Happy Mother's Day @The Eagle House

Jumbo Shrimp Cocktail (4)......16

jumbo shrimp, lemon garnish & cocktail sauce

Coconut Shrimp 4)~.....18

huge soft pretzel with rarebit sauce for dipping

jumbo shrimp with a crispy coconut crust,

fried golden & spicy apricot sauce on side

Artichoke Montemage......16

Seasoned egg & cheese battered artichoke hearts, pan-fried & baked en casserole. Served in Iemon, herb & garlic butter Warm Banana Pepper Dip...14

Fried Ravioli......16

crispy & golden cheese ravioli with marinara sauce

Cheesy dip made with crostini toasts

with crostini toasts crispy & go

soup du jour: Maine Lobster Bisque \$7 / cup

~start with our fresh fruit cup ~ or~ house garden salad, rolls & butter

Grilled Filet of Sirloin Steak ~ 29

8 oz. grilled Black Angus filet of sirloin, au jus, choice of side

(Add topping gratin of bleu cheese & herbs~31) (surf & turf w/lobster tail & grilled sirloin ~ \$65)

Roast Prime Rib of Beef au jus ~ 37

Slow roasted to perfection, served with natural juices, choice of side

Lemon Dill Salmon ~ 34

Fresh cut salmon fillet, oven baked, citrus & Herb crust, lemon cream, choice of side

Black Angus Filet Mignon~49

center cut, grilled to your liking, onion rings to garnish, natural au jus, choice of side

Roast leg of Lamb ~28

Easter tradition... our own in house slow roasted leg of lamb, tender & juicy, pan gravy, Chef Tom's sage & sausage stuffing, mint jelly side, choice of side

Baked Haddock Dijonnaise ~26

topping of Dijon mustard, herbs & seasoned bread crumbs, lemon cream to finish

Broiled Lobster Tail ~ 38

served with drawn butter, lemon garnish veggie garnish, choice of potato

Creamy Pesto Pasta ~22

Pasta tossed in a fresh creamy pesto with roasted red peppers, asiago cheese to finish, garlic toast side (this pasta dish with grilled chicken \$27, with fresh shrimp, \$32)

Chicken Parmesan ~28

lightly breaded, pan fried chicken breast w/provolone cheese & slow simmered tomato sauce & pasta, garlic toast side

Chicken Picatta & Rice Pilaf~30

egg battered chicken, in lemon white wine, butter, artichoke hearts, capers, mushrooms, over rice

Chef Tom's Colossal Stuffed Shrimp~34

A mother's day tradition at the Eagle House, two jumbo shrimp baked with crab & lobster stuffing, drawn butter, lemon, veggie to garnish, choice of side

Eggplant Parmesan~ 22

Lightly breaded baked cutlets w/pasta & sauce, garlic toast

Chicken Pot Pie & Puff Pastry ~20

a house favorite, piping hot with a French puff pastry crust

Apple Bourbon Chop ~24

Tener pork chop with our apple bourbon Sauce, applesauce side, choice of side

Roast Turkey & Stuffing ~24

In house roasted turkey, over sage & sausage stuffing w/home style pan gravy cranberry sauce, side choice