

EAGLE VIEW GRILLE

APPETIZERS

SOUTHWESTERN CHICKEN QUESADILLA

Lightly spiced chicken, black bean and corn relish melted with pepper jack cheese toasted in a tomato basil tortilla wrap
\$7.95

CRAB STUFFED MUSHROOMS

Our special blend of cream cheese and crab meat, and a variety of spices stuffed into jumbo mushroom caps then sealed with melted cheese
\$7.95

BOURSIN CHEESE FRUIT PLATE

Herbed Boursin cheese accompanied with an array of fresh fruit and crackers
\$7.95

JUMBO ONION RINGS

Huge battered, steak cut onion rings, deep fried and accompanied by a spicy, sweet Vidalia Onion dipping sauce
\$5.95

CHICKEN TENDERS

Juicy white meat chicken fried in a country style breading. Accompanied by your choice of honey mustard, barbecue or ranch dipping sauce
\$5.95

FRENCH STYLE MUSSELS

A full pound of blue point mussels steamed in white wine, lemon, garlic and parsley
\$7.95

JUMBO BUFFALO WINGS

Jumbo chicken wings drenched in our hot Buffalo Sauce, with Bleu Cheese dipping sauce. For a sweeter flavor, try our honey barbecue
12 for \$7.95 24 for \$12.95

SOUPS AND SALADS

BOURBON ONION SOUP

Caramelized onions simmered for hours and spiked with Jack Daniels Old No. 7, Tennessee Bourbon and topped with melted cheese
BOWL \$4.95

SOUP DU JOUR

Each day is a new surprise. Ask your server "What's in the pot?" for today's special

BOWL \$3.95 CUP \$2.50

SURF OR TURF SALAD

Your choice of grilled ahi tuna or sliced beef tenderloin on a bed of fresh greens, red onions, blue cheese and tossed with our red wine vinaigrette
\$9.95

CHICKEN SALAD

Tender white meat chicken with mandarin orange and pineapple in a sweet creamy dressing served on spring mix or on a buttered croissant
\$6.95

COBB SALAD

Crispy chicken, Virginia ham, bacon crumbles, bleu and cheddar cheeses with tomato, cucumber and red onion finished with a hard boiled egg
HALF \$6.95 FULL \$8.95

OUR SIGNATURE SALAD

Fresh garden greens tossed with fruit and vegetables, sun dried tomatoes then drizzled with our signature sesame ginger dressing
HALF \$4.95 FULL \$6.95

CLASSIC CAESAR SALAD

Crisp romaine lettuce with creamy Caesar dressing, croutons and shredded parmesan cheese
HALF \$4.95 FULL \$6.95
Add Chicken \$1.50

GREEK SALAD

An array of fresh salad greens tossed with tomato, sweet red onion, cucumber, olives, feta cheese crumbles and our original Greek vinaigrette
HALF \$4.95 FULL \$6.95

EAGLE VIEW GRILLE

SANDWICHES

ALL SANDWICHES SERVED WITH CHOICE OF
REGULAR FRIES, CAJUN FRIES, COLE SLAW, POTATO SALAD, ONION RINGS
OR COTTAGE CHEESE

BEEF TENDERLOIN SANDWICH \$8.95

Filet of tenderloin, pepper seasoned, grilled and sliced on a hoagie roll with grilled onions and melted Swiss cheese

GRILLED REUBEN \$7.95

Corned beef sliced thin and piled high with sauerkraut, Swiss cheese and a special zesty sauce. Grilled on marble rye

GRILLED TUNA SANDWICH \$8.95

Succulent Ahi tuna dusted with herbs and charbroiled. Served on a Kaiser roll with fresh greens herbed Boursin cheese and sliced tomato

PAN SEARED GROUPEL SANDWICH \$8.95

Fillet of gulf grouper lightly dredged in seasoned bread crumbs then pan seared and served on a hoagie roll

SOUTHWEST SANDWICH WRAP \$6.95

Grilled chicken breast, shredded lettuce, tomato, red onion, special spices and cheeses wrapped in a tomato, basil flour tortilla

ULTIMATE CLUB \$8.95

Piles of smoked turkey, Virginia ham and bacon, American and Swiss cheeses, lettuce, tomato and Chipotle mayo. Served on toasted wheat bread

CHICKEN BREAST SANDWICH \$7.95

A boneless marinated, breast of chicken that's grilled and served on a Kaiser roll. Try barbecue or Cajun seasoning for a different twist

BLEU ON BLACK BURGER \$8.95

½ pound Black Angus dusted in Cajun seasoning served on a Kaiser roll and topped with bleu cheese crumbles

EAGLE VIEW BLACK ANGUS BURGER \$7.50

½ pound hand pattied Black Angus beef served with lettuce, tomato, red onion and pickles on a Kaiser Bun

Choice of cheese \$.50 Add bacon \$.50

Substitute a side salad for an additional \$1.00

Add an Additional side for \$1.75

All meat is cooked medium to well, unless otherwise specified. Guests requesting meats served in an under-cooked form, assume the risk of potential illness

DINNER

SERVED THURSDAY, FRIDAY AND SATURDAY

ENTRÉE SELECTIONS

All dinner entrées served with House Salad or Soup Du Jour, Chef's Vegetable and Choice of Baked Potato, Fettuccini or Fries

12oz K.C. STRIP STEAK \$18.95

A gently marbled Kansas City Strip, charbroiled to your liking

SESAME GLAZED PORK TENDERLOIN \$16.95

The whole tenderloin charbroiled, then sliced into medallions and finished with our soy ginger glaze and sprinkled with sesame seeds

STUFFED CHICKEN FLORENTINE \$14.95

Boneless breast of chicken lightly stuffed with a mixture of spinach, bacon and parmesan, then sautéed with a little white wine and fresh mushrooms

RIB EYE DELMONICO \$18.95

Hand carved rib eye charbroiled to perfection and topped with sautéed mushrooms and onions

CHICKEN DIJON \$13.95

Boneless chicken breast sautéed with mushroom and onions, then simmered in a sauce of Dijon mustard and cream

MUSSELS MARINARA \$12.95

Blue Point mussels simmered in marinara sauce and tossed with fettuccini

GROUPER MANHATTAN \$16.95

Gulf grouper fillet sautéed with sun dried tomatoes, red onions and fresh basil in a sweet Vermouth cream sauce

ASK ABOUT OUR CHEF'S SUGGESTIONS FOR THE EVENING
& OUR DESSERT OPTIONS

JOIN US ON FRIDAYS FOR RIB NIGHT

Slow Roasted Prime Rib

Baby Back Ribs

King Cut \$23.95

Full \$21.95

Queen Cut \$19.95

Half \$14.95

All meat is cooked medium to well, unless otherwise specified. Guests requesting meats served in an under-cooked form, assume the risk of potential illness