

1727

*SIP • SAVOR • ENJOY*

# EAGLE TAVERN

## TO SHARE

**CALAMARI • 12**

house-made marinara · fresh lemon

**POTATO & CHEDDAR PIEROGI • 9**

crispy bacon · fried onions · sour cream

**SEARED YELLOWFIN TUNA • 16**

seaweed salad · wasabi aioli · ginger ·  
sprouts  
– GF

**FRIED CHEESE CURDS • 10**

lightly breaded, wisconsin cheese, dill pickle  
ranch

**BRUSCHETTA • 8**

whipped ricotta · micro basil · balsamic  
reduction

**MUSSELS • 14**

white wine · lemon garlic butter · parsley ·  
baguette

**HAND CUT TAVERN FRIES • 6**

malt vinegar aioli

**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 · dry rub jerk ·  
celery · carrot · bleu cheese

**FRIED CAULIFLOWER • 10**

battered · red chili glaze · celery carrot · bleu  
cheese - V

# SALAD

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

## HOUSE • 8

local greens · raw vegetables · croutons ·  
tarragon vinaigrette  
– V

## MIXED GREENS & SHAVED CABBAGE

• 12  
crispy noodles, roasted peanuts, carrots,  
cucumber, red onion, ginger soy vinaigrette  
– V

## COBB • 12

bacon · cucumber · tomato · avocado bleu  
cheese crumbles · hard cooked egg · house  
vinaigrette  
– GF

## CAPRESE • 12

tomato, fresh mozzarella, basil, balsamic  
reduction  
– GF

## CAESAR • 10

hearts of romaine · croutons · parmigiano  
reggiano

# SOUP

## SNAPPER SOUP • 6/9

sherry · hard-cooked egg · parsley · lemon  
zest

## KENNETT MUSHROOM • 5/8

shallot  
· cream · nutmeg

## SOUP DU JOUR • 5/6

tomato · cognac · cream

## ONION SOUP GRATINEE • 9

caramelized onion · broiled gruyere

# SMALL PLATES

## EAGLE SHRIMP • 15

jumbo shrimp · bacon · mixed greens ·  
tavern sauce

## BLISTERED SHISHITO PEPPERS • 7

marcona almond · roasted red pepper aioli ·  
sea salt  
– V

## MUSHROOM TOAST • 9

brioche · sherry · cream · veal demi glaze ·  
truffle oil

## SRIRACHA DEVILED EGGS • 6

smoked paprika · chive  
– V/GF

## SHRIMP COCKTAIL • 15

jumbo chilled shrimp · cocktail sauce · fresh  
lemon · sprouts

# MAIN

## TAVERN BURGER • 15

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

## REUBEN • 14

corned beef · sauerkraut · gruyere · thousand island · grilled rye · chips

## BLACKENED CHICKEN SANDWICH • 14

blackened chicken · sharp cheddar · lettuce · tomato · sesame seed bun · tavern fries

## TURKEY PANINI • 11

smoked turkey · brie · arugula · apple butter multigrain bread · chips  
– add bacon \$2

## OPENFACE BEEF SANDWICH • 13

shaved beef on white bread with gravy .  
Served with crinkle fries

## FISH & CHIPS • 17

icelandic cod · tavern fries · old bay · tartar sauce · coleslaw

## EAGLE SHRIMP PLATTER • 17

jumbo shrimp wrapped in bacon · tavern fries · coleslaw · tavern sauce

## IMPOSSIBLE BURGER • 14

plant-based burger · lettuce · tomato · caramelized onions · sesame seed bun · tavern fries  
– V

## CLUB • 13

smoked turkey & ham · bacon · mayonnaise · lettuce · tomato · white bread · chips

## VEGGIE PANINI • 10

fried eggplant · provolone · roasted red pepper arugula · basil · pesto · multigrain bread.chips

## OPENFACE TURKEY SANDWICH • 13

sliced · turkey · breast · over white · bread · with · cranberry · and · gravy

## CHICKEN SALAD • 9

bibb lettuce · pickled beets · hard cooked egg · tatar  
– add fried oysters \$5

## FRENCH DIP • 15

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

## HALF SANDWICH & SOUP • 12

lettuce · tomato · mayo. Choice of : chicken salad, tuna salad, turkey, ham, BLT. Choice of bread

# DAILY FEATURES

## **MONDAY | BURGER & BEER • 15**

9 oz 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**

2 4oz lobster tails . baked potato . haricot verts . drawn butter

## **FRIDAY | BABY BACK RIBS • 16/28 tavern**

fries . baked beans . cornbread . coleslaw . house bbq sauce

## **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.**