

# Dinner Menu

## Starters

### *Thai Marinated 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 \$5.50*

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

### *Sausage & Corn Chowder*

Signature Eagle Ridge specialty  
\$4.00 a cup or \$5.00 a bowl

### *Featured Soup of the Day*

\$4.00 a cup or \$5.00 a bowl  
Varies Daily

## 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 \$9*

Romaine Lettuce Tossed in Traditional Dressing  
With Garlic Croutons, Fried Artichoke Fritters, Feta Cheese  
And Kalamata Olives, Add Chicken Breast \$12  
Add Catch of the Day \$15, Add Filet Mignon \$21

## Dinner Entrees

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

### *Ahi Tuna \$24*

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

### *Veal Pot Roast \$19*

Tender veal cooked in a light mushroom sauce  
With root vegetables and potatoes

### *Chamomile Salmon \$22*

Jasmine and Chamomile seared salmon  
With sweet corn, asparagus and tomato stew  
Riesling and cream reduction, Parisian 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

## Steaks

### *Rib Eye*

16 oz  
\$ 32

### *Filet Mignon*

10oz  
\$ 32

### *Petite Filet*

8 oz  
\$ 28

### *New York Strip*

14oz  
\$ 30