

DINING MENU

SOUPS & SALADS

Classic French Onion Soup 8-

A traditional French Onion w/ Swiss & Provolone melted over toasted Baguette

New England Clam Chowder

Ocean Clams, Local Bacon, Creamy Broth
cup 7- | bowl 9-

Roasted Beet & Squash Salad

Butternut Squash, Golden Raisins, Candied Walnuts, Roasted Beets, Goat Cheese, House-Made Maple Vinaigrette
small 6- | large 8-

Garden Salad

Shredded Carrot, Tomato, Onion, Cucumber, Dressed w/ House-Made Wildflower Honey Vinaigrette
small 6- | large 8-

Classic Caesar Salad

Chopped Hearts of Romaine tossed w/ Caesar Dressing, Herb Croutons, & Parmesan Crisps
small 6- | large 8-

Add to Any Salad:

Chicken +8 | Salmon +12

APPETIZERS

Calamari 15-

House Favorite! Crispy Golden Rings & Tentacles served w/ Five Flavored Sauce

Artichoke & Spinach Dip 13-

Naan Dippers & Corn Chips

Loaded Nachos 14-

Corn Tortilla Chips, Black Olives, Jalapenos, Guacamole, Nacho Cheese, Salsa, Sour Cream
*Add Chicken +8, or Pork +12

Crab Cakes 16-

Crispy Caper Remoulade

Build Your Own Quesadilla 11-

Flour Tortilla, Cheese Blend, Sour Cream & Salsa
Enhancements: Guacamole +2 | Chicken +8
Pork +12 | Shaved Steak +12

Wings 16-

One Pound w/ Choice of Sauce: Buffalo, House BBQ, or Garlic Parmesan. Carrot and Celery

SIDES

Fries 5- | Truffle Fries 6-

Mashed Potato 5- | Rice 5-

Vegetable du Jour 5-

Smoked Cheddar Mac 5-

ALL DAY MAINS

Eagle Burger 18-

8oz Pineland Farm Beef, Lettuce, Tomato, Red Onion, Local Bacon, Cabot Cheddar, EMH BBQ Sauce, Toasted Bun
Choice of: Fries, Truffle Fries (+2), Caesar Salad (+2), or Garden Salad (+2)

Turkey Rachael Sandwich 15-

Thousand Island Dressing, Coleslaw, Swiss Cheese on Grilled Rye
Choice of: Fries, Truffle Fries (+2), Caesar Salad (+2), or Garden Salad (+2)

The Carter Notch Sandwich 18-

Shaved Prime Rib, Sauteed Peppers & Onions, Provolone, Chipotle Aioli, Toasted Hoagie Bun.
Choice of: Fries, Truffle Fries (+2), Caesar Salad (+2), or Garden Salad (+2)

Skillet Mac & Cheese 17-

Orecchiette Pasta w/ Smoked Cheddar & Swiss Cheese Topped w/ Truffle Oil Seasoned Breadcrumbs.
Side Petite Garden Salad w/ Honey Vinaigrette
*Add Chicken +8, or Bacon +4

Fish & Chips 20-

Fried Haddock, House-Made Tuckerman Pale Ale Batter, House Slaw, EMH Tartar Sauce, Lemon, Fries

ENTREES – Available at 4:00pm

Chicken Broccoli Alfredo 26-

Grilled Chicken, Broccoli, House-Made Alfredo Sauce, Fresh Pasta, Garlic Crostini

NY Strip Steak 32-

12 oz Black Angus Grilled to Perfection, Herb Compound Butter, Truffle Fries, Vegetable du Jour

Maple Pecan Salmon 27-

Pecan Encrusted Maple Glazed Grilled Salmon, Jasmine Rice, Vegetable du Jour

Ginger Chili Crispy Duck Legs 32-

Jasmine Rice, Vegetable du Jour

Lobster Ravioli 32-

North Atlantic Lobster, Caramelized Shallots, Ricotta & Mozzarella, Sherry Lobster Sauce

Cabernet Braised Beef Short Rib 29-

Mashed Potatoes, Red Wine Demi-Glace

Lamb Shank 36-

Mashed Potatoes, Pan Jus, Roasted Squash & Sauteed Spinach

Executive Chef Stan Shafer