

1887

Fine Dining

at the

Eagles Mere Inn

Appetizers

Shrimp scampi skewers: Grilled shrimp, garlic butter served with
house made cocktail sauce \$12

Arancini w/tomato chutney: Risotto with basil, parmesan and shallots breaded
and pan fried served over fresh arugula and finished with zesty tomato chutney
\$12

Entrees

Rainbow Trout: Pan seared Rainbow Trout filet finished with brown butter, fresh
thyme and grilled served
over wild rice and ancient grain pilaf \$27

Duck Breast: Breast of Duckling served to order finished with a pomegranate and
blueberry compote served over fresh wilted spinach and artichoke hearts \$29

Wild Boar Osso Bucco: Wild Boar shank slowly braised and finished with demi
glaze and served over porcini mushroom risotto \$32

Filet Mignon: In house cut filet mignon seasoned and grilled to order and finished
with brandied portabella strips served over roasted fingerling potatoes \$30

Dinners include a house salad and vegetable du jour.