

SEAFOOD TOWER

SHRIMP, CLAMS, LOCAL OYSTERS, HAMACHI CRUDO, CALAMARI MARINATA
CUCUMBER-PINK PEPPERCORN MIGNONETTE, CALABRIAN COCKTAIL SAUCE

EAGLE | 75 Add Lobster Cocktail +25

STARTERS

- SHRIMP COCKTAIL | 5 JUMBO SHRIMP, CALABRIAN COCKTAIL SAUCE 24
- ½ DOZEN OYSTERS | CUCUMBER-PINK PEPPERCORN MIGONETTE 24
- WARM HOUSEMADE FOCCACIA | POTATO & ONION, SEASONAL BUTTER 10
- GRILLED OCTOPUS | PEPERONATA, CHICKPEA PANISSE, RED OLIVE POWDER 22
- PRIME BEEF TARTARE | BONE MARROW, EGG YOLK, CRISPY SHALLOTS 21
- PECORINO ZEPPOLE | PROSCIUTTO DI PARMA, CALABRIAN CHILI-HONEY 21
- FRITTO MISTO | CALAMARI, SHRIMP, ZUCCHINI, ARTICHOKES, CALABRIAN CHILI AIOLI 23

SALADS

- LITTLE GEM CAESAR | PROSCIUTTO DI PARMA, RICOTTA SALATA 24
- SHAVED ZUCCHINI | FUJI APPLE, DILANO BLUE CHEESE, MOSCATEL DRESSING 19
- SALT BAKED BEETS | HONEYNUT PANNA COTTA, APPLE, CANDIED PUMPKIN SEEDS 19
- ICEBERG WEDGE | AVOCADO MOUSSE, TOMATO, BLUE CHEESE DRESSING 22

ADD GRILLED CHICKEN +8 | GRILLED SALMON +10 | GRILLED SHRIMP + 10

PASTAS

- RICOTTA GNOCCHI | SWEET SAUSAGE BOLOGNESE, PECORINO ROMANO 28
- BUSIATE CON VONGOLE | MANILA CLAMS, CHILI, FENNEL, BREADCRUMBS 32
- BRAISED SHORT RIB & PROVOLONE RAVIOLI | GENOVESE PESTO, LOCAL MUSHROOMS 32

PIZZA

- MARGHERITA | TOMATO, FRESH MOZZARELLA, FRESH BASIL 20
- SPICY VODKA | PROSCIUTTO, PECORINO ROMANO, CHILI-HONEY, FRESH BASIL 21

LARGE PLATES (SANWICHES SERVED WITH FRIES)

- RD BURGER | BACON, CARMELIZED ONION AIOLI, AGED PROVOLONE 24
- SLICED RIBEYE SANDWICH | PROVOLONE, BROCCOLI RABE, SHISHITO PEPPER 29
- LUMP CRAB CAKE SANDWICH | TARTAR SAUCE, TOMATO 24
- SWORDFISH MILANESE | FENNEL, CHRYSANTHEMUM, SPICY ITALIAN DRESSING 39
- STEAK FRITES | 6OZ. SKIRT STEAK, CHOICE OF SAUCE, PARMIGIANO FRIES 37

MEATS (ALL SERVED A LA CARTE)

- ½ ROASTED HUDSON VALLEY CHICKEN 30
- 14 OZ PORK CHOP 39
- 10 OZ WAGYU FLAT IRON 42
- 8 OZ FILET MIGNON 65
- 12 OZ PRIME 45 DAY DRY AGED NEW YORK STRIP 70

SAUCES (SERVED ON THE SIDE)

BORDELAISE || CAPER SALSA VERDE || RED PEPPER STEAK SAUCE

SIDES

PARMIGIANO FRENCH FRIES || BLISTERED PEPPER AGRODOLCE
CRISPY IDAHO POTATOES WITH TRUFFLE CREMA || ROASTED WILD MUSHROOMS
HONEY GLAZED SMOKED CARROTS WITH MARCONA ALMONDS ||
CREAMED BROCCOLI RABE WITH CRISPY GUANCIALE

CHEF/PARTNER RYAN DEPERSIO • EXECUTIVE CHEF DENNIS MATHEWS

@EMBERANDEAGLE @CHEF_RD #EMBERANDEAGLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
PLEASE NOTE: A 2.99% CONVENIENCE FEE WILL BE ASSESSED FOR ALL CREDIT CARD TRANSACTIONS