

Appetizers

Onion Rings

A heaping pile of our homemade lightly beer-battered onion rings—5.99

BBQ Shrimp

Five jumbo shrimp wrapped in bacon, topped with BBQ sauce and melted mozzarella cheese—8.99

Shrimp Cocktail

Four jumbo shrimp served with cocktail sauce and lemon on a bed of greens—5.99

Stuffed Mushrooms

Jumbo mushroom caps stuffed with a blend of Eagle Creek Inn's own mushroom stuffing topped with a three cheese blend—6.99

Mozzarella Sticks

Eight breaded mozzarella sticks served with warm marinara sauce for dipping—4.99

Breaded Mushrooms

Jumbo mushrooms dipped in our own beer batter served with Ranch dipping sauce—5.99

Jambalaya

A smaller portion of Eagle Creek Inn's own jambalaya. This dish will warm your pallet! - 6.99

Bistro Fillets

Three 2 oz. cuts of seared ribeye served over onion straws topped with garlic butter and bistro sauce. They'll melt in your mouth! - 8.99

Eagle Platter

Jambalaya, 6 beer battered onion rings, 8 breaded mushrooms, and four mozzarella sticks served on a bed of onion straws.—12.99

French Onion Soup

Our renowned French onion soup, served over croutons and topped with melted Swiss cheese—2.99

Salads

All salads are served with specialty dressings and grilled sourdough bread.

Shrimp and Spinach

Variety of vegetables topped with shrimp sautéed in Eagle Creek Inn's own hot bacon dressing served on a bed of spinach—9.99

Lemon Pepper Chicken

Grilled chicken breast seasoned with lemon pepper and mixed vegetables served on a bed of mixed greens. Served with our own poppy seed French dressing—7.99

Blackened Chicken

A Cajun seasoned chicken breast and vegetables served on a bed of mixed greens. Served with blue cheese dressing—7.99

Cobb

Grilled chicken breast, bacon, egg, black olives, cheddar cheese, and mixed vegetables served on a bed of mixed greens. Served with our house ranch dressing—8.99

Montreal Steak

6 oz of seasoned ribeye topped with crumbled blue cheese and vegetables served on a bed of mixed greens. Served with blue cheese—9.99

Grilled Chicken Caesar

Grilled chicken breast, olives, eggs served on a bed of greens and topped with parmesan cheese. Served with Caesar dressing—7.99



Entrées

From the Grill

All items "From the Grill" will be served with garlic mashed potatoes and vegetable.

Blacken any entrée for 2.00

Add onions and mushrooms for 2.50

Prime Rib

Crème de la crème of all steaks! Aged Choice Black Angus Prime Rib seasoned and slowly roasted to perfection!

8 oz.—14.99 12 oz.—17.99 16 oz.—21.99

Ribeye

12 oz. Choice Black Angus Ribeye grilled to your liking—17.99

Filet Mignon

The most tender of all steaks! 8 oz.—18.99

Grilled Prime Rib

Perfect for those who love the tenderness of prime rib and the taste of a chargrill!

12 oz.—18.99 16 oz.—22.99

Black and Tan

The best of both worlds! Beef and pork tenderloin wrapped in bacon, served on a bed of mushrooms, and topped with a bistro sauce—15.99

Pork Tenderloin

Pork tenderloin medallions crusted with a blend of mustard and bread crumbs seared to perfection—14.99

Striploin

10 oz. of striploin prepared your way—12.99

Bone-In Ribeye

Chef's favorite! You'll be impressed by the flavor and presentation of this entrée!

16 oz.—19.99

Steak Sizzlers

Add one of these sizzlers to enhance your "From the Grill" entrée!

Smothered Sizzler

Sautéed peppers, onions, and mushrooms topped with Swiss cheese—add 3.99

Black and Blue Sizzler

Blackened entrée with Eagle Creek Inn's own garlic cream blue cheese sauce—add 3.99

Bourbon Sizzler

Bourbon marinated entrée topped with sautéed mushrooms and pepper-jack cheese—add 3.99

Make Your Own Combo!

Add one of these to any entrée on the menu!

3 pc. Shrimp—3.99

Deep Fried Lobster—8.99

4 pc. Scallops—3.99

Lobster Tail—14.99

1/2 lb. King Crab Legs—7.99

1/4 of Rack Ribs—5.99

☞ House Specialties ☞

Served with baked potato, French fries, hash browns, sugar snap peas, broccoli, angel hair pasta, or wild rice.

Garlic Chicken

Chicken breast sautéed with garlic and herbs over angel hair pasta in a garlic cream sauce—15.99

BBQ Ribs

Hearty tender ribs smoked for hours—16.99

Jambalaya

Chicken or shrimp with onions, green peppers, Tosso ham, and Andouille sausage—16.99

Stuffed Shrimp

Five broiled jumbo shrimp stuffed with Eagle Creek Inn's own stuffing of crabmeat and lobster over angel hair pasta. Fabulous!—17.99

☞ Seafood ☞

Walleye Fillet

Deep fried or broiled, served with wild rice—17.99

Try it Neapolitan!—add 2.99

Crab Legs

One pound of succulent King Crab.

Pre-cut, so no cracking necessary!—22.99

Jumbo Shrimp

Six shrimp deep fried or broiled—16.99

Try it Scampi!—add 2.99

Salmon

A salmon fillet crusted and seared in parmesan over sautéed mushrooms in a butter lemon dill reduction. Served with wild rice—14.99

Lobster

Two 6—8 oz. broiled lobster tails!—34.99

Scallops

Eight scallops deep fried or broiled—16.99

Icelandic Cod

12 oz. deep fried or broiled—12.99

☞ Chicken & Pasta ☞

Chicken Imperial

Chicken breast with crab and lobster topping over angel hair pasta with a garlic cream sauce—16.99

Pasta Parmesan

Chicken or shrimp served over pasta, topped with marinara sauce and covered with mozzarella and parmesan cheeses—15.99

Fettuccini Alfredo

Chicken, shrimp, or steak served over fettuccini with mushrooms and scallions in a garlic parmesan cream sauce—16.99 *Try it Cajun!*—add 2.00

Cajun Pasta

Grilled Andouille sausage with cheese manicotti covered with a perfect combination of spicy garlic cream marinara—13.99

Cordon Blue

Rolled chicken breast stuffed with ham and Swiss cheese over a bed of rice and topped with a mushroom and scallion cream sauce—15.99

Seafood Pasta

Shrimp, scallops, lobster, and crab sautéed in a garlic cream sauce over angel hair pasta—17.99

Four Cheese Manicotti

Cheese filled manicotti with your choice of marinara or garlic cream sauce—12.99

☞ Platters ☞

Lobster Platter

One 6-8 oz. lobster tail, deep fried lobster, and lobster pasta! Delicious—29.99

Cajun Platter

Grilled Andouille sausage and sauerkraut, a bowl of jambalaya, and blackened chicken breast with melted butter—19.99