

1727

SIP • SAVOR • ENJOY

# EAGLE TAVERN



## TO SHARE

**SIRACHA DEVILED EGGS • 7**

Smoked paprika, chive

**CALAMARI • 12**

House-made marinara, fresh lemon, parsley

**BLISTERED SHISHITO PEPPERS • 7**

Marcona almond & roasted red pepper aioli, sea salt

**POTATO & CHEDDAR PIEROGI • 9**

Crispy bacon, fried onions, sour cream, chive

**SEARED YELLOWFIN TUNA • 16**

Wasabi aioli, pickled ginger, seaweed salad

**EAGLE SHRIMP • 15**

Jumbo shrimp wrapped in bacon, mixed greens, tavern sauce

**SHRIMP COCKTAIL • 15**

Jumbo chilled shrimp, cocktail sauce, lemon, sprouts

**FRIED CHEESE CURDS • 10**

Lightly breaded, Wisconsin cheese, dill pickle ranch

**HAND CUT TAVERN FRIES • 6**

Malt vinegar aioli

**MUSSELS • 14**

White wine, lemon garlic butter, parsley, baguette

**CRAB IMPERIAL • 15**

Jumbo lump crab, peppers, artisan crackers

**BAVARIAN PRETZEL • 12**

Coarse salt, Dusseldorf mustard, jack cheese sauce

**WINGS • 13**

Buffalo, bbq, lemon pepper, OR dry rub jerk. Carrots, celery, bleu cheese

**FRIED CAULIFLOWER • 10**



Battered, red chili glaze, celery, carrot, bleu cheese

**BRUSCHETTA • 8**

Whipped ricotta, basil, balsamic reduction

**MUSHROOM TOAST • 9**

Brioche, sherry, veal demi glaze cream, truffle oil, chive







# SOUP & SALAD

(ADD CHICKEN 6 - SHRIMP 12 - SALMON 12 - STEAK 12)

## HOUSE • 8

Local greens, raw vegetables, croutons, tarragon vinaigrette

## MIXED GREENS & SHAVED CABBAGE • 12

Crispy noodles, roasted peanuts, carrots, cucumber, red onion, ginger soy vinaigrette

## CAESAR • 10

Hearts of romaine, croutons, parmigiana reggiano

## CAPRESE • 12

Tomato, fresh mozzarella, basil, balsamic reduction

## WEDGE • 12

Bacon, bleu cheese, sundried tomato, buttermilk bleu cheese dressing, chives

## SNAPPER SOUP • 6/9

Sherry, hard cooked egg, parsley, lemon zest

## SOUP DU JOUR • 5/6

## KENNETT MUSHROOM • 5/8

Shallot, cream, nutmeg

## ONION SOUP GRATINEE • 9

Caramelized onion, broiled gruyere

# LITE FARE

## TAVERN BURGER • 15

9oz house-ground burger, sharp cheddar, lettuce, tomato, caramelized onions, whole grain mustard aioli, brioche bun with tavern fries

## FRENCH DIP • 15

Shaved prime rib, gruyere, au jus, horseradish, toasted roll, tavern fries

## IMPOSSIBLE BURGER • 14

Plant-based burger, lettuce, tomato, caramelized onions with tavern fries

## GRILLED CHICKEN SANDWICH • 14

Blackened grilled chicken, sharp cheddar, lettuce, bleu cheese mayonnaise, sesame seed bun, tavern fries

## CHICKEN SALAD & FRIED OYSTERS • 14

Served on a bed of lettuce w/ 4 fried oysters





# MAIN

## TAVERN STEAK • 21

8oz flat iron steak, herb compound butter, sautéed green beans, fingerling potato

## FILET MIGNON • 36

8oz center cut filet, bordelaise sauce, summer squash & carrot medley, fingerling potatoes

## COTTAGE PIE • 16

Seasoned ground beef, peas, and carrots, herb gravy, whipped potato crust, chive

## CHICKEN MARSALA • 19

Broccolini, marsala wine sauce, mushrooms, fingerling potatoes

## CHICKEN PARMESAN • 20

spaghetti, garlic, chili flake, EVOO, pecorino romano, parsley

## BLACKENED SALMON • 22

Bearnaise butter, summer squash & carrot medley, sweet potato & carrot puree

## ROASTED TURKEY • 19

Mashed potato, haricots verts, stuffing, gravy, cranberry, parsley

## PASTA DU JOR • 18

chef's choice

## DAY BOAT SCALLOPS • 24

summer squash & carrot medley, parsnip puree, chermoula sauce

## FISH AND CHIPS • 18

House beer-battered, Icelandic cod, old bay, tartar, coleslaw, parsley, fresh lemon

## CRAB CAKE • 32

Tartar, summer squash & carrot medley, fingerling potatoes

## PORK TENDERLOIN • 24

Spice rub, sweet corn succotash, sweet potato & carrot puree, peach vinegar BBQ sauce

# DESSERT

## PEACH COBBLER A LA MODE • 9

## HOT FUDGE SUNDAE • 9

Malt, peanuts, maraschino cherry, whipped cream

## KEY LIME PIE • 8

Graham cracker crust, whipped cream

## SOUR CREAM CHEESECAKE • 8

Graham cracker crust, raspberry coulis

## CREME BRULEE • 8

Vanilla bean, burnt sugar, fresh raspberries

## DARK CHOCOLATE MOUSSE • 8

Fresh raspberries, whipped cream





# DAILY FEATURES

**MONDAY | BURGER & BEER • 15**

9oz house-ground burger, one pint of craft beer

**TUESDAY | HOMESTYLE CLASSIC • MP**

Chef's choice

**WEDNESDAY | PRIME RIB • 24/32**

Baked potato, haricots verts, horseradish sauce

**THURSDAY | TWIN TAILS • MP**

Two 4oz lobster tails, baked potato, seasonal vegetable, drawn butter

**FRIDAY | BABY BACK RIBS • 19/28**

Tavern fries, baked beans

**SATURDAY | PRIME RIB • 24/32**

Baked potato, haricots verts, horseradish sauce

**SUNDAY | HOMESTYLE CLASSIC • MP**

Chef's choice

**HERE AT THE EAGLE TAVERN, OUR GOAL IS TO BRING YOU AN INCREDIBLE DINING EXPERIENCE IN A HISTORIC TAVERN ATMOSPHERE. OLD TAVERN TRADITIONS WITH NEW AGE CUISINE AND COCKTAILS, WHETHER IT BE IN OUR TAVERN BAR AREA OR CASUAL DINING ROOM. YOU CAN ALSO ENJOY OUR OUTSIDE DECK AND PRIVATE EVENT ROOM IN OUR SECOND LEVEL TAP ROOM. WE'VE BEEN SERVING THE SURROUNDING COMMUNITY FOR ALMOST 300 YEARS WITH FRIENDLY CONVERSATION AND YOUR LIFE LANDMARK MOMENTS, WE STRIVE TO HAVE EVERY GUEST FEEL WELCOMED AND COMFORTABLE WITH EVERY VISIT TO THE EAGLE. WE THANK YOU FOR YOUR CONTINUED PATRONAGE AND INVITE YOU TO COME SIP – SAVOR – ENJOY YOUR NEXT EAGLE TAVERN EXPERIENCE.**

