

April 16-22nd, 2018

At The Eagle House, we vary our menu every single evening, we know this impacts your planning for reservations but we have guests that dine with us during restaurant week several times during the week & we love offering entrees unique to our restaurant along with specialty dishes we feature throughout the year at different times. Every Evening we have a special offer along with the purchase of any LRW entrée at your table

- Monday \$5 Cosmo/Martini Menu
- Tuesday Craft Draft Tuesday featuring \$4 pints & \$5 20oz drafts from 17 taps featuring craft & local brews
- Wednesday/Friday/ Sunday \$5 Add On Appetizers
- Thursday / Saturday half price wine by the bottle from our entire list

We will post our menu for each evening every day on our Facebook page, the items below are a sampling of what you'll find on our menu throughout the entire week. We offer three courses including a starter of soup or salad/ an entrée choice at different price ranges \$20.18/\$30.18/\$40.18 and then homemade dessert course to finish up! <u>716.632.7669 for reservations!</u>

Appetizers featured will included our Welsh Rarebit, Gorgonzola Stuffed Banana Peppers, Spinach & Artichoke Dip with Toasted Crostini, Bavarian Pretzel & Rarebit, Banana Pepper Dip with Toasted Crostini, Macaroni & Cheese bombs, Eggplant Fries, Loaded Fries

Dinner entrees featured throughout the week will included Yankee Pot Roast with Potato Pancake, Roast Chicken with Sweet Potato Hash & Burgundy Berry Sauce, Chicken Pot Pie with French Puff Pastry Crust, Smoked Gouda & Bacon Mac n'Cheese with Scallops, Petite Beef Wellingtons, Salmon En Croute, Chicken & Shrimp Scampi, Steak & Crab Cake Oscar, Prosciutto Wrapped Duck Wellington

<u>All of our Desserts are homemade</u> and we're busy working on Caramel apple Crumb pies with ice cream, homemade bread pudding, strawberry cheesecake crocks, chocolate banana cream pie, tollhouse cookie pie with ice cream