



OLD EAGLE

★ GRILL ★

Dinner Menu

Every Friday & Saturday

Prime Rib \$19.9

Slow roasted prime rib of beef served with au jus, horseradish mashed potato and fresh vegetables

STARTERS

Fried Calamari \$9.9

Tender squid dusted in corn flour, deep fried and served with garlic tartar sauce

Buffalo Chicken Wings \$9.9

Served with our homemade honey tabasco sauce and chunky bleu cheese dressing

Shrimp Cocktail \$10.9

Gulf shrimp with tangy cocktail sauce

Volcano Nachos \$9.9

Fried tortillas loaded with house chili, jalapeños, diced tomato, guacamole and cheese sauce

Onion Tangles \$7.9

Battered onion rings fried and served with peppercorn ranch dressing

Spinach Artichoke Dip \$8.9

Our blend of spinach and artichokes with creamy parmesan and crostini

Housemade Chili \$5.9

A House Favorite! Roasted andouille sausage and black bean chili, served with sour cream and cheddar cheese

Soup of the Day \$4.9

Ask your server for the daily special soup

SIDES

Mashed Potatoes \$3.9

Baked Potato \$3.9

Fries \$3.9

Cole Slaw \$3.9

Vegetable du Jour \$3.9

Rice Pilaf \$3.9

Cup of Chili \$3.9

SALADS

House Salad \$6.9

Iceberg, romaine and radicchio with cucumber, tomato and red onion, served with your choice of dressing

Classic Caesar Salad* \$6.9

Hearts of romaine tossed in a classic Caesar dressing, garlic crouton and parmesan cheese

With Grilled Marinated Chicken \$13.9

With Grilled Salmon \$13.9

With Grilled 10 oz. Steak \$15.9

Grilled Flat Iron Steak Salad* \$15.9

Grilled 10 oz. flat iron steak topped with jalapeño pepper, crumbled bleu cheese, fried onions, served with crisp lettuce, tomato, corn relish and ranch dressing

ENTRÉES

Add a Cup of Soup or a Small Salad to Your Entrée for only \$2.9

Grilled Marinated Chicken Breast* \$16.9

Grilled double breast of chicken topped with peppers, mushrooms and onions, served with rice pilaf and vegetables

Chicken Scallopini* \$16.9

Pan seared breaded chicken scallopini with mashed potatoes, lemon caper sauce and fresh vegetables

BBQ Baby Back Ribs*

Served with fries and cole slaw

Half Slab \$12.9 Full Slab \$17.9

Old Eagle Meatloaf* \$15.9

Homemade meatloaf served with mashed potatoes, mushroom gravy and glazed carrots

Penne Pasta with Pesto Sauce* \$12.9

Penne pasta with pesto cream sauce (basil, pinenuts and parmesan cheese)

With Chicken \$15.9

Linguini Pasta Marinara* \$12.9

Linguini pasta with marinara sauce and parmesan cheese

With Grilled 10 oz. Flat Iron Steak \$15.9

Old Eagle Burger* \$9.9

Certified Angus Beef served with lettuce, tomato, onion and pickle on a rustic roll with fries

“Devil’s Den” Burger* \$10.9

Certified Angus Beef grilled with jalapeño pepper and cheddar cheese, served with lettuce, tomato and guacamole, bacon bits and pickle on a rustic roll with fries

Chicken Sandwich* \$12.9

Open faced sandwich on toasted flatbread loaded with chicken strips, lettuce, tomato, caramelized onion and bell pepper, served with French fries and cole slaw

Tuna Melt \$10.9

Baked open faced sandwich on toasted country bread loaded with tuna salad and provolone cheese, served with lettuce, tomato, French fries and cole slaw

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

18% gratuity will be added to parties of 8 or more.



OLD EAGLE

★ GRILL ★

Dinner Menu

OLD EAGLE GRILL, STEAK & CHOPS

Add a Cup of Soup or a Small Salad to Your Entrée for only \$2.9

House Specialty Chopped Steak* \$14.9

12 oz. Certified Angus beef pan seared, house seasoned ground beef, served with mashed potatoes, vegetables, mushroom gravy and fried onions

Grilled Bistro Sirloin Steak* \$16.9

8 oz. Certified Angus beef bistro sirloin steak grilled to perfection and served with garlic steak fries and fresh vegetables

Grilled Flat Iron Steak* \$15.9

10 oz. Certified Angus beef flat iron steak grilled to perfection and served with mashed potatoes and fresh vegetables

Grilled NY Steak* \$27.9

12 oz. Certified Angus beef NY strip steak grilled to perfection and served with mashed potatoes and fresh vegetables

Grilled Blackberry Pork Chop* \$17.9

14 oz. double pork chop with a blackberry sauce, sweet potato fries and fresh vegetables

Add a Crab Cake to Your Entrée for only \$6.9

SEAFOOD

Add a Cup of Soup or a Small Salad to Your Entrée for only \$2.9

Fish & Chips* \$14.9

Deep fried battered fish fillet, shrimp and razor clam, served with fries, cole slaw and tartar sauce

Grilled Fillet of Salmon* \$17.9

Grilled fillet of salmon served with fresh vegetables, mashed potatoes and lemon beurre blanc

Maryland Crab Cake* \$20.9

Homemade with backfin crabmeat, pan seared and served with mashed potatoes and vegetables

Fresh Fish of the Day* Market Price

Ask your waiter for the special fish of the day

JUNIOR RECRUITS \$5.5

(12 years and under)

Served with Fries or Vegetables

Mac & Cheese

5.3 oz. Hamburger

Grilled Cheese

One Chicken Scallopini

Spaghetti Marinara or Meatball

Slice of Pizza

Slice of Meatloaf

6 oz. Prime Rib

BEVERAGES

Non-Alcoholic Beverages \$2.50

Coke, Diet Coke, Sprite, Ginger Ale, Pink Lemonade, Orange Juice, Cranberry Juice, Apple Juice

Draft Beers \$3.50

Yuengling Lager

Samuel Adams Boston Lager

Miller Lite

Stella Artois

Bud Light

Blue Moon

Domestic Bottled Beers \$3.50

Bud Light

Budweiser

Miller Lite

Michelob Ultra

Yuengling Lager

Coors Light

Imported Bottled Beers \$4.50

Amstel Light

Corona Extra

Corona Light

Guinness Pub Draft Can

Heineken

Peroni Nastro Azzurro

Red Stripe Lager

Labatt Blue

Bass Ale

New Castle Brown Ale

Craft and Micro-Brews \$4.25

Samuel Adams Boston Lager

Troegs Pale Ale

Lancaster Strawberry Wheat

Sierra Nevada Pale Ale

Non-Alcoholic Beer \$3.50

St. Pauli N/A

House Wines by the Glass

Sycamore Lane White Zinfandel \$5.50

Sycamore Lane Pinot Grigio \$5.50

Sycamore Lane Chardonnay \$5.50

Sycamore Lane Merlot \$5.50

Sycamore Lane Cabernet Sauvignon \$5.50

**Ask your server for our Tier II by the glass and bottle list