



DINNER

○ Appetizers

BEER BATTERED FRIES 7
*Add buffalo sauce \$1 / Add chopped bacon \$2 /
Add Garlic and Cheese \$2*

BEER BATTERED CAULIFLOWER BITES 12
Served with Buffalo Sauce

CHICKEN WINGS 6 for \$7
12 for \$12
*Served with choice of one sauce: BBQ, Buffalo, or Thai Chili
Additional sauce \$0.75*

SHORT RIB 14
(3) 10z. Bone in Short Ribs served with Yukon Garlic Mash and Demi-Glace

SHRIMP TEMPURA 15
(6) Tempura battered Shrimp served with Thai Chili Sauce

CRAB CAKES 16
(3) Blue crab claw meat breaded in panko served with Lemon Caper Aioli

○ Burgers and Sandwiches

Served with choice of soup, fries, or side salad

EAGLE BURGER 14
1/2 lb. burger with your choice of American, Cheddar, Swiss or Pepper Jack cheese served with lettuce, tomato, onion and Beer Battered Fries Add: Bacon \$2 / Mushroom \$2 / Extra Patty \$4 / Avocado \$3

FRENCH DIP 15
Thinly sliced prime rib, caramelized onions, swiss cheese, on a toasted hoagie roll. Served with Aus Jus and Beer Battered Fries

CRISPY CHICKEN SANDWICH 16
Crispy chicken, creamy coleslaw, pickled red onions, pickle chips, tomato on a brioche bun with Beer Battered Fries | Add Buffalo Sauce + 2

FISH N CHIPS 16
(2) Beer Battered Cod filets served with French fries, coleslaw and lemon caper aioli



DINNER

○ Salads / Soup

Add 5oz. Chicken + \$3

Add 4oz. Salmon + \$4

Add 5ea. Shrimp + \$4

Add 4oz. Steak + \$5

HOUSE SALAD 6/11

Arcadian mixed green lettuce, cherry tomatoes, cucumbers, red onions with citrus balsamic vinaigrette

TRADITIONAL CAESAR SALAD 7/13

Romaine, classic anchovy Caesar dressing, shaved parmesan and garlic croutons

COBB SALAD 8/16

Tossed romaine with gorgonzola dressing, bacon, chicken, hard boiled eggs, avocado, cherry tomatoes, topped with gorgonzola cheese

CLAM CHOWDER Cup 8 | Bowl 12

○ Desserts

CHOCOLATE MOLTEN LAVA CAKE 8

CROISSANT BREAD PUDDING 8

ALA MODE 2

○ Entrees

RATATOUILLE LASAGNA (GF) 17

Thinly sliced Eggplant layered with tomatoes, bell peppers, zucchini, house marinara, lemon mascarpone and mozzarella cheese

CAJUN CHICKEN PASTA 17

Penne pasta, peperonata, served with a cajun cream sauce topped with grilled chicken breast, shaved parmesan cheese and garlic bread

SEAFOOD CURRY 24

Shrimp, cod, salmon, fennel, carrots and onion, in a coconut thai curry broth served with saffron rice and pita bread

SEARED CHICKEN BREAST 26

6oz. bone-in French cut chicken breast with a tomato caper beurre blanc served with saffron rice and seasonal vegetables

SEARED SALMON 28

6oz. Atlantic salmon filet with a champagne crab béarnaise served with saffron rice and seasonal vegetables

RIBEYE 32

8oz. boneless ribeye grilled with a demi-glace served with Yukon garlic mashed and seasonal vegetables

FILET 42

6oz. filet tobacco crusted and grilled with a roasted pepper coulis served with Yukon garlic mashed and seasonal vegetables