



Lunch 11:00 AM – Close

## SOUPS

<b>Soup of the Day</b> Freshly made every day	<b>cup bowl</b>	
<b>Eagle Vines Chili</b> Our classic hearty chili with all of the fillings you love, topped with red onions and cheese.	<b>\$5 \$8</b>	
<b>New England Clam Chowder</b> New England style clam chowder made with fresh clams and hearty vegetables.	<b>\$5 \$8</b>	
<b>Soup and Salad</b> Cup of soup and small portion of any salad. <b>ADD \$1 Clam Chowder / \$2 for Cobb or Southwestern.</b> <b>\$4 for Eagle Vines Wedge Salad</b>	<b>\$6 \$9</b>	<b>\$10</b>

## SALAD WRAPS

<b>Salad Wrap</b> Choose a salad to wrap into a flavored tortilla <b>ADD \$2 for Cobb or Southwestern.</b> <b>ADD \$4 for Eagle Vines Wedge</b>	<b>\$12</b>
<b>B.L.T. Wrap</b> Applewood Smoked Bacon / Chopped Romaine Lettuce, Tomatoes / Garlic Aioli	<b>\$12</b>
<b>Oven Roasted Turkey Wrap</b> Baby Mix Greens / Diced Tomatoes Red Onions / House Blue Cheese Dressing	<b>\$12</b>

## SALADS

<b>Classic Caesar</b> Romaine Lettuce / Garlic Herb Croutons / Grated Parmesan / House Caesar Dressing <b>ADD a protein: \$2 for Chicken – \$4 for Steak – \$6 for Shrimp.</b>	<b>\$8</b>
<b>Greek</b> Tomatoes / Cucumbers / Bell Peppers / Red Onions / Feta Cheese / Kalamata Olives Parsley / Lemon Vinaigrette <b>ADD a protein: \$2 for Chicken – \$4 for Steak – \$6 for Shrimp.</b>	<b>\$10</b>
<b>Cobb</b> Baby Mix Green / Applewood Smoked Bacon / Diced Tomatoes / Avocado Slices Blue Cheese Crumbles / Perfectly Hard-Boiled Egg / House Blue Cheese Dressing	<b>\$14</b>
<b>Eagle Vines Crispy Pork Belly Asian Noodle</b> Buckwheat Noodle / Water Chestnut / Bean Sprout / Green Onion / Red Cabbage Baby Spinach / Carrot / Sesame Vinaigrette / Cilantro / Crispy Rice Noodle / Toasted Sesame Seeds	<b>\$16</b>
<b>Southwestern</b> Chopped Romaine Lettuce / Chipotle Chicken / Diced Avocado / Corn / Black Beans Diced Tomatoes / House Citrus Cilantro-Lime Dressing	<b>\$14</b>
<b>Eagle Vines Angus Beef Steak Wedge</b> Romaine Lettuce / Applewood Smoked Bacon / Gorgonzola Crumbles / Tomatoes Garlic Herb Croutons / House Ranch Dressing	<b>\$16</b>
<b>Ahi Tuna</b> Paprika and Black Sesame Seed Seared Yellow Fin Tuna / Bean Sprout / Diced Tomatoes / Avocado Wonton Chips / Spring Mix Green / House Umami Soy Vinaigrette / Wasabi Aioli.	<b>\$17</b>
<b>House Garden</b> Baby Mix Greens / Choice of Salad Dressing <b>ADD a protein: \$2 for Chicken – \$4 for Steak – \$6 for Shrimp.</b>	<b>\$6</b>

Additional Charge for Split Orders \$2

Corkage: \$10.00 per Bottle

20% Gratuity added to parties of 8 or more

**Executive Chef Kadriye Baspehlivan**