

Appetizers & Starters

French Onion au Gratin~ \$6.50

Covered with cheese & baked in a crock until it's bubbly!

Artichokes Montemage~ \$10

Seasoned egg & cheese battered artichoke hearts, pan fried in lemon & butter

Stuffed Banana Peppers~ \$10

Fresh peppers stuffed with gorgonzola cheese & spinach & oven baked

Pizza Logs~ \$9

Fried pizza logs & marinara sauce side

O'Rings & Rarebit~ \$12

Crispy onion rings & rarebit for dipping

Welsh Rarebit & Toast Points~ \$11

Unique specialty served for generations made with stale ale & extra sharp Canadian cheddar, served in a piping hot casserole with toast points
(Add bacon, Add \$3 bucks)

Coconut Shrimp~ \$15

Fresh shrimp rolled in coconut, fried crisp & served with spiced apricot sauce

Fresh Shrimp Cocktail~ \$12

With cocktail sauce & lemon

Warm Banana Pepper Dip~ \$9

Served with crostini toasts for sharing

Buffalo Wings~ \$15

Ten wings, your style, blue cheese & celery

Burgers ~ Sandwiches ~ Pasta

"Beef on Weck"~ \$10

Tender roast beef on a kimmelweck roll horseradish, chips & pickle

Chicken Fingers & Fries~ \$12

Dipping sauce & celery side

The Buffalonian~ \$16

Sliced beef on weck, with four wings, blue cheese, horseradish, celery

Chicken Caesar Salad ~ \$12

Romaine lettuce, house made dressing, croutons, parmesan cheese, veggies garnish



Gorgonzola Steak Sandwich~\$14

Black Angus sirloin steak, gratin of gorgonzola cheese, lettuce, tomato

Dr. Louie's Chicken Sandwich~\$12

Grilled chicken breast, American & Swiss cheese, lettuce & tomato, chips & pickle
(We'll make it Cajun if you like)

Our Open Grilled Reuben~ \$11

Corned beef, sauerkraut, Russian dressing, melted Swiss on marble rye, chips & pickle

Hot Open Turkey Sandwich~ \$11

House roasted turkey open face over fresh white bread with pan gravy, cranberry sauce, your choice of potato

Pittsburgh Steak Salad~ \$14

Black Angus sirloin steak, french fries, red onion, tomato, pepperoncini, chichi beans over salad greens with our green goddess dressing

B u r g e r s

Chipotle Turkey Burger~ \$13

Smoky chipotle onions & Swiss cheese

The "Eagle House Burger"~\$12

Cheddar, bacon, lettuce & tomato

Brunch Burger~ \$12

American cheese, fried egg, bacon

Rarebit Burger~ \$12

Rarebit, onion rings, kimmelweck roll

Carolina "Rodeo" Burger~\$12

Cheddar, slaw, onion rings, BBQ Sauce

French Onion Burger~ \$12

Provolone, au jus soaked onions

**Burgers include chips & pickle
Upgrade to Fries/Rings add \$1.50**

Pasta entrée & garlic toast ~ \$15

w/Chicken~\$18 w/Shrimp~\$24

Fettucine Aglio Olio Roma

Pasta w/olive oil, garlic, roma tomatoes, artichokes & mushrooms, asiago cheese

Eggplant Parmesan

Lightly breaded pan fried cutlets, baked with homemade tomato sauce & cheese
Served with pasta side

The Eagle House Dinner Menu

Chicken Picatta ~ \$18

Egg battered boneless chicken breast, pan fried, sautéed in lemon, white wine, capers, artichokes & mushrooms over rice pilaf

Our Famous Chicken Pot Pie ~ \$17

Served piping hot with french puff pastry

Banana Pepper Chicken ~ \$18

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

Grilled Chicken & Veggies ~ \$16

Marinated grilled boneless chicken breast, served with fresh cut veggies du jour

Herb Roasted Half Chicken ~ \$17

In house, slow roasted half chicken, served with pan gravy, applesauce & your choice of side

Steaks & Chops

Apple Bourbon Pork Chop ~ \$20

12 oz. pork chop with our own apple bourbon sauce, your choice of side

Beef Wellington in Puff Pastry ~ \$34

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

Fillet Mignon ~ \$38

Best center cut, 8 oz, grilled to your liking, served over bread croute with onion ring garnish, au jus & choice of side

Grilled Tavern Sirloin ~ \$22

Black Angus filet of sirloin, grilled to your liking, served with au jus & choice of side

Sirloin w/Gratin of Gorgonzola ~ \$26

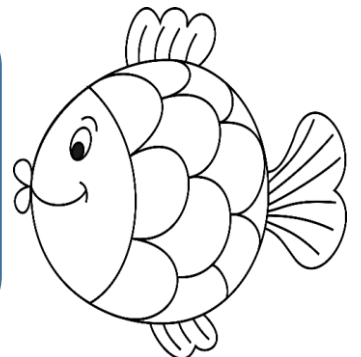
All steak entrees are served with our house made au jus if you prefer to have it on the side, please ask your server when ordering



Beer Battered Fish Fry ~ \$16

It's an Eagle House tradition, fish fry is served every day of the week, Lunch & Dinner! Fresh haddock, dipped in beer batter & fried crispy and golden, served with rolls, butter, slaw & your choice of side

(sorry not valid towards discount totals/coupons)



Haddock Casino ~ \$18

Oven baked with casino topping of toasted bread crumbs, bacon, garlic, onion & sweet bell pepper
Your choice of side

Homemade Crab Cakes ~ \$18

Our recipe, homemade crab cakes, served with two sauces, white wine lemon & lobster cream
Your choice of side

Broiled Haddock ~ \$15

Fresh haddock fillet, served with slaw & your choice of side

(Not valid towards discounts)

Baked Bruschetta Haddock ~ \$18

Oven baked & finished with a cool tomato bruschetta & your choice of side

Baked Fresh Salmon ~ \$24

Oven baked with lemon, white wine & butter, your choice of side

