

## menu

*reservations, please*

### starters

<b>wings</b> six   buffalo   emh bbq   nh maple chipotle   carrot   celery	9
<b>baked brie</b> phyllo dough   cherry chutney   spiced clover honey   grilled baguette	15
<b>calamari</b> cornmeal crust   preserved lemon aioli   watercress banana peppers   capers	12
<b>butternut squash bruschetta</b> butternut squash   apple   pecan whipped local goat cheese   house-made focaccia toast points   white balsamic glaze <i>gfa</i>   <i>v</i>	10

### soups & salads

<b>french onion soup</b> beef broth   herb crostini   swiss cheese <i>gfa</i>	6
<b>new england clam chowder</b> ocean clams   potatoes   creamy broth	5   7
<b>classic caesar</b> romaine hearts   shaved parmesan & asiago   herb croutons classic caesar dressing <i>gfa</i>	7   9
<b>house</b> choice of dressing   greens   tomato   cucumber   red onion   carrot <i>gf</i>	6   8
<b>salad enhancements</b> chicken 6   petit filet 12   salmon 12	
<b>housemade dressings</b> blue cheese   buttermilk ranch   nh maple balsamic   olive oil & vinegar	

### burger & sandwiches | choice of seasoned fries or house potato salad

<b>eagle burger</b> 7 oz maine grown beef   bibb lettuce   local tomato   red onion north country smoke house bacon   cabot cheddar cheese   emh bbq sauce <i>gfa</i>	17
<b>eagle veggie burger</b> black bean & sweet potato burger   spinach local tomatoes   havarti cheese   roasted garlic sauce <i>gfa</i>   <i>v</i>	14
<b>emh reuben</b> house cured corned beef   sauerkraut   1000 island dressing swiss   marbled rye <i>gfa</i>	14
<b>chef ryan's sandwich du jour</b> ask your server about today's option	market price

### entrees – available at 5:00pm

<b>mac &amp; cheese</b> maine rustic cheddar   pineland smoked cheddar cabot monterey jack   herb panko crust   petite salad   maple balsamic vinaigrette <b>add</b> north country smokehouse bacon 2	12
<b>emh chicken pot pie</b> braised chicken thighs   flaky pie crust   english peas pearl onions   carrot   creamy chicken velouté   whipped potatoes	15
<b>beef bourguignon</b> slow braised filet tips   red wine pan sauce   cremini mushroom rainbow carrot   cipollini onion   herb gnocchi   crispy shallots	25
<b>fish &amp; chips</b> haddock   local beer batter   seasoned fries   house slaw lemon   tartar sauce	16
<b>filet mignon</b> 6oz char grilled   whipped potatoes   haricot vert   demi-glace roasted garlic herb butter   crispy shallots <i>gfa</i>	32
<b>gulf of maine salmon</b> nh maple walnut crust   citrus beurre blanc ginger basmati pilaf   haricot vert <i>gfa</i>	25
<b>pan seared scallops</b> pomegranate beurre blanc   butternut squash puree braised green lentils   local bacon lardon   wilted watercress <i>gf</i>	27
<b>florentine ravioli</b> fresh ravioli   wild mushrooms   slow roasted local tomatoes creamy asiago sauce   toasted walnuts   shaved parmesan cheese	25

executive chef ryan mayo

\*Dinner Package includes credit up to \$35.00 per adult, and up to \$7.50 per child\*  
*v* | *vegetarian* *gf* | *gluten free* *gfa* | *gluten free available*

# drinks



## libations

<b>maple old fashioned</b> nh maple syrup   bourbon   bitters	11
<b>blood orange cosmo</b> effen b.o. vodka   cranberry   orange liquor	12
<b>orange cranberry mimosa</b> sugar rim   cranberries	10
<b>poinsettia margarita</b> tequila   orange liquor   pomegranate   sour   salt	11
<b>espresso chocolate martini</b> espresso vodka   baileys   godiva chocolate	12

## coffee & hot drinks | all topped with whipped cream

<b>snow cap</b> peppermint schnapps   godiva white   hot cocoa	9.50
<b>sweater weather</b> vanilla vodka   rumchata   hot cocoa	9.50
<b>irish winter</b> jameson   kahlua   coffee	9.50

## mocktails & non-alcoholic

<b>maine root ginger beer</b> or <b>root beer</b>	5
<b>san pellegrino sparkling mineral water</b> (small   large)	5   8

## wine

<b>mionetto prosecco</b> veneto   italy	10
<b>bex riesling</b> mosel   germany	9
<b>voga pinot grigio</b> italy	9
<b>harbor town sauvignon blanc</b> malborough   new zealand	10
<b>kendall jackson chardonnay</b> california	10
<b>chateau montaud rosè</b> cotes de provence   france	10
<b>angelina pinot noir</b> california	9
<b>the crusher merlot</b> california	9
<b>line 39 cabernet sauvignon</b> california	10
<b>trapiche oak cask malbec</b> argentina	9
<b>maggio old vine red zinfandel</b> lodi   california	9

## house wine

<b>woodbridge</b> cabernet sauvignon   merlot   pinot noir chardonnay   pinot grigio	7.50
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## beer on tap

<b>tuckerman pale ale</b> north conway   nh	6
<b>moat mountain boneshaker brown</b> north conway   nh	6
<b>fiddlehead ipa</b> shelburne   vt	7

## bottled beer

<b>budweiser</b>	4.50	<b>woodchuck cider amber</b>	4.00
<b>bud light</b>	4.50	<b>sam adams boston lager</b>	5.25
<b>coors light</b>	4.50	<b>allagash white</b>	5.50
<b>miller lite</b>	4.50		
<b>Michelob Ultra</b>	4.50		
<b>corona extra</b>	5.25	<b>heineken zero non-alcoholic</b>	4.50
<b>shed mountain brown</b>	6.50		
<b>stoneface ipa (16oz)</b>	8.00		
<b>moat czech pilsner (16oz)</b>	8.00		
<b>citizen cider (16oz)</b>	8.00		
<b>guinness stout (16oz)</b>	6.50		

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