

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

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

Thai Peanut Cauliflower - Tempura battered cauliflower florets flash fried, with Thai peanut sauce, celery and carrot sticks \$14 V

Shrimp Poke Bowl - Sesame Gulf shrimp, sushi rice, edamame, cucumber, carrots, scallions, and boom boom sauce \$18 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

Couscous and Greens - Tri colored couscous, wild greens, toasted pecans, Bermuda onion, grapefruit, shaved Parmesan \$15 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

Seasonal Wedge Salad - Crisp iceberg lettuce, toasted almonds, bacon, tomatoes, shredded Cheddar cheese and pomegranate \$15 GF

Add-On to any salad:

Chicken (6 oz) \$7

Jumbo Shrimp (3 pcs) \$10

Salmon (4 oz) \$12

Dressings:

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

Accessories

French Fries V	\$6
Yukon Gold Mashed Potatoes GF V	\$5
Parmesan Broccoli GF	\$6
Roasted Honey-Sriracha Brussels Sprouts GF V	\$7
Sweet Potato Puree GF V	\$6
Baked Potato GF V	\$5
Garlic Green Beans GF	\$6
Gnocchi V	\$7
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

Fried Chicken Sandwich - Breaded chicken breast, cold smoked bacon, lettuce, tomato, onion, and honey mustard on a Kaiser Roll \$16.50

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

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

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

Linguini & Polpettone - Linguini pasta, zesty marinara sauce, house made polpettone, Parmesan cheese \$19

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

Eggplant ala Vodka - Crispy eggplant, melted mozzarella, whipped ricotta, vodka sauce, angel hair pasta \$19 V

Centerpieces

Served with choice of one side.

Chicken Cutlet - Breaded chicken cutlet, prosciutto, melted mozzarella cheese, trio sauce and roasted tomatoes \$22

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

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

Flounder Française - Egg battered flounder, lemon beurre blanc sauce, wilted spinach \$25

Veal & Gnocchi - Breaded veal tips, wild mushrooms, garlic, shallots, Marsala wine sauce, escorted with gnocchi \$31

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

Quenchers

Aqua Panna Spring Water 32 oz	\$6
Saratoga Sparkling Spring Water 28 oz	\$7
Peach or Blackberry Iced Tea	\$4

<u>Maine Root Craft Soda</u>	
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
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