Eagle’s Nest
Luncheon Menu

APPETIZERS

OYSTERS ON THE HALF SHELL – $4.25
Ice cold, fresh blue point oysters.

ARTICHOKE HEARTS – $2.95
Breaded and sautéed in garlic butter and wine.

SHRIMP COCKTAIL – $5.95
Six large, chilled Gulf Shrimp.

COUNTRY STYLE PATÉ – $2.95
A coarse fresh pate – the Eagle’s Nest recipe.

OYSTERS ROCKEFELLER – $4.50
Baked with a spinach Pernod sauce and served on the half shell.

NAVY BEAN SOUP – $2.25
Hearty, thick bean soup: an American tradition.

FRENCH ONION SOUP – $2.25
A classic French recipe, topped with melted Swiss cheese.

SEAFOOD GUMBO – $2.50
A blend of seafood, vegetables and herbs, thickened with a Cajun brown roux.

SOUP DU JOUR – $2.25
Made with our chef’s selection of natural stocks.

SALADS

SALAD NICOISE – $4.95
Albacore tuna, hearts of palm, new potatoes, green beans, peeled tomato wedges, celery, green peppers, ripe black olives and Caesar’s Dressing served on romaine lettuce.

BEEF STEAK SALAD – $5.25
Warm charbroiled flank steak over bell peppers, sweet red peppers, purple onion, and Caesar’s Dressing served on romaine lettuce.

SHRIMP SALAD – $6.95
Large tender shrimp mixed with celery, tarragon, hard-cooked eggs, in a lemon mayonnaise dressing served with nut bread and sherbet.

CHICKEN SALAD – $5.95
Diced chicken, almonds, grapes, apples and celery in a lemon mayonnaise dressing, garnished with hard-cooked eggs, nut bread and sherbet.

FRUIT SALAD – $6.25
Mixed seasonal fruits served in a pineapple, accompanied by nut bread and sherbet.

HOUSE SALAD – $2.50
Romaine lettuce topped with chopped eggs, sliced black olives and peeled tomato wedges. Your choice of dressing.

SPINACH SALAD – $2.95
Fresh spinach, purple onions, mushrooms, chopped eggs, croutons, bacon and our vinaigrette dressing.

SOUP AND SALAD – $4.25
Your choice of any of our soups with a House or Spinach Salad.

LUNCHEON BREAKS

EGGS CHADWICK – $4.95
Two poached eggs, ham and tomatoes on an English muffin with Hollandaise, served with fresh fruit and warm German potato salad.

CHOPPED SIRLOIN – $4.95
Charbroiled ground sirloin served on grilled onions with warm German potato salad.

STACKED HAM SANDWICH – $4.95
Shaved ham and baby Swiss cheese stacked high on pumpernickel bread, served with Dijon mustard sauce and warm German potato salad.

PRIME RIB SANDWICH – $6.95
Prime rib served open face, with warm German potato salad. Sour cream, horseradish served upon request.

PRIME RIB MELT – $5.95
Thinly sliced prime rib, bell peppers and onions in a burgundy sauce on top of French bread with melted Swiss cheese, served with warm German potato salad.

ENTRÉES

SNAPPER PICTATA – $7.25
Sautéed and finished in a creamy caper sauce.

SAUTÉED SCALLOPS – $5.95
Bay scallops sautéed with artichokes, tomatoes, mushrooms and fresh garlic.

CHICKEN DIJONNAISE – $5.25
Chicken breast sautéed in a creamy Dijon mustard sauce.

CHICKEN SOUBISE – $4.95
A charbroiled chicken breast served with a rich soubise sauce.

ESCALOPE OF PORK – $5.25
Pork tenderloin sautéed and served with a mustard sauce.

VEAL MARSALA – $7.50
Scallop of veal sautéed and finished with a Marsala wine and mushroom sauce.

LONDON BROIL – $5.95
Marinated, charbroiled flank steak served over grilled onions. Priced Daily

PASTA DU JOUR – $4.25
Ask your waiter for today’s special.

The Eagle’s Nest is pleased to participate in the American Heart Association’s Creative Cuisine Program. Please consult your waiter for low-cholesterol menu selections.

15% gratuity added to parties of seven or more.