



Dinner

AT THE GOLDEN EAGLE INN

Appetizers

STEAMED CLAMS

flavors of new england, grilled baguette 14

EGGROLL

roasted pork, broccolini, provolone, cherry pepper
relish 9

GENERAL TSO'S CAULIFLOWER

tempura batter sesame, scallions 9

SEARED FOIE GRAS

strawberry mostarda, pain de mie, sea salt 16

SHRIMP TOAST

sesame, scallion, sriracha 12

Soups and Salads

FRENCH ONION SOUP

sherry laced onion broth, gruyere, baguette 8

CHEF'S DAILY SOUP mp

NAPA CABBAGE CRUNCH SALAD

napa cabbage, iceberg, wonton strips, almonds,
edamame, ginger soy sauce 9

ROCKET SALAD

baby arugula, iceberg, heirloom tomatoes, cherry
peppers, croutons, olives, onions, grana padano,
herb vinaigrette 9

Entrees

COQ AU VIN

chicken breast, whipped potato puree, carrots,
oyster mushroom, cabernet reduction 21

SWEET-N-SOUR CAULIFLOWER

stir fried vegetables, sticky rice 18

SHRIMP PAPPARDELLE

clams, applewood smoked bacon, tomatoes,
scallions, smoked bleu cheese cream 24

BRAISED SHORT RIBS

broccolini, oyster mushroom, farro, demi glace 24

HANGER STEAK

roasted cauliflower, fingerling potatoes, chimichurri
28

ELK BULGOGI

sticky rice, kimchi, roasted carrots, scallions 23

Burgers

CHEF'S BURGER

american cheese, candied bacon jam, pickle,
tomato, onion, lettuce, secret sauce, fries 14

AHI TUNA BURGER

kimchi slaw, yuzu aioli 15

"THE DUBLINER"

our burger topped with pork pastrami, swiss
cheese, beer braised cabbage and special sauce.
Served with hand cut fries. 15.00

18% gratuity included for parties of 6 or more. Consuming raw or undercooked foods increases your chance of a food borne illness.

