

Eagles Landing

STEAKHOUSE

SILVER OAK CABERNET SAUVIGNON 2020, ALEXANDER VALLEY 99



Some bottles mark a moment. Ours help make one. We craft Cabernet for gathering the people you love and celebrating the wins. Our wines are ready to be enjoyed the day you bring it home and memorable long after the glasses are cleared. Because we focus on the details, the experience in your glass is confidently, consistently Silver Oak.

QUINTESSA RUTHERFORD 2016, NAPA VALLEY 300

A WINE ESTATE IS A COMMITMENT TO LONGEVITY, the physical embodiment of a promise made to the land. More than thirty years ago, Agustin and Valeria Huneeus vowed to honor the integrity of this extraordinary property they named Quintessa, a mosaic of hills and valleys in eastern Rutherford bounded by the Vaca Mountains and the Napa River. To preserve its arcadian beauty and farm it gently. And, above all, to guide its natural diversity into a singular wine.

RAW BAR

AGUACHILES

Lime and Jalapeño Marinated Shrimp, Avocado, Red Onion, Cilantro, Tortilla Chips

18

STEAK TARTARE

Chopped Filet Mignon, Capers, Minced Sweet Onions, Dijon Mustard, Sieved Egg, Grilled Focaccia

23

OYSTERS ON THE HALF SHELL 6/12

Horseradish Cocktail Sauce, Mignonette, Hot Sauce, Lemon, Granita

20/40

SEAFOOD TOWER

Cold Water Lobster Tail, Oysters on the Half Shell, Shrimp Cocktails, Dungeness Crab Legs, Mussels, Clams, Drawn Butter, Cocktail Sauce, Hot Sauce, Mignonette

MP

APPETIZERS

CRISPY CALAMARI

Shishitos, Lemon, Spicy Puttanesca

19

HONEY SRIRACHA SHRIMP

Sesame Ginger Slaw, Chili Treads, Spicy Mayo, Toasted Sesame Seeds

20

CHARCUTERIE

Imported and domestic cheese, and charcuterie board Garnished with assorted olives, fresh and dried fruit, chutney, relishes, and artisan bread

25

SOUPS & SALADS

SHARED/SPLIT SOUP

3

SMOKED LITTLE GEM SALAD

Gem Lettuce, Applewood Smoked Bacon, Local Lodi Apples, Crunchy Croutons, Blue Cheese Crumbles, Poppy Seed-Cider Vinaigrette

17

CLASSIC FRENCH ONION

11

NEW ENGLAND CLAM CHOWDER

13

EAGLES LANDING CAESAR S/L

Romaine Lettuce, Croutons, Creamy Garlic Dressing, White Anchovies, Shaved Parmigiano-Reggiano

12/17

ROASTED BEET AVOCADO & GRAPEFRUIT SALAD S/L

Roasted Beets, Avocado, Grapefruit, Local Greens, Sherry Vinaigrette

13/17

SIGNATURE WEDGE SALAD S/L

Crisp Iceberg Lettuce, Point Reyes Blue Cheese Crumbles, Tomatoes, Bacon, Pickled Onions, Blue Cheese Dressing

13/19

SIDES

CRISPY PORTABELLA FRIES

with Spicy Sriracha Aioli

9

JUMBO BAKED POTATO

11

FRIED BRUSSEL SPROUTS

Caramelized Cipollini Onions

11

BIG STEAK FRIES

10

HENNESSY SAUTEED MUSHROOM

Lardons, Blue Brie, Grilled Focaccia

16

BUTTER WHIPPED POTATOES

10

ROASTED ASPARAGUS

Sauce Béarnaise

11

LOBSTER MACARONI & CHEESE

Pasta, Sharp Cheddar Cream, Grilled Lobster

27

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions. In case you have any significant food allergies, kindly inform your server as menu items may contain or come in contact with Milk, Eggs, Fish (such as Bass, Flounder, Cod), Crustacean shellfish (such as crab, lobster, shrimp), Tree nuts (such as almonds, walnuts, pecans), Peanuts, Wheat, and Soybeans.

Automatic gratuity will be added to parties of 6 or more. Shared plates will be an additional \$8 charge.

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STEAKHOUSE

STEAKS

Steaks served with Butter Whipped Potato Garnish & Broccolini

KERWEE PREMIER WAGYU

Kerwee Wagyu is Australia's most highly awarded grain-fed wagyu with sustainable family farming practices and specialized diet/feeding program. Resulting in the highest quality tender meat with a rich and silky flavor. Kerwee Wagyu truly stands out from the rest.

BMS 6-7

NEW YORK STRIP 7oz/14oz 55/95

CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

Creekstone Farms believes in forging strong relationships and close, personal connections with progressive ranchers who exemplify their high standards of quality and animal welfare. Resulting in Natural Black Angus Beef produced from cattle raised with Certified Humane animal-handling practices with no antibiotics or added hormones.

TOMAHAWK LONG-BONE RIBEYE 36oz 160

1855 BLACK ANGUS BEEF

1855 gives unwavering attention to every step of the process. They only source cattle from the grain-rich areas of the Great Plains, which is known for producing flavorful beef from the richest Black Angus cattle available. They carefully choose family ranchers who have a passion for raising high-quality Angus cattle.

FILET MIGNON 6oz/10oz 45/65

COWBOY CUT RIBEYE 24oz 78

CERTIFIED ANGUS PRIME RIB 14oz/18oz 45/55

Au Jus, Creamy Horseradish

DOUBLE R RANCH

Double R Ranch is our premium brand of grain-fed beef with a flavor as bold as the West. Our cattle are carefully raised by our network of family ranchers from around the Northwest. These proud men and women share our Western values and traditions.

NEW YORK STRIP 14oz 75

NIMAN RANCH IBERIAN DUROC PORK

The Iberian Duroc Lineage, exclusive to Niman Ranch, has origins in Spain and was selectively bred to be raised in the U.S. by our community of small-scale family farmers. This line is defined by its robust marbling and exceptional flavor, delivering an unforgettable eating experience.

LONG BONE PORK CHOP 51

Add to any Steak: Torched Blue Cheese, Chimichurri, Peppercorn, Béarnaise 4

OSCAR STYLE MP | COLD WATER LOBSTER TAIL 8oz MP

COMBOS

PETITE FILET MIGNON & SHRIMP SCAMPI	64
Saffron Basmati Rice, Squash Mélange	
PETITE FILET MIGNON & LOBSTER TAIL	96
Baked Potato, Grilled Asparagus, Drawn Butter	

HOUSE FAVORITES

THE E. L. BURGER	26	BRAISED WAGYU SHORT RIBS	44
10oz USDA PRIME GRADE Beef Ground Chuck Patty, Applewood Smoked Bacon, Sharp Cheddar, Hand Cut Fries		Tomato Zinfandel Broth, Smashed Fingerling Potatoes, Fried Savoy Cabbage	
BARBEQUE CHICKEN THIGHS	37	BUTTER POACHED LOBSTER BUCATINI	58
Shaved Brussel Sprout Slaw, Hand Cut Fries		Chive Cream, Heirloom Cherry Tomatoes, Chiffonade Basil	
ORA KING SALMON	39		
Carrot Velouté, Green Peas, Roasted Fingerling Potatoes, Dijon Ginger Aioli			

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