

menu

reservations, please

starters

wings six buffalo emh bbq nh maple chipotle carrot celery	13
baked brie phyllo dough cherry chutney spiced clover honey grilled baguette v	15
calamari cornmeal crust preserved lemon aioli banana peppers capers	13
bruschetta herb focaccia whipped chèvre butternut squash pickled red onion toasted pecans v	
fry board hand cut sweet potato wedges house fries homemade truffle chips	13
roasted garlic & caramelized onion dip nh maple mustard sharp cheddar cheese dip v	
nachos tri-colored tortilla chip roasted jalapeno queso sauce black beans	13
fire roasted corn avocado pico de gallo cilantro lime sour cream v	

soups & salads

french onion soup beef broth herb crostini swiss cheese <i>gfa</i>	7
new england clam chowder ocean clams potatoes creamy broth	6 / 8
classic caesar romaine hearts shaved parmesan & asiago herb croutons classic caesar dressing <i>gfa</i>	7 / 9
house choice of dressing greens tomato cucumber red onion carrot <i>gf</i>	6 / 8
salad enhancements chicken 6 petit filet 12 salmon 12 lobster 15	
housemade dressings blue cheese buttermilk ranch nh maple balsamic olive oil & vinegar	

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

eagle burger 7 oz maine grown beef bibb lettuce local tomato red onion	17
north country smoke house bacon cabot cheddar cheese emh bbq sauce <i>gfa</i>	
eagle veggie burger black bean & sweet potato burger spinach	15
local tomatoes cabot cheddar cheese avocado roasted garlic sauce <i>gfa / v</i>	
emh reuben house cured corned beef sauerkraut 1000 island dressing	15
swiss marbled rye <i>gfa</i>	
prime rib steak bomb fire roasted peppers caramelized onions roasted garlic aioli	17
cabot cheddar cheese hoagie roll	
pork street tacos salsa verde housemade queso fresco pickled red onions cilantro	17
roasted pineapple green chili corn tortilla	

entrees – available at 5:00pm

mac & cheese maine rustic cheddar herb panko crust petite salad	13
maple balsamic vinaigrette v	
add north country smokehouse bacon 2 add lobster 15	
emh chicken pot pie braised chicken thighs flaky pie crust english peas	17
pearl onions carrot creamy chicken velouté whipped potatoes	
beef bourguignon slow braised filet tips red wine pan sauce cremini mushroom	25
rainbow carrot cipollini onion roasted garlic whipped potatoes crispy shallots	
fish & chips haddock local beer batter seasoned fries house slaw	17
lemon tartar sauce	
filet mignon 6 oz char grilled whipped potatoes haricot vert demi-glace	32
roasted garlic herb butter crispy shallots <i>gfa</i>	
gulf of maine salmon maple miso glaze coconut basmati pilaf brussels sprouts	26
wilted chard fire roasted peppers soy ginger vinaigrette <i>gfa</i>	
nh bacon wrapped pork tenderloin watercress & asian pear stuffing	28
barley risotto rainbow carrots crispy parsnip chip maple mustard bourbon glaze <i>gfa</i>	
stuffed acorn squash wild rice nh mushroom leeks kale cranberries hazelnuts	22
parsnip puree sage brown butter <i>gfa / v</i>	
pan seared scallops citrus beurre blanc sweet potato ginger puree root vegetables	28
nh bacon lardons <i>gfa</i>	

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

maple old fashioned nh maple syrup bourbon bitters	11
blood orange cosmo effen b.o. vodka cranberry orange liquor	12
gold & delicious lairds apple brandy cognac fresh lemon local apple cider	10
french 75 house rosemary syrup tamworth gin prosecco fresh lemon	11
the royale chambord prosecco	10
stormy sky amaretto gosling dark rum maine root ginger beer	11
the owl caramelized pineapple puree mezcal splash of soda water	10
salted caramel mudslide vanilla vodka salted caramel baileys tia maria	11

coffee & hot drinks | all topped with whipped cream

sweater weather vanilla vodka rumchata hot cocoa	9.50
the fran baileys frangelico coffee raw sugar	9.50

mocktails & non-alcoholic

maine root ginger beer or root beer	5
san pellegrino sparkling mineral water	5
the cranmore local apple cider cranberry ginger ale	6
rosemary spritzer grapefruit housemade rosemary syrup soda water	6

wine

mionetto prosecco veneto italy	10.50
bex riesling mosel germany	9.50
voga pinot grigio italy	9.50
harbor town sauvignon blanc malborough new zealand	10.50
kendall jackson chardonnay california	10.50
chateau montaud rosè cotes de provence france	10.50
angeline pinot noir california	9.50
the crusher merlot california	9.50
line 39 cabernet sauvignon california	10.50
trapiche oak cask malbec argentina	9.50

house wine

woodbridge cabernet sauvignon pinot noir chardonnay pinot grigio	7.50
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beer on tap

tuckerman pale ale north conway nh	6.50
moat mountain boneshaker brown north conway nh	6.50
fiddlehead ipa shelburne vt	7.25

bottled beer

budweiser	4.75	allagash white	5.75
bud light	4.75	sam adams boston lager	5.50
coors light	4.75	sam seasonal	5.50
miller lite	4.75	woodchuck amber cider	5.75
michelob ultra	4.75		
corona extra	5.50	omission pale ale <i>gluten free</i>	5.00
stoneface ipa (16oz)	8.00		
moat czech pilsner (16oz)	8.00	heineken zero <i>non-alcoholic</i>	4.50
citizen cider (16oz)	8.00		
guinness stout (16oz)	6.50		

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