

SEAFOOD TOWER

SHRIMP, CLAMS, LOCAL OYSTERS, LOBSTER TAIL, HAMACHI CRUDO, CALAMARI MARINATA
CUCUMBER MIGNONETTE, CALABRIAN COCKTAIL SAUCE, HOT SAUCE

EAGLE | 110 ALBATROSS | 175

CRUDOS

- JAPANESE HAMACHI | JALAPENO, GRAPEFRUIT, LIME, SQUID INK TAPIOCA CHIP 25
- TUNA CARPACCIO | CUCUMBER, JAPANESE RICE CAKE, CALABRIAN CHILI AIOLI 25
- OYSTERS & CAVIAR | YUZU, ASIAN PEAR, BLACKBERRY, CITRUS CREMA, KALUGA CAVIAR 36

STARTERS

- WARM HOUSEMADE FOCCACIA | POTATO & ONION, SEASONAL BUTTER 14
- GRILLED OCTOPUS | PEPPERONATA, CHICKPEA PANISSE, RED OLIVE POWDER 26
- PRIME BEEF TARTARE | BONE MARROW, EGG YOLK, CRISPY SHALLOTS 25
- PECORINO ZEPPOLE | PROSCIUTTO DI PARMA, CALABRIAN CHILI-HONEY 25

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

PASTAS

- PAPPARDELLE | SMOKED PORK SHOULDER SUGO, FONTINA CREMA 36
- RICOTTA GNOCCHI | SWEET SAUSAGE BOLOGNESE, PECORINO ROMANO 30
- GARGANELLI | SPRING PEA PUREE, FORAGED MUSHROOM, SHAVED PROSCIUTTO 35
- BUSIATE CON VONGOLE | MANILA CLAMS, CHILI, FENNEL, BREADCRUMBS 38
- BRAISED SHORT RIB & PROVOLONE AGNOLOTTI | GENOVESE PESTO, MUSHROOMS 38

SEAFOOD

- FAROE ISLAND SALMON | OYSTER CHOWDER, ROMANESCO, GUANCIALE 37
- BLACK SEA BASS | SWEET CORN, CONFIT POTATOES, SAFFRON-FENNEL CREMA 41
- SWORDFISH MILANESE | FENNEL, CHRYSANTHEMUM, SPICY ITALIAN DRESSING 46
- BRONZINO | FREGOLA RISOTTO, BADGER FLAME BEET AGRO DOLCE, FENNEL 42

MEATS (SERVED A LA CARTE GRILLED)

- ½ HUDSON VALLEY CHICKEN 34
- 14 OZ PORK CHOP 48
- 8 OZ PRIME FILET MIGNON 72
- 10 OZ PRIME SKIRT STEAK 45
- 12 OZ PRIME 45 DAY DRY AGED NEW YORK STRIP 79
- 36 OZ PAT LAFRIEDA PRIME 60 DAY DRY AGED PORTERHOUSE 165
- 24 OZ PAT LAFRIEDA PRIME 60 DAY DRY AGED COWBOY RIBEYE 119
- 42 OZ PAT LAFRIEDA PRIME 45 DAY DRY AGED TOMAHAWK 185
- LAMB CHOPS SCOTTADITO, marinated & grilled 65

SAUCES (SERVED ON THE SIDE)

BORDELAISE || CAPER SALSA VERDE || BEARNAISE ||
RED PEPPER STEAK SAUCE || BLACK TRUFFLE EMULSION

SIDES

PARMIGIANO FRENCH FRIES || POMME PUREE || 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 13

CHEF/PARTNER RYAN DEPERISIO • 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