

## DINNER MENU

Available at 4:00pm Daily

### SOUPS

#### 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-

### SALADS

#### Roasted Beet & Goat Cheese (gf) 10-

Baby Greens & Toasted Pecans,  
Dressed w/ House-Made Honey Miso Vinaigrette

#### Chopped Salad (gf) 9-

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

#### Mixed 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-

#### The Wedge (gf) 9-

Wedge of Petite Iceberg Lettuce, Smoked Bacon,  
Heirloom Tomato, Bleu Cheese Dressing

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

### APPETIZERS

#### Caramelized Brussels Sprouts (gf) 13-

Smoked Bacon, Shaved Asiago Cheese

#### New England Cheese Board (for 2) 28-

An Assortment of Chef's Handpicked Local Cheeses  
served w/ Local Jams & Assorted Crackers

#### Bruschetta ala Prosciutto 12-

Made with Pomodoro Tomato, Garlic, and Fresh Basil.  
Served on Italian Bread w/ Prosciutto

#### Calamari 14-

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

#### Ahi Tuna (gf) 16-

Seared Pepper Encrusted Ahi Tuna (6oz) served with  
Caramelized Pears, Seaweed Salad &  
Toasted Sesame Ginger Sauce

### SMALL PLATES

#### Roasted Kabocha Squash (vegan, gf) 14-

Served over Grilled Portabella Mushroom & Sundried  
Tomato Pesto w/ Basil Infused Olive Oil

#### Skillet Mac & Cheese 17-

Rigatoni w/ Gruyere, Parmesan, Cheddar & Jack Cheese  
Topped w/ Truffle Oil & Seasoned Breadcrumbs  
Petite Garden Salad w/ Lemon Vinaigrette  
\*Add Chicken +8, Bacon +4, or Lobster MP

#### Cabernet Braised Short Rib (gf) 23-

Potato Mash, Red Wine Demi-Glace

#### Wild Mushroom Ravioli (gf) 20-

Served w/ Sautéed Tomato & Roasted Garlic

#### Grilled Garlic Shrimp (gf) 17-

Jumbo Shrimp (4oz) served over Jasmine Rice

#### Pork Belly 16-

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

#### Diver Scallops (gf) 23-

Seared w/ Tomato Broth, Fresh Lime & Mint

### ENTREES

#### Chicken Florentine 23-

Made w/ French Vermouth Cream Sauce, Spinach,  
Sundried Tomatoes, Romano Cheese over Fresh  
Fettuccine

#### Curry Dusted Diver Scallops (gf) 29-

Lightly Dusted Curry w/ Braised Fennel & Apple Broth.  
Served on a Bed of Jasmine Rice

#### 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 & Zesty Creamed Spinach

#### Pan Seared Breast of Duck (gf) 29-

Seared to Perfection. Served w/ Raspberry Vermouth  
Reduction, Potato Mash & Roasted Baby Carrots

#### Eagle House Shrimp Scampi 28-

Pan Tossed Jumbo Shrimp (6oz) w/ White Wine,  
Olive Oil, Garlic, Parmesan, Tomato & Fresh Basil.  
Served over Linguine

#### New York Strip (gf) 38-

14oz Choice Strip Grilled to Perfection. Served w/  
Potato Mash, Roasted Baby Carrots & Demi-Glace

#### Hazelnut Encrusted Halibut 27-

Pan Seared w/ Sweet Frangelico Mandarin Cream Sauce  
on a Bed of Jasmine Rice & Spinach

#### Vegan Spaghetti and Meat(less)balls (gf) 22-

Savory Spaghetti Squash, Tomato Artichoke Sauce, Vegan  
Mozzarella & Meat(less)balls

Executive Chef Ted Brothers

\*Dinner Package includes credit up to \$35.00 per adult, and up to \$7.50 per child\*