

EAGLE MOUNTAIN HOUSE
DINING MENU



SALADS & SOUPS

French Onion Soup *gfa* 10-
Traditional French Onion, Swiss &
Provolone, Toasted Baguette

Eagle Mountain Chili *gf* 7- | 10-
A Delicious Blend of Beef, Beans
& Chorizo, Topped w/ Cabot Cheddar

Lobster Bisque 7- | 10-
Slow Simmered with Spanish Sherry,
Cream and White Pepper

Add to any Salad:
Chicken +8 | Salmon +12
Steak Tips +14

The Wedge *gf* 12-
Crispy Lettuce, Tomatoes,
Blue Cheese, Smoked Bacon

New England Clam Chowder *gf* 7- | 10-
Ocean Clams, Local Bacon,
Creamy Broth

Roasted Beet & Squash Salad *gf* 7- | 12-
Golden Raisins, Candied Walnuts,
Goat Cheese, Maple Vinaigrette

Classic Caesar Salad *gf* 7- | 12-
Hearts of Romaine, Caesar Dressing,
Parmesan Crisps

Garden Salad *gf* 7- | 12-
Shredded Carrot, Tomato, Onion,
Cucumber, Wildflower Honey Vinaigrette

STARTERS

Crispy Pork Pot Stickers 15-
Served with Five Spice Sauce,
and Sesame Seaweed Salad

House-Made Crab Cakes 16-
Crispy Caper Remoulade

Chili & Cheese Quesadilla 18-
Guacamole, Sour Cream, and Salsa

Pretzel Bites 13-
Hot Torn Prosciutto, Caramelized
Onions, Warm Cheese Sauce

Artichoke & Spinach Dip *gfa* 14-
Naan Dippers, Corn Chips

Chicken Tenders 16-
Choice of: Buffalo, House BBQ,
Sweet Thai Chili, Honey Sriracha, or
Nashville Hot Sauce

Chicken Wings 16-
One Pound, Choice of: Buffalo, House BBQ,
Sweet Thai Chili, Honey Sriracha, or
Nashville Hot Sauce. Side Carrots & Celery

Loaded Nachos *gf* 15-
Corn Tortilla Chips, Black Olives,
Jalapeños, Guacamole, Nacho Cheese,
Salsa, Sour Cream
Add: *Chicken* +8, or *Beef & Chorizo Chili* +6

HAND - HELDS

***Eagle Burger** *gfa* 19-
8oz Black Angus Beef, Lettuce,
Tomato, Red Onion, Local Bacon,
Cabot Cheddar, House BBQ Sauce,
Toasted Bun

Turkey BLT Sandwich *gfa* 17-
Bacon, Lettuce, Tomato, Turkey,
Cabot Cheddar, Mayo. Herbed Roll

Choice of Side: French Fries,
Truffle Fries +2, Caesar Salad +2,
or House Garden Salad +2

Chicken Caesar Wrap 16-
Hearts of Romaine,
Caesar Dressing, Parmesan,
Substitute for Steak Tips +8

The Carter Notch Sandwich *gfa* 19-
Shaved Prime Rib, Sautéed Peppers &
Onions, Provolone, Chipotle Aioli,
Toasted Hoagie Bun

Nashville Hot Chicken Sandwich 18-
Crispy Breaded Chicken, Hot Sauce,
Creamy Coleslaw, Brioche Roll

ENTREES

***Maple Pecan Salmon** *gfa* 29-
Pecan Encrusted Maple Glazed Grilled
Salmon, Rice, Vegetable du Jour

Peanut Noodle Bowl *vegan/gf* 25-
Rice Noodles, Shredded Cabbage,
Carrots, Peas, Peanut Sauce

Lamb Shank 36-
Mashed Potatoes, Pan Jus,
Vegetable du Jour

Turkey Dinner 25-
Tender Turkey, Stuffing, Mashed
Potatoes, Gravy, Mixed Vegetable,
Whole Berry Cranberry Sauce

***Tuscan Haddock** *gfa* 29-
Roasted Tomato, Creamy Spinach,
Rice, Vegetable du Jour

Braised Beef Short Rib 34-
Cabernet Braised Beef, Mashed Potatoes,
Vegetable du Jour, Red Wine Demi-Glace

Fish & Chips 25-
Fried Haddock, House-Made Tuckerman
Pale Ale Batter, Coleslaw, Tartar Sauce,
Lemon, Fries

Skillet Bacon Mac & Cheese 23-
Smoked Cheddar Sauce, Bacon Crumble
Side Petite Garden Salad w/ Honey Vinaigrette

Chicken Bruschetta Ravioli 25-
Ricotta, Feta, Spinach & Chicken Stuffed
Raviolis, topped with Tomato Garlic Basil
Bruschetta, Crispy Prosciutto, and
Balsamic Reduction

Lobster Ravioli 33-
Atlantic Lobster, Ricotta & Mozzarella,
Caramelized Shallots, Sherry Lobster Stock

SIDES

Rice 6-
Vegetable du Jour 6-
Bacon Cheddar Mac 8-
French Fries 6-
Truffle Fries 8-
Mashed Potatoes 6-

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.*