

SOUPS & SALADS

Classic French Onion Soup 8-

A traditional French Onion w/ Gruyere and Swiss melted over toasted Baguette

New England Clam Chowder (gf)

Ocean Clams, Local Bacon, Creamy Broth
cup 6- | bowl 8-

Chopped Salad (gf) 9-

Romaine, Bleu Cheese Crumble, Smoked Bacon, Roasted Tomato, Buttermilk Ranch Dressing

Garden Greens (gf)

Shredded Carrot, Radish, Heirloom Tomato, Cucumber, Dressed w/ House-Made Lemon Vinaigrette
small 6- | large 8-

Classic Caesar Salad

Chopped Hearts of Romaine tossed w/ Caesar Dressing & Shaved Parmesan
small 6- | large 8-

Add to Any Salad: Chicken +8, Shrimp +12, Salmon +12, Lobster MP

SIDES

Seasoned Fries 5-

Potato Mash 5-

Seasonal Vegetable 5-

ALL DAY DINING MENU

STARTERS & SMALL PLATES

Loaded Nachos 14-

Tortilla Chips, Black Olives, Tomato, Jalapenos, Guacamole, Nacho Cheese, Salsa, Sour Cream

*Add Chicken +8

Quesadilla 10-

Gruyere, Parmesan & Mozzarella, Flour Tortilla

*Add Chicken +8

Wings 13-

Choice of Sauce: Buffalo, EMH BBQ, or NH Maple Chipotle, Carrot, Celery

Flatbread

Chef's Choice of the Week!
Price Varies

Caramelized Brussels Sprouts (gf) 13-

Smoked Bacon, Shaved Asiago Cheese

Calamari 14-

House Favorite! Crispy Golden Rings & Tenacles tossed w/ Mild Banana Peppers, Scallion, and Chipotle Aioli

Pork Belly 16-

Slow Roasted Pork Belly in Honey Garlic Sauce
Served w/ Jasmine Rice

MAINS

Eagle Burger 17-

8oz Wagyu Beef, Lettuce, Tomato, Red Onion, Local Bacon, Cabot Cheddar, EMH BBQ Sauce, Pretzel Bun
Choice of: Fries, Caesar Salad (+2), or Garden Salad w/ Lemon Vinaigrette (+2)

Fried Haddock Sandwich 16-

House-Made Tartar Sauce, EMH Coleslaw, Lettuce. Served on a Hoagie Roll
Choice of: Fries, Caesar Salad (+2), or Garden Salad w/ Lemon Vinaigrette (+2)

Skillet Mac & Cheese 17-

Rigatoni w/ Gruyere, Parmesan, Cheddar & Jack Cheese Topped w/ Truffle Oil & Seasoned Breadcrumbs. Side Petite Garden Salad w/ Lemon Vinaigrette

*Add Chicken +8, Bacon +4, or Lobster MP

Tenderloin au Poivre (gf) 32-

Grilled 6oz Choice Beef Tenderloin w/ Peppercorn Brandy Pan Jus, Potato Mash & Roasted Baby Carrots

Mustard Maple Grilled Wild Salmon (gf) 27-

For Salmon lovers, this is the Best!
Served w/ Jasmine Rice & Creamed Spinach

Fish & Chips 17-

Fried Haddock, Local Beer Batter, House Slaw, EMH Tartar Sauce, Lemon, Fries

Executive Chef Ted Brothers