

APPETIZERS

Pink Pepper Crusted Ahi Tuna Carpaccio*

Styled with local spring greens, garden compliments and a spicy wasabi dressing. 9

Grilled Flat Bread with Spicy Italian Sausage*

With Asiago cheese and finished with lump crab. 9

Lime Crab Soup

Finished with silver queen corn, fresh cilantro and jumbo lump crab. Infused with a splash of port. 8

SOUPS & SALADS

Tangerine Caesar Salad

Crisp hearts of organic Romaine lettuce, bound in a light tangerine Caesar dressing with cracked pepper, shaved Parmesan cheese and herb garlic croutons.
Topped with roasted pignolis. 8

Heirloom Tomato Caprice

Heirloom tomatoes, Buffalo Mozzarella and white Balsamic Vinegar reduction.
Served over tender organic greens with a medley of fresh herbs. 8

Classic French Onion Soup

A medley of sweet onion steeped in sherry and bound in a rich beef stock
Baked and topped with toasted Holland Rusk crouton and creamy Gruyere cheese. 7

Steamed Salmon Wrapped in a Rice Paper*

Served on a bed of organic greens.
Topped with a Mango Curry Vinaigrette and a brunoise of English cucumbers. 15

Eagle Rock House Greens

Tender organic greens with toy box tomatoes and English cucumbers. 4.5

Sweet and Sour Spinach and Strawberry Summer Salad

Fresh baby spinach tossed with smoked bacon and tear drop tomatoes.
Topped with strawberries and cracked pepper. 8

ENTRÉES

Prosciutto Gorgonzola Ravioli

Shaved prosciutto Parma, tossed with Gorgonzola cheese and caramelized sweet onions.
Complimented in a cracked black pepper ravioli and
served with a cranberry tomato concasse with roasted garlic and fresh herbs. 18

Pecan Crusted Atlantic Salmon*

Pecan crusted Dorne of Atlantic salmon.
Served with a lemon vermouth butter sauce, a medley of garden vegetables and roasted garlic,
with red onion mashed baby bliss potatoes. 18

Pan Seared Filet of Black Angus*

With a morel mushroom crust. Topped with a red wine mushroom demi glace with roasted bacon and shallots.
Served with a medley of braised garden vegetables and roasted garlic, with red onion mashed baby bliss potatoes 38

SPINACH AND GARLIC RAVIOLI

With Italian sausage and Himalayan snow peas
covered in a sweet tomato basil cream sauce. 16

Grilled Free Range Chicken Chasseur*

Free range chicken served in a classic white wine mushroom chasseur sauce.
Served with cremini mushroom risotto and a medley of braised vegetables. 18

Blackened Chicken Alfredo

Lightly blackened breast of chicken served on a bed of spinach fettuccine with shaved
Parmesan cheese and pan wilted garlic spinach. 17

Cranberry Crusted Pork Tenderloin*

Marinated pork tenderloin set in sweet molasses and caramelized cranberries grilled to perfection then
topped with a roasted red onion cranberry demi glace.
Served with braised garden vegetables and a cremini mushroom risotto. 24

Roast Duckling*

Grilled breast of roast duckling finished with apple cider jus, fresh thyme and cinnamon sticks.
Set on a bed of roasted garlic and red onion mashed potatoes with a medley of braised garden vegetables. 28

Mediterranean Shrimp and Pasta*

Sauteed tender pink shrimp, pan sautéed and tossed with fresh basil, cilantro, garlic, and Feta cheese.
Accompanied with braised tomatoes, white wine, lemon and green olives, finished with penne pasta. 24

Grilled Vegetarian Pasta

Tossed in a fresh basil pesto and penne pasta with shaved Pecorino cheese and a medley of fresh herbs. 14

Grilled Veal Chop*

With a citrus chipotle barbecue sauce served with braised garden vegetables and cremini mushroom risotto. 34

Executive Chef, Christian Clements

*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 8 or more.
Now proudly serving free-range chicken.