



Seriously Good Burgers

\$14 on Costanzo’s roll, w/chips & pickle
\$15 any burger no roll over garden salad

Signature Eagle House Burger
Cheddar cheese, bacon, lettuce & tomato

Brunch Burger
Cheddar cheese, fried egg, bacon

Carolina Rodeo Burger
Cheddar, slaw, onion rings, BBQ Sauce

Chipotle Turkey Burger
Swiss cheese, red onion & chipotle mayo side

Favorite & Classic Sandwiches

Buffalo “Beef on Weck”
Tender roast beef on a kimmelweck roll
horseradish, chips & pickle ~ \$13

The Buffalonian
Sliced beef on weck, with four wings,
blue cheese, horseradish, celery~ \$16

Gorgonzola Steak Sandwich
Black Angus sirloin steak, gratin of gorgonzola cheese,
lettuce, tomato, chips & pickles~ \$16

Dr. Lou’s Chicken Sandwich
Grilled chicken breast, cheddar & Swiss cheese,
lettuce & tomato, chips & pickle~ \$13
(We’ll make it Cajun if you like, just ask!)

Our Open Grilled Reuben
Corned beef, sauerkraut, Russian dressing,
melted Swiss on marble rye, Chips & pickle~ \$13

Upgrade to Fries/O’Rings add \$1.50

Grilled Chicken Greek Salad
Salad greens, sliced chicken, tomatoes, red onion,
pepperoncini, olives, feta cheese, Greek dressing,
toasted pita bread on side~ \$14
With Salmon ~ \$19

Pittsburgh Steak Salad
Grilled filet of sirloin, salad greens, french fries,
red onion, tomatoes, pepperoncini, chi chi beans,
served with our creamy house made
green goddess dressing~ \$ 16
Pittsburgh w/Grilled Chicken~ \$14
Pittsburgh w/ Salmon ~ \$19

Starters

French Onion au Gratin
Covered with cheese & baked in
a crock until it’s bubbly~ \$ 7

Artichokes Montemage
Seasoned egg & cheese battered artichoke hearts,
pan fried in lemon & butter ~ \$13

Stuffed Banana Peppers
Fresh peppers stuffed with gorgonzola cheese &
spinach & oven baked~ \$13

Welsh Rarebit
Unique dish served for generations made with
stale ale & extra sharp Canadian cheddar,
in piping hot casserole with toast points ~ \$11
(Add bacon, Add \$3)

Coconut Shrimp
(4) jumbo shrimp, rolled in coconut, fried crisp,
spiced apricot sauce ~ \$16

Garlic Toast Basket
(4) pieces ~ \$4.75

Fresh Shrimp Cocktail
(4) jumbo shrimp, with cocktail sauce & lemon~ \$14

Warm Banana Pepper Dip
Served with crostini toasts for sharing ~ \$11

Wings
Ten wings, your style, with blue cheese, celery ~\$15

Pizza Logs
Pepperoni & cheese & with marinara sauce side~ \$9

O’Rings & Rarebit
Crispy rings & rarebit for dipping~\$12
(Basket of just o’rings~ \$9)

Salads

Pecan Chicken Salad
Made with apricot mayo, pecans over top on bed of
greens, garnished with fresh fruit & veggies~ \$14

Brown Derby Cobb Salad
Salad greens, diced chicken, crumbly blue cheese,
carrots, bacon, tomatoes, chopped egg, chi chi beans
(we can make it Cajun, just ask!)- \$14
With Salmon ~ \$19

Chicken Caesar Salad
Romaine lettuce tossed in house made Caesar
dressing, parmesan cheese, homemade croutons,
veggie garnishes, and grilled chicken~ \$14
(we can make it Cajun, just ask!)
With Salmon ~ \$19

Tuna Salad & Greens
Mixed greens, tuna salad, fresh veggies & fruit
garnishes~ \$ 13

Dinner Menu

Chicken Picatta

Egg battered boneless chicken breast, pan fried, in lemon, white wine, capers, artichokes & mushrooms served over rice~ \$19

Our Famous Chicken Pot Pie

pipng hot with french puff pastry ~ \$17

Banana Pepper Chicken

Boneless breast stuffed with our gorgonzola spinach stuffing, rolled in bread crumbs & fried crisp, finished in the oven & topped with creamy banana pepper sauce, & a cool tomato balsamic compote, with choice of side~ \$18

Grilled Chicken & Veggies

Marinated grilled boneless chicken breast, served with fresh seasonal veggies~ \$16

Herb Roasted Half Chicken

Slow roasted in-house, served with pan gravy, applesauce, choice of side ~ \$17

Hot Open Roast Beef Sandwich

Sliced tender top round of beef, served open faced over fresh white bread, with pan gravy, applesauce, choice of side~ \$15

Chicken Fingers & Fries

celery, carrots, choice of dipping sauce ~ \$13

Hot Open Turkey Sandwich

In house sliced roast turkey breast, open faced over fresh white bread, with pan gravy, cranberry sauce, choice of side ~ \$13

“Our Famous” Beer Battered Fish Fry Served Every Day

Fresh haddock, dipped in light beer batter, fried crisp, with coleslaw & side choice ~ \$16

(not valid towards discounts)

Pasta served with garlic toast

Eggplant Parmesan

Fresh cutlets, lightly breaded & fried, layered with slow simmered homemade tomato sauce, Italian cheeses, melted provolone served over pasta ~ \$16

Pasta Aglio Olio Roma

Pasta, fresh garlic olive oil, roma tomatoes, artichoke hearts, mushrooms, asiago cheese ~ \$16

(with Chicken~ \$19 // with Shrimp (4)~ \$25)



From the Grille

Our dinner sides: baked potato, rice pilaf, french fries, mashed potatoes, fresh veggie

Grilled Tavern Sirloin

Black Angus filet of sirloin, grilled to your liking, with au jus & choice of side ~ \$24

Sirloin w/Gratin of Melted Gorgonzola ~ \$26

Apple Bourbon Pork Chop

Tender french cut pork chop, with our apple bourbon sauce, choice of side ~\$21

(double chops~ \$29)

Beef Wellington in Puff Pastry

Classically prepared filet mignon topped with mushroom pate, wrapped in puff pastry, baked until golden & medium rare, with au jus & choice of side ~ \$34

Filet Mignon

Best center cut, 8 oz. grilled to your liking, with onion ring garnish, au jus & choice of side ~ \$38

(filet mignon is *not valid towards any discounts*)

All steak entrees are served with our house made au jus if you prefer to have it on the side,

From the Sea

Haddock Casino

Fresh haddock topped with a casino style topping of garlic toasted bread crumbs, sweet bell pepper, onion & bacon, with choice of side ~ \$18

Fresh Baked Salmon

Baked w/lemon & white wine, choice of side~ \$24

Broiled Haddock

Fresh fillet, oven broiled, with coleslaw & choice of side~ \$16

(not valid towards discounts)

Bruschetta Baked Haddock

Cool tomato bruschetta, with choice of side ~ \$18

Our Homemade Crab Cakes

creamy lobster & lemon sauces, choice of side~ \$18