Eagles Landing
STEAKHOUSE

Christmas Menu

FRIDAY, DECEMBER 25TH • 3PM - 9PM

$49.99/PERSON (BOGO HONORED)

First Course

GOAT CHEESE CROQUETTES

Panko-Crusted Herb Goat Cheese,
Hot Honey, Sliced Almonds

Second Course

APPLE GORGONZOLA SALAD

Mixed Greens, Sliced Apples, Red Onions,
Gorgonzola, Cranberries, Candied Walnuts,
Dijon Vinaigrette

Third Course

1855 PRIME RIB DINNER

14oz. 1855 Prime Rib, Butter Whipped
Mashed Potatoes, Grilled Asparagus

Dessert

MONT BLANC

Candied Chestnut Cream, Almond Culle,
Huckleberry Compote

Wine*

FRANK FAMILY VINEYARDS 2022, CARNEROS
AUSTIN HOPE 2021, PASO ROBLES

**+$5 PER GLASS*

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.