



# Lunch Menu

Available 11am-3pm

## BURGERS AND HANDHELDS

All burgers and handhelds are served with a pickle spear and one choice of side: French fries, Chips, Coleslaw, Side salad +(\$1.50) Sweet potato fries (+\$1) Onion rings (+\$2) Soup (+\$1.50 Cup +\$3 Bowl)

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### **CHICKEN SANDWICH 12**

Grilled or Crispy chicken breast topped with crispy leaf lettuce, vine ripe tomato and red onion served on a toasted brioche bun with a pickle spear. (add choice of cheese +\$.75) \*\*Gluten free bun available for +\$2.25.

### **PRIME RIB DIP 16**

Thinly shaved Angus prime rib, caramelized onions, sauteed mushrooms and melted provolone cheese served on a warm hoagie roll with a side of Au Jus for dipping.

### **THE EAGLE BURGER 13**

8oz certified Angus ground chuck patty topped with cheddar cheese, crispy leaf lettuce, vine ripe tomato, red onion and a pickle spear served on a toasted brioche bun. \*\*Gluten free bun available for +\$2.25. \*\*Substitute a veggie black bean burger at no extra charge\*\*

### **THE SMOKEHOUSE BURGER 15**

A special blend of Angus chuck steak and ground brisket, flame-grilled, topped with pepperjack cheese, bacon, crispy fried onion straws, leaf lettuce and a smokey chipotle aioli. Served on a toasted brioche bun with a pickle spear. \*\*Gluten free bun available for +\$2.25.

**ADD-ONS \$1.50 EACH: GRILLED ONIONS, GRILLED MUSHROOMS, BLUE CHEESE CRUMBLES, BACON, JALAPENOS, AVOCADO, GIARDINIERA**

### **THE REUBEN 12**

Thinly shaved corned beef brisket, sauerkraut, melted swiss cheese and tangy thousand island dressing on grilled rye bread. \*\*Get it "Rachel Style" with turkey and slaw instead of corn beef and sauerkraut for no added charge!!\*\*

### **CHICKEN, TUNA, OR EGG SALAD SANDWICH 12**

The Grille's house-made chicken, tuna, or egg salad served on toasted sourdough bread, topped with crisp leaf lettuce and vine ripe tomato.

### **ALL-AMERICAN CLUB 12**

Thinly shaved ham and turkey, crispy bacon, cheddar cheese, garlic-herb mayonnaise, lettuce and tomato served on 2 slices of toasted honey wheat bread.

### **PICK TWO COMBO 10**

Half chicken salad, egg salad, or tuna salad sandwich paired with a cup of soup or side salad.

## SEAFOOD FAVORITES

### **FISH 'N CHIPS 14**

Hand dipped, lager battered Atlantic cod. Served with fries, coleslaw, tartar sauce and a lemon wedge.

### **FRIED SHRIMP PLATTER 18**

1/2 pound of crispy golden fried shrimp served with french fries, coleslaw, cocktail sauce and a lemon wedge.

### **LOBSTER ROLL 18**

6oz New England style lobster roll served with a side of french fries, coleslaw or chips.



# Available All-Day

## APPETIZERS

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### CHICKEN TENDERS 12

Seasoned, lightly breaded chicken tenders served with french fries and choice of 2 dipping sauces. (Additional sauce +\$0.50 ea)

### FIRECRACKER SHRIMP 13

8 pcs of hand breaded shrimp, fried crisp and tossed in our house-made firecracker sauce.

### SHRIMP COCKTAIL 10 GF

Chilled jumbo shrimp (5) served with our house-made cocktail sauce and a lemon wedge.

### WINGS 14

A full pound of crispy chicken wings tossed in your choice of: Buffalo, BBQ, Teriyaki, Garlic Parmesan, Mango Habanero, Sweet Thai sauce or dry rubbed Caribbean-Jerk seasoning.

### LOADED POTATO SKINS 12 GF

Crispy golden potato skins loaded with a blend of Cheddar and Jack cheeses, crumbled bacon and finished with a drizzle of sour cream and fresh chopped green onions.

### SANTA FE CHICKEN EGGROLLS 12

Chicken, cheese, roasted peppers and onions, corn and black beans rolled in flour tortillas and fried crisp. Served with Adobo-lime ranch dipping sauce.

## BRICK OVEN PIZZA STROMBOLI & FLATBREADS

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### 12" CHEESE PIZZA OR CHEESE STUFFED STROMBOLI \$12 CHEESE FLATBREAD \$10

\*\*Ask about our weekly Flatbread Special!! \$12\*\*

Choice of sauce: Classic Marinara, Garlic-infused Oil, or Creamy Parmesan Alfredo (+\$1). \*\*Gluten Free Crust Available for +\$3\*\* Extra sauce cup +\$1\*\*  
Add a Lg cup of alfredo +\$2.50\*\*

\$1 Topping each: Pepperoni, Ham, Mushrooms, Roasted Red Peppers, Green Peppers, Caramelized Onion, Black Olives, Tomato, Extra Cheese

\$3 Topping each: Bacon, Italian Sausage, Grilled Chicken, Ground Beef

## SALADS

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\*\*Upgrade your salad with grilled chicken (\$5) grilled shrimp (\$7) grilled salmon (\$12) grilled steak (\$10) or scoop of Tuna, Egg, or Chicken salad (\$4)

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### CHICKEN ASIAN SALAD 14

Sweet chili-glazed chicken breast, julienned carrots, edamame, cashews, mandarin oranges and crispy wonton strips over mixed greens served with Mandarin sesame dressing.

### SOUTHERN-FRIED CHICKEN SALAD 14

Chopped crispy chicken tenders, fresh mixed greens, cherry tomatoes, red onions, cucumbers and shredded cheddar-jack cheese served with our house-made buttermilk ranch dressing. (Get it Buffalo-style for +.50)

### BLT CHOPPED SALAD 13 GF

Chopped iceberg lettuce topped with crumbled bacon, diced tomato, blue cheese crumbles and candied pecans served with our house-made ranch dressing.

### CLASSIC CAESAR SALAD 9

Crisp romaine lettuce tossed in our house caesar dressing topped with grated parmesan and croutons.

### FRUIT & BERRY SPINACH SALAD 11 GF

Freshly sliced strawberries, melon, mandarin oranges, dried cranberries, candied pecans and crumbled Boursin Cheese served over a bed of fresh spinach with Raspberry walnut vinaigrette.

### BLACK & BLUE STEAK SALAD 16

Fresh mixed greens topped with cherry tomatoes, avocado, blue cheese crumbles, blackened sliced skirt steak and crispy fried onion straws. Served with blue cheese dressing.

### SIDE SALAD 3.50 GF

Fresh mixed greens, cherry tomatoes, cucumbers, red onions and shredded carrots served with choice of dressing. \*\*Sub Caesar +\$1\*\*

\*\*Gluten Free Options Available for All Salads\*\*

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## SOUP DU JOUR

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House-made Chili or Soup of the Day

Cup \$4 Bowl \$5.50

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## ENTREES

Add a dinner side salad to any entree for \$2

### GRILLED RIBEYE 30 GF

12oz certified Angus Choice beef, seasoned, grilled to perfection and finished with a garlic compound butter. Served with mashed potatoes and Chef's Veggie.

### FILET MIGNON AU POIVRE 28 GF

7oz certified Angus center-cut beef tenderloin, pan-seared and finished with a peppercorn brandy and shallot reduction. Served with mashed potatoes and Chef's Veggie.

### BOURBON GLAZED CHICKEN 18

Flame-grilled, jumbo marinated chicken breast basted with a sweet and smokey bourbon glaze served with creamy bacon-cheddar polenta and Chef's Veggie.

### MEATLOAF 16

Made with certified Angus ground chuck, a blend of special seasonings, peppers, onions and toasted breadcrumbs topped with our mushroom demi-glace. Served with mashed potatoes and Chef's Veggie. \*Extra demi sauce +\$1\*

### LIVER AND ONIONS 16

Sauteed beef liver cutlets smothered in caramelized onions and a savory demi-glace served with mashed potatoes and Chef's Veggie. \*Extra demi sauce +\$1\*

### ROASTED VEGGIE AND QUINOA BOWL 15 GF

Roasted red peppers, mushrooms, caramelized onions, carrots and roasted garlic tossed with sauteed spinach and quinoa topped with crumbled feta cheese and a lemon wedge.

**\*\*ADD 4 PCS FIRECRACKER SHRIMP TO ANY ENTREE FOR \$6\*\***

## PASTA FAVORITES

### BBQ PULLED PORK MAC & CHEESE 16

Creamy house-made mac topped with juicy pulled pork, shredded cheddar jack cheese, finished with a drizzle of sweet & smoky BBQ and crispy onion straws.

### GARLIC CHICKEN ALFREDO 17

Fettuccine pasta tossed in a rich garlic-parmesan cream sauce topped with grilled chicken, roasted garlic cloves and more parmesan cheese. Served with a garlic breadstick. (Substitute grilled shrimp +\$3)

\*\*Substitute Gluten Free Pasta for +\$2\*\*

# Dinner Menu

Available after 4pm

## SEAFOOD FAVORITES

### HONEY SOY SALMON 22

Pan-seared, wild caught salmon filet, basted in our honey-soy ginger glaze served over sauteed spinach, brown rice and quinoa.

### COD PICCATA 18

Tender, flakey cod sauteed with garlic, shallots and capers finished with a white wine lemon burre blanc. Served over pasta with Chef's Veggie.

\*\*Substitute Gluten Free Pasta for +\$2\*\*

### FRIED SHRIMP PLATTER 18

1/2 pound of crispy golden fried shrimp served with fries, coleslaw, cocktail sauce and a lemon wedge.

\*Substitute fries with a garden salad for +\$1.50\*

### FISH 'N CHIPS 14

Hand dipped, lager battered Alaskan cod. Served with fries, coleslaw, tartar sauce and a lemon wedge.

\*Substitute fries with a garden salad for +\$1.50\*

### LOBSTER ROLL 18

6oz New England style Lobster roll served with a side of french fries, coleslaw or chips.

## BURGERS AND HANDHELDS

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### PRIME RIB DIP 16

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\*consumer advisory: Consumption of raw or under cooked eggs, meat or poultry may increase risk of illness. \* 20% gratuity will be added to parties of 8 or more \* Split Plates will be a \$3 upcharge. Extra sauces/dressings will be subject to an upcharge. Gratuity automatically added to takeout orders.



## DESSERTS

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**CREME BRULEE** 7

**S'MORES BROWNIE SUNDAE** 8  
with vanilla bean ice cream

**TRIPLE CHOCOLATE CAKE** 7

**CARROT CAKE** 7

**\*\*ASK ABOUT THE CHEF'S DESSERT  
SPECIAL!!\*\***

**ICE CREAM SCOOP** \$3 per scoop  
Vanilla Bean, Chocolate

**FRUIT SORBET** \$4 per scoop  
Lemon, Mango, Raspberry

**ITALIAN GELATO** \$4 per scoop  
Salted Caramel, Cookies n Cream,  
Strawberry

Check our Facebook for more upcoming events by scanning the QR  
code or visiting: [facebook.com/eagleridgelibertygrille](https://www.facebook.com/eagleridgelibertygrille)



Reservations are always recommended (352-307-1668)