

EAGLE MOUNTAIN HOUSE

DINING MENU



SOUPS & salads

Roasted Beet & Squash Salad 6 / 8	Classic French Onion Soup 9
Butternut Squash, Golden Raisins, Candied Walnuts, Roasted Beets, Goat Cheese, Maple Vinaigrette	Traditional French Onion, Swiss & Provolone, Toasted Baguette
Garden Salad 6 / 8	New England Clam Chowder 7 / 9
Shredded Carrot, Tomato, Onion, Cucumber, Wildflower Honey Vinaigrette	Ocean Clams, Local Bacon, Creamy Broth
Classic Caesar Salad 6 / 8	Black Bean Chili 7 / 9
Hearts of Romaine, Caesar Dressing, Herb Croutons, Parmesan Crisps	Chili made with Beef, Black Beans, Cheddar Cheese
ADD TO ANY SALAD: CHICKEN +8 SALMON +12	Lobster Bisque 7 / 9
	Slow-simmered lobster stock with Spanish sherry and light cream

appetizers

Pork Pot Stickers 15	Crab Cakes 16
Crispy Pot Stickers, Five Spice Sauce	Crispy Caper Remoulade
Artichoke & Spinach Dip 13	Build Your Own Quesadilla 13
Naan Dippers, Corn Chips	Flour Tortilla, Cheese Blend, Sour Cream & Salsa <i>Add: Chicken +8 Shaved Steak +12</i>
Loaded Nachos 14	Wings 16
Corn Tortilla Chips, Black Olives, Jalapeños, Guacamole, Nacho Cheese, Salsa, Sour Cream <i>Add: Chicken +8 • Black Bean Chili +8</i>	One Pound, Choice of: Buffalo, House BBQ, Sweet Thai Chili or Garlic Parmesan, Carrot & Celery

ALL-DAY mains

Eagle Burger 18	The Carter Notch Sandwich 18
8oz Pineland Farm Beef, Lettuce, Tomato, Red Onion, Local Bacon, Cabot Cheddar, EMH BBQ Sauce, Toasted Bun <i>Choice of: Fries, Truffle Fries +2, Caesar Salad +2, or Garden Salad +2</i>	Shaved Prime Rib, Sautéed Peppers & Onions, Provolone, Chipotle Aioli, Toasted Hoagie Bun, <i>Choice of: Fries, Truffle Fries +2, Caesar Salad +2, or Garden Salad +2</i>
Turkey BLT Sandwich 15	Skillet Bacon Mac & Cheese 18
Turkey, Bacon, Lettuce, Tomato, Cheddar, Mayo, Herbed Roll, <i>Choice of: Fries, Truffle Fries +2, Caesar Salad +2, or Garden Salad +2</i>	Pasta, Smoked Cheddar Sauce, Local Bacon Crumble, Side Petite Garden Salad w/ Honey Vinaigrette
Fish & Chips 20	Chicken Caesar Wrap 16
Fried Haddock, House-Made Tuckerman Pale Ale Batter, House Slaw, EMH Tartar Sauce, Lemon, Fries	Grilled Chicken, Hearts of Romaine, Caesar Dressing, Parmesan, Wrap, <i>Choice of: Fries, Truffle Fries +2</i>

AVAILABLE AFTER 5PM entrees

Chicken Bruschetta 26	Lobster Ravioli 32
Breaded Chicken Cutlet, Bruschetta, Crispy Prosciutto, Balsamic Drizzle, Mashed Potatoes, Vegetable du Jour	North Atlantic Lobster, Caramelized Shallots, Ricotta & Mozzarella, Sherry Lobster Sauce
Maple Pecan Salmon 27	Tuscan Haddock 26
Pecan-Crusted, Maple Glazed Grilled Salmon, Rice pilaf, Vegetable du Jour	Roasted Tomato, Creamy Spinach, Rice, Vegetable du Jour
Ginger Chili Crispy Duck Legs 32	Cabernet Braised Beef Short Rib 30
Rice pilaf, Vegetable du Jour	Mashed Potatoes, Red Wine Demi-Glace,
Beef Burnt Ends 26	Lamb Shank 36
½ Pound Beef Burnt Ends, Seasoned Fries, Coleslaw	Mashed Potatoes, Pan Jus, Vegetable du Jour

sides

French Fries 5	Rice 5
Truffle Fries 6	Vegetable du Jour 5
Mashed Potatoes 5	Bacon Cheddar Mac 7

For your convenience, 18% gratuity will be added to parties of 6 or more

Executive Chef Stan Shafer

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.