



EAGLE'S

NEST

Eagle's Nest Luncheon Menu

APPETIZERS

OYSTERS ON THE HALF SHELL – Ice cold, fresh blue point oysters.	\$4.25
ARTICHOKE HEARTS – Breaded and sautéed in garlic butter and wine.	\$2.95
SHRIMP COCKTAIL – Six large, chilled Gulf Shrimp.	\$5.95
COUNTRY STYLE PATÉ – A coarse fresh paté – the Eagle's Nest recipe.	\$2.95
OYSTERS ROCKEFELLER – Baked with a spinach Pernod sauce and served on the half shell.	\$4.50
NAVY BEAN SOUP – Hearty, thick bean soup; an American tradition.	\$2.25
FRENCH ONION SOUP – A classic French recipe, topped with melted Swiss cheese.	\$2.25
SEAFOOD GUMBO – A blend of seafood, vegetables and herbs, thickened with a Cajun brown roux.	\$2.50
SOUP DU JOUR – Made with our chef's selection of natural stocks.	\$2.25

SALADS

SALAD NICOISE – 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.	\$4.95
BEEF STEAK SALAD – Warm charbroiled flank steak over bell peppers, sweet red peppers, purple onion, and Caesar's Dressing served on romaine lettuce.	\$5.25
SHRIMP SALAD – Large tender shrimp mixed with celery, tarragon, hard-cooked eggs, in a lemon mayonnaise dressing served with nut bread and sherbet.	\$6.95
CHICKEN SALAD – Diced chicken, almonds, grapes, apples and celery in a lemon mayonnaise dressing, garnished with hard-cooked eggs, nut bread and sherbet.	\$5.95
FRUIT SALAD – Mixed seasonal fruits served in a pineapple, accompanied by nut bread and sherbet.	\$6.25
HOUSE SALAD – Romaine lettuce topped with chopped eggs, sliced black olives and peeled tomato wedges. Your choice of dressing.	\$2.50
SPINACH SALAD – Fresh spinach, purple onions, mushrooms, chopped eggs, croutons, bacon and our vinaigrette dressing.	\$2.95
SOUP AND SALAD – Your choice of any of our soups with a House or Spinach Salad.	\$4.25

LUNCHEON BREAKS

EGGS CHADWICK – Two poached eggs, ham and tomatoes on an English muffin with Hollandaise, served with fresh fruit and warm German potato salad.	\$4.95
CHOPPED SIRLOIN – Charbroiled ground sirloin served on grilled onions with warm German potato salad.	\$4.95
STACKED HAM SANDWICH – Shaved ham and baby Swiss cheese stacked high on pumpernickel bread, served with Dijon mustard sauce and warm German potato salad.	\$4.95
PRIME RIB SANDWICH – Prime rib served open face, with warm German potato salad. Sour cream, horseradish served upon request.	\$6.95
PRIME RIB MELT – 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.	\$5.95

ENTRÉES

(served with warm German potato salad and vegetable Du Jour)

SNAPPER PICATTA – Sautéed and finished in a creamy caper sauce.	\$7.25
SAUTÉED SCALLOPS – Bay scallops sautéed with artichokes, tomatoes, mushrooms and fresh garlic.	\$5.95
CHICKEN DIJONNAISE – Chicken breast sautéed in a creamy Dijon mustard sauce.	\$5.25
CHICKEN SOUBISE – A charbroiled chicken breast served with a rich soubise sauce.	\$4.95
ESCALOPE OF PORK – Pork tenderloin sautéed and served with a mustard sauce.	\$5.25
VEAL MARSALA – Scallop of veal sautéed and finished with a Marsala wine and mushroom sauce.	\$7.50
LONDON BROIL – Marinated, charbroiled flank steak served over grilled onions.	\$5.95
PASTA DU JOUR – Ask your waiter for today's special.	Priced Daily

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.

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