

EAGLE TAVERN AND INN DINNER MENU
Business Route 100 in the Village of Eagle – Chester Springs Pa. 19425
(610) 458-5331

APPETIZERS AND SOUPS

Soup of the Day 4.00 Snapper w/ Sherry 4.00 Seafood Bisque 5.00 French Onion 6.00

Eagle Shrimp – shrimp wrapped in bacon (3) 9.00 (6) 15.00

Clams Casino-clams, peppers, onions and bacon with melted butter 8.00

Mushrooms and Crabmeat Monterey –casserole of mushrooms, crab and Monterey Jack 7.00

Philly Cheesesteak Eggrolls with Chipotle sauce 7.00 Breaded Mozzarella Sticks 6.00

Classic Shrimp Cocktail (3) for 9.00 (6) for 15.00

SIT DOWN SOUP AND SALAD BAR

Sit down soup, salad bar & bread basket included with entrée only

Soup Selection: Soup of the Day or Snapper with Sherry

Salad Selections: The Wedge ---- Eagle Dinner Salad --- Dinner Caesar

ALL DINNER ENTREES ARE SERVED WITH SOUP, SALAD AND CHOICE OF TWO SIDES

FROM THE SEA

Lobster Tails -- 5/6 oz. cold water tail (1) tail 25.00 (2) tails 35.00
.....smothered with crab imperial (1) tail 29.00 (2) tails 39.00

Broiled Seafood Combo – lobster, shrimp, scallops, crab and flounder 29.00

Eagle Shrimp Dinner – bacon wrapped shrimp (4) 14.00 (6) 20.00

Broiled Flounder in a lemon butter sauce 16.00

Flounder Monterey – flounder topped with crab imperial and Monterey Jack cheese 21.00

Baked Salmon – salmon filet in a creamy lemon dill sauce 19.00

Naked Sea Scallops – browned in a butter and wine sauce 18.00

Hand Breaded Jumbo Shrimp -- lightly fried shrimp (4) 15.00 (6) for 21.00

Crab Cake -- lightly breaded cake full of crab and spices (1) 15.00 (2) 21.00

Crab Imperial – house favorite – baked crab and spices in a creamy sauce 1

Seafood Angelina over Pasta -- shrimp, crab, and scallops in a garlic butter sauce 21.00

FROM THE GRILLE

Filet Mignon -- king of steaks cooked to your liking 26.00
.....Jr. Filet Mignon 19.00

Surf and Turf -- Jr. Filet Mignon with a 6 oz. Lobster Tail 34.00

Steak Diane – pan seared filet medallions topped with a brandy semi-glaze 21.00

Grilled Delmonico Steak – one pounder – well marbled loin strip steak 21.00

Grilled Ham Steak – generous portion of domestic smoked ham 16.00

Kobe Beef Country Meatloaf with mushroom onion gravy – 16.00

Grilled Lamb Tenderloin – served with green peppercorn demi-glaze 20.00

CHICKEN AND VEAL DISHES

Parmagiana – lightly breaded with marinara and mozzarella Veal 19.00 Chicken 17.00

Chesapeake – covered with crab imperial and provolone cheese Veal 21.00 Chicken 19.00

Conestoga – sauteed with mushrooms in a wine cream sauce Veal 19.00 Chicken 17.00

Marsala -- sauteed with mushrooms in a brown wine sauce Veal 18.00 Chicken 15.00

Picatta – sauteed in a lemon butter sauce with capers Veal 19.00 Chicken 17.00

Peaches -- with a peach nectar demi-glaze and a hint of cream Veal 20.00 Chicken 17.00

CHOICE OF SIDES

Potato of the Day Spicy Applesauce Sauteed Mushrooms Vegetable of the Day

Pickled Beets French Fries Sweet Potato Fries Pasta Marinara Cole Slaw

LITE FARE AT THE DINNER HOUR SIT DOWN SOUP AND SALAD BAR AVAILABLE FOR 10.00

Eagleburger 8.00 Hamburger 6.00 Cheeseburger 7.00

Barnyard – grilled chicken breast with Canadian bacon, cheese lettuce & tomato 8.00

Pub Dip – Hot Roast Beef Sandwich 7.00 Chicken Caesar Salad 10.00

Mushrooms and Crab with Fries and Slaw 11.00 Fried Oysters & Chicken Salad 11.00

Oven Fish & Chips 11.00 Peardorf Salad with walnuts & bleu cheese 10.00

THE BEST IS ALWAYS LAST –ENJOY OUR GREAT DESSERTS & AFTER DINNER DRINKS