

## • APPETIZERS •

### FRENCH ONION AU GRATIN

Covered with cheese & baked in a crock until bubbly!  
We're told it's the best anywhere!

~ CROCK \$6~

### ARTICHOKES MONTEMAGE

Seasoned egg and cheese battered artichoke hearts, pan fried & baked en  
casserole w/ butter & herb sauce

~ \$10~

### STUFFED BANANA PEPPERS

The best on Main Street! Hot banana peppers oven baked  
w/ our house gorgonzola cheese & spinach stuffing.

~ \$10~

### WARM SPINACH ARTICHOKE DIP

Made w/ cream cheese, artichokes, spinach & parmesan cheese.  
Served with crostini toasts for sharing.

~ \$9~

### BUFFALO WINGS

10 Wings, your way, Celery & Bleu Cheese on side

~ \$13~

### WELSH RAREBIT

A specialty unique to The Eagle House, passed down for generations, made w/  
stale ale & extra sharp Canadian cheddar cheese, served in piping hot  
casserole w/ toast points, good to share. Add Bacon, add two bucks.

~ \$10~

### COCONUT SHRIMP

Fresh shrimp rolled in coconut and fried crispy, served w/ a spicy apricot dipping  
sauce on side.

~ \$14~

### O'RINGS & RAREBIT

Crispy onion rings with our sharp rarebit cheddar & ale dipping sauce.

~ \$11~

### FRESH SHRIMP COCKTAIL

Fresh shrimp, homemade cocktail sauce, lemon

~ \$12~

### WARM BANANA PEPPER DIP

With banana peppers, gorgonzola & cream cheese. Served w/ crostini toasts.

~ \$9~

## • FROM THE SEA •

### BROILED FRESH HADDOCK FILLET

Served with your choice of potato+ coleslaw  
(Sorry, no entertainment coupons)

~ \$14~

### OUR FAMOUS BEER BATTERED FISH FRY

An Eagle House tradition, freshest in town, served **EVERY DAY** for lunch and dinner!  
Dipped in beer batter, fried golden, served with your choice of potato and coleslaw.  
(Sorry, no entertainment coupons on fish fry)

~ \$15~

## SEAFOOD ENTREES BELOW SERVED WITH GARDEN SALAD OR CUP OF SOUP TO START

### BRUSCHETTA HADDOCK

Fresh fillet baked & finished with a cool tomato bruschetta  
with a choice of potato or vegetable

~ \$18~

### FRESH OVEN BAKED SALMON FILLET

Fresh fillet, oven baked with lemon, white wine & butter  
- your choice potato or vegetable

~ \$23~

### LINGUINI & BLACKENED FRESH SHRIMP

Fresh shrimp blackened w/ authentic Cajun spices, tossed in linguini pasta, virgin olive oil, fresh  
mushrooms, roasted sweet peppers, garlic & freshly grated imported Asiago cheese. (Cajun blackening  
can be on the SPICY side, if you're not sure, may we suggest you ask for lightly blackened)

~ \$25~

### HADDOCK CASINO

Fresh fillet topped with a casino topping of sweet bell pepper,  
onion, bacon & garlic seasoned bread crumbs, oven baked &  
served with your choice of potato or vegetable

~ \$18~

### OUR HOMEMADE CRAB CAKES

Twin crab cakes served with a creamy lobster sauce  
- potato or vegetable

~ \$17~

## PASTA

### EGGPLANT PARMESAN & LINGUINI MARINARA

Lightly breaded pan fried eggplant cutlets layered with fresh tomato sauce & Italian cheese medley,  
served with linguini & marinara sauce, garlic toast side

### FETTUCCHINE AGLIO OLIO ROMA

Pasta tossed with fresh roma tomato, olive oil, fresh garlic, artichoke hearts,

### PESTO PASTA FETTUCCHINE

Fettuccine tossed with house made creamy pesto, roasted red peppers,  
finished with asiago cheese

Pasta Entree with Garlic Toast... \$15  
or your choice w/ Grilled Chicken...\$18 | w/ Grilled Shrimp...\$25

ENTREES BELOW SERVED WITH GARDEN SALAD OR CUP OF SOUP TO START

**CHICKEN PICCATA**

Egg battered boneless breast of chicken sauteed in lemon, butter, white wine, capers, artichoke hearts & mushrooms, served over rice pilaf

~ \$18~

**GRILLED CHICKEN & VEGGIES**

Boneless, grilled marinated chicken breast served with veggie du jour

~ \$15~

**HERB ROASTED 1/2 CHICKEN**

In house, slow roasted half chicken with pan gravy on side, your choice of potato & applesauce

~ \$17~

**APPLE BOURBON PORK CHOP**

14 oz. frenched pork chop, our own apple bourbon sauce & choice of side

~ \$18~

**BANANA PEPPER CHICKEN**

Boneless breast of chicken with our gorgonzola spinach stuffing, rolled into panko bread crumbs & oven baked, served with choice of potato or vegetable and a spicy banana pepper cream sauce & finished with a cool tomato basil compote, the perfect combination of hot & spicy to cool & sweet, delish!

~ \$18~

**HOMEMADE CHICKEN POT PIE**

A house favorite...served with a golden french puff pastry crust

~ \$17~

The holland land company, whose surveyors charted the scenic route along Main Street in Williamsville, regarding their discovery of The Eagle House, decreed....

**“Bird, Beef and Bottle with a bed for the weary traveler.”**

**FROM THE GRILLE**

GRILLE ENTREES SERVED WITH GARDEN SALAD OR CUP OF SOUP TO START.  
YOUR CHOICE OF POTATO OR VEGETABLE

*ALL STEAK ENTREES at the Eagle House are served with our house made au jus, if you prefer to have this ON THE SIDE or NOT AT ALL, please make your server aware when ordering your entree.*

**FILET MIGNON**

Best center cut, choice aged beef. Grilled to your liking over a bread croute, button mushrooms & onion ring garnish (Sorry, no coupons/discounts on filet mignon entrees)

Petite 6oz. **\$31.95** | House 8oz. **\$37.95**

**TAVERN FILET OF SIRLOIN STEAK**

10 oz. grilled Black Angus filet of sirloin, served with natural juices

~ \$25 ~

**GORGONZOLA TAVERN FILET**

Same as above, but finished with a gratin of gorgonzola + cheese & herbs

~ \$27 ~

**BEEF WELLINGTON IN PUFF PASTRY**

Classicy prepared with a wild mushroom pate & wrapped in French puff pastry. Cooked golden brown to a medium rare temperature served with natural red wine juices. A favorite from days gone by... a house specialty to be savored

~ \$31 ~