



DINNER MENU

STARTERS

SHRIMP COCKTAIL

Jumbo Gulf Shrimp Served on Ice with Cocktail Sauce and Lemon

\$9

MARTINI SCALLOPS

Seared Fresh Diver Scallops with a Vodka-Tomato Sauce

\$9

THAI MARINATED CRAB

Avocado, Basil, Cilantro, Lime, Garlic and Wild Crab Drizzled with Chimichurri Sauce and Passion Fruit Emulsion

\$11

FRENCH ONION SOUP

Caramelized Onions and Rich Beef Stock Baked with Parmesan Croutons and Gruyere Cheese

\$5.50

SAUSAGE & CORN CHOWDER

Signature Eagle Ridge Specialty

\$4 CUP

\$5 BOWL

FEATURED SOUP OF THE DAY

\$4 CUP

\$5 BOWL

DINNER SALADS

MALTESE SALAD

Diced Grilled Chicken Breast, Nectarines, Cucumbers, Pecans, Onions and Micro Greens with Herb Shoots Laced with a Fresh Mint Vinaigrette

\$11

ROMAINE BRUSCHETTA

Tomato-Basil Focaccia Crostini, Garlic Herb Feta Cheese, Hearts of Romaine, Baby Swiss Chard and Roasted Garlic, Served with Balsamic Vinaigrette

\$9

WILTED SPINACH

Cobb Smoked Bacon, Shiitake Mushrooms Pears, Dried Cranberries, Almonds and Maple Leaf Farms Smoked Duck Breast with Caramelized Shallot Vinaigrette

\$15

GREEK CAESAR SALAD

Romaine Lettuce Tossed in Traditional Dressing with Garlic Croutons, Fried Artichoke Fritters, Feta Cheese and Kalamata Olives. Add Chicken Breast \$13; Add Catch of the Day \$15; Add Filet Mignon \$21

\$10

DINNER ENTREES

All Entrees Include a Choice of Featured Salad, Potato and House Vegetable with House Baked Rolls, Lavosh and Specialty Butters

AHI TUNA

Pan Seared with Sun-Dried Tomato Wasabi Vinaigrette, Sauteed Spinach and Jasmine Rice

\$25

CHAMOMILE SEARED SALMON

Served with Sweet Corn, Asparagus, Tomato Stew, Parisian Potatoes and a Riesling Cream Reduction

\$23

VEAL POT ROAST

Tender Veal Cooked in a Light Mushroom Sauce with Root Vegetables and Potatoes

\$20

GREEK STYLE CHICKEN PASTA

Angel Hair Pasta Tossed with Kalamata Olives Sun-Dried Tomatoes, Artichokes, Peppers, Onions and Feta Cheese

\$20

ROASTED RACK OF LAMB PROVENCAL

Garlic Crusted Rack of Lamb with Fennel Stew and Ground Mustard Demi Glaze

\$35

A gratuity of 19% will be added to groups of 8 or more people



WEEKLY FEATURES

APPETIZERS

KING CRAB CAKES

Fresh Fennel, Citrus Spring Greens and Harissa Aioli

\$12

WILD BOAR Tournedos

Cumin & Herb Grilled Tenderloin, Boursin, Mango and Melted Leeks

\$12

POLENTA BITES

Sliced Avalon Strawberries, Brie, Moro Orange Gastrique, Grana Padano and Corn Grit Blinis

\$10

ENTREES

DUCK "À L' MORO ORANGE" TWO WAYS

Pan Seared Breast & Confit Thigh, Brussel Sprouts, Sundried Tomatoes, Local Wild Purple Raspberries and Firecracker Rice

\$26

PANCETTA PACCHERI RIGATI AL FORNO

Jumbo Tube Pasta, Italian Cured Pork Belly, Grape Tomatoes, Scallions, Mushrooms, Lemon Garlic Cream Sauce, Asiago and Mozzarella Cheese

\$24

VEAL SALTIMBOCCA

Prosciutto Sage Pressed Ribeye, Fontina Cheese and Roasted Wild Mushroom Chive Smashed Potatoes

\$29

SCALLOPS & SHRIMP CIOPINNO

Pan-Seared Diver Scallops, Grilled Jumbo Prawns, Steamed Mussels, Tomatoes, Garlic, Saffron, Creamer Potatoes, Fennel, Sweet Peppers and Garlic Herb Crostini

\$27

PISTACHIO CRUSTED HALIBUT

Shaved Asparagus, Sweet Peppers, Cured Olives, Artichokes, Meyer Lemon, Chipotle Sour Greek-Smoked Tomatoes and Jasmine Rice

\$28

BANGKOK VEGAN STEAK CHAP CHAE

Peanut Glazed Legume Medallions, Shiitakes, Carrots, Gailan, Peppers, Spinach, Scallions, Sweet Potato Glass Noodles and Garlic Sauce

\$24

STEAKS

Featuring Black Angus Beef Steaks

RIB EYE

16 oz

\$34

FILET MIGNON

10 oz

\$34

PETITE FILET

8 oz

\$30

NEW YORK STRIP

14 oz

\$32

*All Entrees Include Choice of Salad, Potato and House Vegetable with House Baked Rolls, Lavosh and Specialty Butters
Your Choice of Sauce: Béarnaise, Bleu Cheese Butter, Bordelaise, Balsamic Mushrooms, Blackened or au Poivre*

DESSERT

SINSINAWA MOUND SINNABLAST

Made by the world famous Mound Bakery at the home of the Sinsinawa Dominican Sisters located just outside Hazel Green, Wisconsin. A decadent mix of dense, caramel-cinnamon bread with a crusty exterior and hot moist inside topped with caramel sauce, white chocolate, chopped pecans and dusted with powdered sugar. Please order before dinner when possible or allow extra time to prepare. This incredible dessert is straight from Heaven! (Serves two)

\$10