

menu

reservations, please



starters

wings six buffalo emh bbq nh maple chipotle carrot celery	12
baked brie phyllo dough cherry chutney spiced clover honey grilled baguette	15
calamari cornmeal crust preserved lemon aioli banana peppers capers	13
bruschetta roasted garlic crostini local burrata crispy prosciutto grilled peaches spiced honey micro arugula	12
fry board hand cut sweet potato wedges house fries homemade truffle chips roasted garlic & caramelized onion dip nh maple mustard sharp cheddar cheese dip	13
nachos tri-colored tortilla chip roasted jalapeno queso sauce black beans fire roasted corn avocado pico de gallo cilantro lime sour cream	13

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 north country smoke house bacon cabot cheddar cheese emh bbq sauce <i>gfa</i>	17
eagle veggie burger black bean & sweet potato burger spinach local tomatoes cabot cheddar cheese avocado roasted garlic sauce <i>gfa / v</i>	14
emh reuben house cured corned beef sauerkraut 1000 island dressing swiss marbled rye <i>gfa</i>	14
prime rib steak bomb fire roasted peppers caramelized onions roasted garlic aioli cabot cheddar cheese hoagie roll	17
pork street tacos salsa verde housemade queso fresco pickled red onions cilantro roasted pineapple avocado green chili corn tortilla	17

entrees – available at 5:00pm

mac & cheese maine rustic cheddar herb panko crust petite house salad maple balsamic vinaigrette add north country smokehouse bacon 2 add lobster 15	13
emh chicken pot pie braised chicken thighs flaky pie crust english peas pearl onions carrot creamy chicken velouté whipped potatoes	16
beef bourguignon slow braised filet tips red wine pan sauce cremini mushroom rainbow carrot cipollini onion roasted garlic whipped potatoes crispy shallots	25
fish & chips haddock local beer batter seasoned fries house slaw lemon tartar sauce	16
filet mignon 6 oz char grilled whipped potatoes haricot vert demi-glace roasted garlic herb butter crispy shallots <i>gfa</i>	32
gulf of maine salmon char grilled citrus honey glaze coconut ginger basmati summer veggie medley mango salsa	26
st louis ribs emh bbq sauce smoked cheddar mac & cheese broccoli slaw	18 / 25
gnocchi parmesan gnocchi plant based italian sausage local burrata kale & arugula pesto sauce sundried tomatoes cremini mushrooms walnuts	24
pan seared scallops orange ginger glaze edamame puree veggie stir fry tempura fried sweet potatoes noodles	28

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
raspberry martini raspberry vodka cranberry lemonade raspberry liquor	12
the royale chambord prosecco	10
prickly pear margarita tequila orange liquor prickly pear syrup sour salt	11
cucumber cooler cucumber vodka pineapple elderflower liquor soda water	11
french 75 house lavender syrup barr hill gin prosecco fresh lemon	11
eagle mojito house mint syrup bacardi fresh lime soda water	10
rum punch white & spiced rum OJ pineapple cranberry myers dark float	11

mocktails & non-alcoholic

maine root ginger beer or root beer	5
san pellegrino sparkling mineral water (small large)	5 8
prickly pear fizz soda water lemonade	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
angelina 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 merlot pinot noir chardonnay pinot grigio	7.50
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beer on tap

tuckerman pale ale north conway nh	6.50
moat mountain miss v's blueberry 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 lager	5.50
coors light	4.75	woodchuck cider amber	5.50
miller lite	4.75	truly hard seltzer	6.00
Michelob ultra	4.75	<i>blueberry acai or pineapple</i>	
corona extra	5.50		
corona light	5.50		
stoneface ipa (16oz)	8.00	heineken zero non-alcoholic	4.50
moat czech pilsner (16oz)	8.00		
citizen cider (16oz)	8.00		
guinness stout (16oz)	6.50		

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