

DINING MENU

SOUPS & SALADS

Classic French Onion Soup 8-

A traditional French Onion w/ Swiss melted over toasted Baguette

New England Clam Chowder (gf)

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

Roasted Beet & Goat Cheese (gf) 10-

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

Garden Salad (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

APPETIZERS

Caramelized Brussels Sprouts (gf) 13-

Local Smoked Bacon, Shaved Parmesan Cheese

Calamari 14-

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

Grilled Honey Garlic Shrimp (gf) 17-

Jumbo Shrimp (4oz) served over Jasmine Rice

Loaded Nachos 14-

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

Quesadilla 10-

Gruyere, Parmesan & Mozzarella, Flour Tortilla
Sour Cream and Salsa on Side
*Add Chicken +8 | Add Guacamole +2

Wings 13-

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

ALL DAY MAINS

Eagle Burger 17-

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

Fried Haddock Sandwich 16-

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

Skillet Mac & Cheese 17-

Orecchiette Pasta w/ 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

Mustard Maple Salmon (gf) 27-

For Salmon lovers, this is the Best!
Served w/ Jasmine Rice & Rosemary
Roasted Brussels Sprouts

Cabernet Braised Short Rib (gf) 23-

Potato Mash, Red Wine Demi-Glace

Wild Mushroom Ravioli 20-

Served w/ Sautéed Tomato, Roasted Garlic and
a Basil Mint Beurre Blanc

ENTREES – Available at 4:00pm

Chicken Florentine 23-

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

Fish & Chips 17-

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

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,
Rosemary Infused Olive Oil, Garlic, Parmesan,
Tomato & Fresh Basil. Served over Linguine

Tenderloin au Poivre (gf) 32-

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

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