thinly sliced red onion
Side \$4 | Large \$6 **GF V**

Caesar - Romaine lettuce with croutons, Parmesan cheese, and Caesar dressing. Side \$5.75 | Large \$9

Cranberry Walnut - Wild greens, candied walnuts, raisins and Gorgonzola cheese \$12 **GF V**

Cobb - A classic with wild greens, grilled chicken, crumbled bacon, hardboiled egg, avocado, fresh tomato and blue cheese crumbles \$14 **GF**

Roasted Beet Caprese Salad - Seasonal roasted beets, vine ripened tomatoes, Honey Goat Cheese and pistachio Dust \$14 **GF V**

Greek Chickpea Salad - Bell pepper, Bermuda onion, vine ripened tomatoes, cucumbers, Kalamata olives, Feta cheese, chickpeas, herb vinaigrette \$13 **GF V**

Greens and Grains Bowl - Wild greens paired with five grains, including red and white quinoa, wheat berry, wild rice and barley, topped with Mandarin orange, pickled onion, honey roasted walnuts and tempura Gruyere cheese \$15 **V**

Add-On to any salad:
Chicken \$5.75 | Jumbo Shrimp \$8 | Salmon \$10.25

Dressings: Housemade Balsamic Vinaigrette, Blue Cheese, Ranch, and Thousand Island.

GF - Gluten Free
V - Vegetarian

Gluten Free Pasta and Buns are available.
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.

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

Turkey Club - Shaved turkey with bacon, lettuce, tomato and mayo on choice of rye, wheat, or white \$13.75

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 \$12.50

Philly Cheesesteak - Shaved top round of Beef, American Cheese, Hoagie Bun \$15.75

Fried Chicken Sandwich - Breaded chicken breast, cold smoked bacon, lettuce, tomato, onion, and honey mustard on a Kaiser Roll \$15.75

Pulled Pork - 10 Hour braised seasoned pork shoulder topped with Sweet Baby Rays BBQ sauce on a kaiser roll \$14

Cashew Chicken Salad - Pulled chicken breast, celery, mayo, toasted cashews, grapes, lettuce, tomato, and onion on a kaiser roll \$14

The "Masters" Egg Salad Sandwich - The famous egg salad of the "Masters" with lettuce and tomato, served on white, wheat or rye bread \$12 V

Twirls and More

Served with choice of one side

Lasagna Rolls - Spinach and ricotta filled lasagna rolls, roasted garlic cream sauce, melted mozzarella cheese, tomato sauce \$17 V

Linguini Alle Vongole - Little neck clams, garlic, basil, chili flake, white wine, olive oil, over linguini pasta \$22

Pepper Steak Cavatelli - Filet tips, bell peppers, onions, garlic and a demi-glace served with cavatelli pasta \$31

Pappardelle Ragu - Pappardelle pasta tossed in Cabernet sauvignon infused red sauce with braised beef and sweet peas \$21.50

Garlic Shrimp - Jumbo shrimp sautéed in white wine garlic butter sauce, accented with capers & tomato, tossed with linguine \$26

Penne a la Vodka - Fire roasted tomato cream sauce, Parmesan cheese, tossed in penne pasta \$19.25 V

Centerpieces

Served with choice of one side

NY Strip Steak - 14 oz. USDA choice center cut NY strip steak grilled to your liking, escorted with a red wine demi-glace \$41 GF

Chicken & Crab Piccata - Chicken breast sautéed in a white wine lemon and garlic sauce and accented with capers and crab \$32

Chicken Marsala - Sautéed chicken tenderloins combined with Prosciutto de parma, garlic, shallots, wild mushrooms, Asiago cheese and Marsala wine sauce \$21

Brick Oven Salmon - Farro Island Salmon, cedar plank roasted with a herb-avocado butter \$32 GF

14oz Delmonico Steak - Hand cut 14oz Ribeye steak, grilled to your liking, garlic butter infused \$41

Fried Chicken Thighs - Battered and seasoned chicken thighs fried to perfection with a honey balsamic glaze \$17

Pomegranate-Jalapeno Ham Steak - Grilled smoked pit ham, Pomegranate-Jalapeno Sauce \$19 GF

Panko Parmesan Crusted Cod - Atlantic cod loin encrusted with panko breadcrumbs and parmesan, cherry tomatoes, lemon beurre blanc \$21

Pork Saltimbocca - Breaded pork loin, baby spinach, prosciutto, melted provolone cheese, marsala demi-glace \$34

Steak On a Rock - Prepare your own USDA Choice Filet Mignon on a sizzling lava rock, served with sides of horseradish cream, bearnaise sauce and peppercorn demi-glace. 6oz Filet \$39 | 10oz Filet \$53 GF

Quenchers

Aqua Panna Spring Water 32 oz. \$6
Saratoga Sparkling Spring Water 28 oz. \$7

Maine Root Craft Soda

Root Beer \$5
Mandarin Orange Soda \$5
Blueberry Soda \$5

Soft Drinks

Coke, Diet Coke, Cherry Coke, Sprite, Ginger Ale, Vitamin Water XXX, Lemonade \$3.50

Fresh Brewed Iced Tea

Peach, Blackberry, Raspberry \$3.75