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# Dinner Menu

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## Starters

### *Thai Marinated King Crab \$11*

Avocado, basil, cilantro, lime, garlic and wild crab drizzled with Chimichurri and passion fruit emulsion

### *Shrimp Cocktail \$9*

Jumbo Gulf shrimp served on ice with Cocktail sauce and lemon

### *Martini Scallops \$9*

Seared fresh diver scallops with a vodka tomato sauce

### *French Onion Soup \$6*

Caramelized onions and rich beef stock baked with Parmesan croutons and Gruyere cheese

### *Sausage & Corn Chowder*

Signature Eagle Ridge specialty  
\$4.00 Cup / \$5.00 Bowl

### *Featured Soup of the Day*

\$4.00 Cup/ \$5.00 Bowl  
Varies Daily

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## Dinner Salads

### *Maltese Salad \$11*

Diced grilled chicken breast, nectarines cucumbers pecans, and onions with micro greens and herb shoots  
Laced with a fresh mint vinaigrette

### *Wilted Spinach \$15*

Hot smoked bacon, Shiitake mushrooms  
Pears, dried cranberries, almonds and smoked duck breast  
Caramelized shallot vinaigrette

### *Romaine Bruschetta \$9*

Tomato basil Focaccia crostini topped with garlic herb Feta cheese, tossed hearts of romaine, Baby Swiss chard and roasted garlic  
Served with balsamic vinaigrette

### *Greek Caesar Salad \$10*

Romaine tossed in traditional dressing with garlic croutons, fried artichoke fritters, Feta cheese, Kalamata olives and Parmesan crisp  
Add chicken breast \$13; Add fish \$16;  
Add Filet Mignon \$21

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## Dinner Entrees

All entrees include choice of featured salad of the evening, rolls and sweet butter

### *Ahi Tuna \$25*

Pan seared with sun-dried tomato wasabi vinaigrette  
Served with Jasmine rice, seared spinach and fried rice paper

### *Veal Pot Roast \$20*

Tender Veal cooked in a light mushroom sauce with root vegetables and potatoes

### *Chamomile Salmon \$23*

Jasmine and Chamomile seared salmon with sweet corn, asparagus and tomato stew  
Riesling and cream reduction, Parisienne potatoes

### *Greek Style Chicken Pasta \$20*

Angel hair pasta tossed with Kalamata olives, sun-dried tomatoes, artichokes, peppers, onions and Feta cheese

### *Rack of Lamb Provencal \$35*

Rack of Lamb roasted with a garlic crust with a ground mustard demi glaze and fennel stew