

Appetizers

Eis House Antipasto

an assortment of Italian specialties: prosciutto ham, salami, artichoke hearts, roasted red peppers, hardboiled egg, olives, cheese, sundried tomatoes - served on a bed of lettuce with a balsamic vinaigrette

6.95- serves one to two

8.95 - serves two to four

Maryland Crab Cakes

with gloucester sauce

6.49

Roasted Scallops

scallops wrapped in bacon served with our famous honey dijon cream sauce

7.95



Sauteed Portabello Mushrooms

with plum tomatoes, garlic, wine and fresh herbs

5.99

Cajun Chicken Bites

with ranch dressing 4.99

French Onion Soup

cup 3.50 crock 4.50

Soup of the day

cup 2.49 crock 2.99

Hot Seafood Antipasto

little neck clams, shrimp, and sea scallops simmered in rich, spicy Mediterranean sauce of plum tomatoes, capers, calamata olives, garlic and white wine

Appetizer - 10.95



Baked Brie

served with garlic bruschetta and a sauce of plum tomato, garlic and olive oil

9.95 ~ a great one to share

Fried Mozzarella Cheese

4-homemade breaded cheese sticks served with marinara sauce

5.95

Fried Calamari

served with Marinara or Fra Diavolo Sauce

6.95

Shrimp Cocktail

jumbo shrimp served with a cocktail sauce

7.95

Little Neck Clams

1 dozen with drawn butter - 8.99

2 dozen Sicilian style with garlic bruschetta and drawn butter - 17.95



Salads

Caesar Salad

a crisp romaine lettuce, tossed in its traditional dressing with croutons

side - 3.50 - large 5.99

Tossed Green Salad

a fresh selection of lettuce, tomato, onion and cucumbers

side - 3.50 - large 5.99

Warm Spinach Salad

with mushrooms, bacon, hot olive oil and garlic balsamic dressing - 6.50

Sirloin Steak Salad

sirloin steak with toasted walnuts, caramelized onions and blue cheese crumbles on a bed of romaine lettuce with balsamic vinaigrette - 10.95

*Add grilled chicken to any salad for 2.99 *Add 4 grilled shrimp to any salad for 4.99

Sorry, no separate checks for parties larger than 6 people.



Chef's Recommendation



For Garlic Lovers



Heart Smart

Sandwiches and more

Crab Cake Sandwich - with cajun Aioli and romaine lettuce served on a soft crustini roll - 6.95

Deluxe Grilled Hamburger - a fresh, half pound ground sirloin grilled to your taste.

All burgers include lettuce, tomato and onion - 6.50

Add choice of cheddar, provolone, swiss, mozzarella, blue cheese, bacon, sauteed mushrooms or onions - .50 ea.

Garden Burger - served with sauteed portabello mushroom, roasted red pepper - 7.95

Open Faced Grilled Sirloin Steak Sandwich - a tender 8 oz. steak grilled and served on bruschetta with a side of sour cream horseradish sauce - 9.95

Chicken Parmesan Sandwich - breaded and baked with marinara sauce topped with mozzarella cheese - 6.95

Grilled Barbecue Chicken Sandwich - with BBQ sauce, cheddar cheese and bacon - 6.95

Cajun Chicken Sandwich - grilled with cajun seasonings, sliced and served with blue cheese and bacon - 6.95

Fried Haddock Sandwich - an 8 oz. fillet, lightly coated with batter, served with tartar sauce - 6.95

Buffalo Style Chicken Wings - served with blue cheese and celery mild - medium - hot - garlic ~ an order of 10 - 7.49

Fish N Chips - fresh fried haddock, lightly floured, served with homemade french fries, cole slaw and tartar sauce - 8.99

Fried Chicken Fingers - served with BBQ sauce - 6.50

All sandwiches come with choice of one regular side:

Regular Sides (1.25 ea.): homemade french fries; cole slaw; vegetable of the day; potato of the day

Basket of our homemade french fries - 2.75

Side of Vegetable - 2.99

Side of Potato - 2.99

Sauteed Mushrooms - 2.99

Basket of brew city fries - 2.99

Sauteed Spinach - 3.99

Sauteed Onions - 2.99

Sauteed Onions & Mushrooms - 2.99

From the Hen House

Stuffed Chicken with Gouda
served with a three onion cream sauce with NY BOLD onions, shallots, roasted garlic, cream brandy and tarragon - 13.95

Chicken Parmesan
boneless chicken breast breaded and baked with marinara sauce and mozzarella cheese served with spaghetti and marinara sauce - 12.95

 *Marinated Lemon Garlic Chicken*
grilled and tossed with penne pasta, olive oil and Italian parsley - 12.95

Grilled Chicken Breast with Cheese Ravioli
in a vodka cream sauce - 12.95

Chicken Marsala
a boneless breast of chicken served with a sauce of marsala wine, mushrooms, natural drippings and finished with sweet butter - 13.95

From the Pasture

Featuring Our NEW Wood Grill


Choice Sirloin Steak
a special house cut lean and thick - 8 oz. served with herb butter - 14.95

Sauteed Beef Tips
smothered with mushrooms, onions and sauce of natural drippings - 15.95

Tuscan Veal
sauteed medallions of veal served with a sauce of prosciutto, sundried tomato, capers, lemon and natural drippings - 17.95

Veal Parmesan
a tender cutlet breaded and baked with marinara sauce, mozzarella cheese served with spaghetti and marinara sauce - 17.95

Veal Tips Ricotta Gnocchi
with mushrooms and spinach, baked in a basil, vodka and tomato cream sauce topped with mozzarella cheese - 17.95


 *Bistro Filet Mignon - Grilled*
8 oz. tenderloin of beef served with a sauce of portabello mushrooms, natural drippings, merlot wine and finished with sweet butter 21.95

Grilled Filet Mignon
8 oz., served with Maitre D' butter - 19.95

Grilled Delmonico Steak
served with Maitre D' butter
12 oz. cut: 16.95
16 oz. cut: 18.95

Veal Marsala
sauteed medallions of veal served with a sauce of marsala wine, natural drippings and mushrooms - 17.95

I Can't Decide

 *Veal Medallions & Shrimp*
sauteed and served with a sauce of mushrooms, artichoke hearts, calamata olives, roasted red peppers, roasted garlic and natural drippings - 19.95

Surf and Turf
8 oz. grilled filet mignon with a 10 oz. lobster tail served with drawn butter - MARKET PRICE

Feast #1: grilled choice sirloin steak (our own special house cut) plus broiled shrimp and sea scallops in garlic lover's butter - 18.95

Feast #2: grilled choice sirloin steak (our own special house cut) plus beer battered & deep fried shrimp and sea scallops served with a choice of gloucester sauce, tartar sauce or cocktail sauce - 18.95

Flour and Water

Italian Meatballs (2) or Italian Sweet Sausage with choice of pasta: Linguine, Cappellini, penne, fettucini, bowtie pasta or rigatoni with marinara sauce or Hot Tom sauce

10.95

Grandma Arena's Penne Pasta
with a mushroom, spinach, ricotta cheese, marinara topped with shredded mozzarella cheese and baked
10.95

Fettuccini Alfredo
homemade fettuccini tossed in a rich cream sauce and three cheeses (asiago, romano & parmesan) - 10.95

Cheese Ravioli
pasta filled with ricotta cheese and served with marinara - 10.95

**Grilled Sirloin Steak & Penne Pasta*
thinly sliced sirloin steak, mushrooms, merlot wine and marinara sauce served over penne pasta - 15.95

Baked Lasagna
triple layer pasta filled with sweet Italian sausage, ground beef, ricotta and mozzarella cheese and marinara
11.95

Calamari and Marinara Sauce
over linguine - 12.95

Rigatoni Pasta
with grilled sausage, mushrooms and roasted red peppers in a vodka cream sauce - 11.95

** Sicilian Bow Tie Pasta*
with fresh basil, spinach, plum tomatoes, romano parmesan cheese, garlic and olive oil - 10.95

Baked Manicotti
pasta shell filled with ricotta, parmesan and romano cheeses, then baked with marinara and mozzarella cheese - 11.95

Ricotta Gnocchi
baked in a sweet basil, vodka and tomato cream topped with mozzarella cheese - 11.95

**California Pasta*
sauteed artichoke hearts, roasted red peppers, baby spinach, portabello mushrooms, lemon juice, fresh basil tossed with linguine - 11.95

*Ask for Heart Healthy Pasta - no cheese, salt or butter added.

Ocean Catch

Fresh Ocean Haddock served your way - 12.95

Shrimp - 16.95 or *Sea Scallops* - 16.95

Shrimp & Scallops Combination - 16.95

Choose your favorite way to enjoy!

Broiled, Fried, Stuffed with Crab Meat Stuffing



Scampi

shrimp sauteed with roasted red peppers, mushrooms, garlic, lemon, white wine and fresh herbs - presented on a bed of linguine - 16.95

Seafood Fettuccini Alfredo
shrimp and scallops tossed in a cream sauce with three cheeses (asiago, romano & parmesan) - 16.95

Alaskan King Crab Legs
One full pound split for easy eating, served with drawn butter and lemon - Market Price

Seafood Marinara
shrimp, sea scallops, little clams and calamari in our marinara sauce over linguine - 18.95

OR for 1.50 more choose...

- *Almond Crusted* - Baked with an almond crust topping.
- *Roman* - With a sauce of spinach, plum tomatoes, mushrooms and fresh cream
- *Mediterranean* - Simmered in a rich, spicy Mediterranean sauce of plum tomatoes, capers, calamata olives, garlic and wine

Hot Seafood Antipasto
little neck clams, shrimp, and sea scallops simmered in rich, spicy Mediterranean sauce of plum tomatoes, capers, calamata olives, garlic and white wine
Appetizer - 10.95

Entree (served over thin spaghetti) - 18.95

Lobster Tail
luxurious 10 oz. tail broiled and served with drawn butter - Market Price

All menu entrees are accompanied with a choice of tossed salad, or a cup of soup of the day.
Add caesar salad for just 75¢