

Eagles Landing

STEAKHOUSE

3 COURSE DINNER

WINE

Enjoy a bottle of wine for \$20 with the purchase of a three-course menu.

BANSHEE CABERNET
PRISONER PINOT NOIR

PATZ & HALL CHARDONNAY
TREANA RED BLEND

STARTERS

Choose One

NEW ENGLAND CLAM CHOWDER

Proper New England Clam Chowder with Bacon and Potatoes

HONEY SRIRACHA SHRIMP

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

CRISPY CALAMARI

Shishitos, Lemon, Spicy Puttanesca

EAGLES LANDING CAESAR SALAD

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

ENTRÉES

Choose One

BARBEQUE CHICKEN THIGHS

Shaved Brussel Sprout Slaw, Hand Cut Fries

48

ORA KING SALMON

Carrot Velouté, Green Peas, Roasted Fingerling Potatoes, Dijon Ginger Aioli

50

PRIME RIB 14oz

Served with Au Jus, Fresh Horseradish Cream

56

NIMAN RANCH LONG BONE TOMAHAWK PORK CHOP

Butter Whipped Potatoes, Broccolini

62

1855 FILET AND SCAMPI

Saffron Basamati Rice, Squash Mélange

75

1855 FILET MIGNON 6oz/10oz

Baked Potato, Grilled Asparagus

56/76

PORTERHOUSE FOR TWO

Lobster Mac & Cheese, Grilled Asparagus

150

DESSERTS

Choose One

CRÈME BRÛLÉE

EAGLES LANDING CARROT CAKE

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.