

# APPETIZERS

## **Tuscan Bruschetta**

Our char-grilled olive scented panini bread topped with a blend of diced roma tomatoes, garlic, shallots, Asiago cheese and fresh basil. Finished with melted imported Mozzarella. \$5.00

## **Petite Maryland Crab Cakes\***

Crispy house made petite Maryland style jumbo lump crab cakes.  
Served with corn salsa, fire-roasted Red Pepper mayo and Brandy cream sauce. \$8.00

## **The "Black Tie" Sampler\***

An awesome array of crab stuffed mushrooms, petite crab cakes, clams casino, and shrimp scampi.  
Great for sharing at the table! \$11.00

## **Calamari Frite\***

A house specialty! Tender baby calamari dipped in our own seasoned flour with our own Zesty Marinara sauce, grilled Florida lemon, and crispy cilantro. \$8.00

## **Clams Casino\***

Hand select top neck clams filled with a confetti of diced spanish onions, assorted roasted peppers, fresh basil, and hickory smoked bacon. - \$8.00

## **Eagle Rock's Mozzarella**

Hand breaded imported Mozzarella, flash fried golden brown, nestled in a pool of our Chef's famous Zesty Marinara sauce. \$7.00

# SOUPS & SALADS

## **Signature Soups**

Our homemade soups are prepared daily. Please consult with your waitstaff for today's culinary delight!  
Cup \$4.00 Bowl \$6.00

## **French Onion Soup**

Topped with roasted crostini, then finished with melted imported Swiss and Mozzarella cheeses. \$7.00

## **Caesar Salad**

A classic delight!! Garden fresh Romaine lettuce and crunchy croutons all tossed with our Creamy Pecorino Romano dressing. \$6.00 Add grilled chicken or crispy crabcake \$4.00

## **Tomato and Mozzarella Carozza**

Vine-ripened beef steak tomatoes flavored with garlic scented white balsamic vinaigrette with fresh Mozzarella cheese, and assorted field greens. (Served warm) \$6.00

## **House Salad**

Crisp greens tastefully garnished with garden fresh vegetables. \$4.00

# ENTRÉES

*Entrées are served with Potato and Vegetable of the day, Freshly Baked Bread and Creamy Butter.*

## **Salmon Alexandra\***

Crispy potato-horseradish encrusted Norwegian salmon fillet, finished with an oven-roasted tomato coulis and wilted spinach. \$16.00

## **Tuscan Style Delmonico Steak\***

Hand cut 10 oz. Delmonico steak rubbed with secret seasonings and our Garlic Butter sauce. Topped with crispy Vidalia onion rings. \$21.00

## **Maryland Style Crab Cakes\***

Our famous crispy jumbo lump crab cakes served with horseradish scented Cocktail sauce and Remoulade sauce. Simply awesome! \$18.00

## **Chicken Monterey\***

Grilled chicken breast with a blend of diced roma tomatoes, green onions, bacon, mushrooms, and melted Monterey Jack cheese. Served with our Bourbon Barbecue sauce. \$14.00

## **Filet Mignon\***

8 oz. melt in your mouth filet mignon, expertly cooked to temperature and served with a baby Portabella mushroom sauce. \$36

# SPECIALTIES & PASTA

## **Capallini with Shrimp Scampi\***

Angel hair spaghettini topped with jumbo shrimp in a light butter and garlic wine sauce. \$14.00

## **Penne Pomodoro and Meatballs\***

Penne pasta, cooked al dente, and smothered in our tomato sauce with homemade meatballs. \$10.00

## **Palermo Lobster and Crab Ravioli\***

Striped tender pillows of pasta filled with diced Brazilian lobster nestled in a pool of our famous Vodka cream sauce. Finished with spinach, melted Mozzarella, and jumbo lump crabmeat. \$19.00

## **Penne Bolognese\***

Semolina enriched penne pasta with ground chuck, diced tomatoes, garlic, shallots, our Chef's Marinara sauce, and a touch of heavy cream. \$12.00

## **Cheese Ravioli**

Ricotta filled ravioli topped with tomato sauce. \$9.00 Add Meatballs \$12.00

## **Chicken and Crab Piccata\***

Sautéed breast of chicken with shallots, Florida lemon, white wine, imported capers, parsley, and jumbo lump crabmeat. Served over a bed of pasta \$18.00

## **Veal Marsala\***

Sautéed medallions of milk-fed veal with shallots, garlic, white mushrooms, fresh sage, demi-glace, and sweet Sicilian marsala wine. Served over a bed of pasta \$22.00

\*May be cooked to order. Consuming raw or undercooked meats or seafood may increase your risk of foodborne illness, especially if you have certain medical conditions. 18% gratuity added to parties of 8 or more. Now proudly serving free-range chicken.