

# *Eckle's* RESTAURANT

## **SOUP**

SOUP OF THE DAY .....	CUP 4	BOWL 5
FRENCH ONION AU GRATIN .....	CROCK 7	
LOBSTER BISQUE .....	CUP 7	BOWL 8

## **APPETIZERS**

LARGE SHRIMP COCKTAIL (5) .....	11
OYSTER COCKTAIL (10).....	11
BBQ BACON WRAPPED SCALLOPS (4).....	8
SPINACH ARTICHOKE DIP .....	6
CRAB CAKES (2) .....	7
BEEF ON WECK EGG ROLLS (3).....	9
HOMEMADE POTATO PANCAKES (2).....	6

## **SALADS AND SIDES**

JULIENNE SALAD <i>Beef or Chicken With Ham &amp; Cheese</i> .....	15
CHEF SALAD.....	6
RELISH TRAY .....	SM 5 LG 8
FRENCH FRIES.....	SM 3 LG 5

## **ROAST BEEF**

MINI ROAST BEEF <i>on Kummelweck (CERTIFIED ANGUS BEEF™)</i> .....	7
ROAST BEEF <i>on Kummelweck (CERTIFIED ANGUS BEEF™)</i> .....	11
ROAST BEEF <i>with Gravy (CERTIFIED ANGUS BEEF™)</i> .....	11
OPEN FACED ROAST BEEF <i>on Texas Toast, served with coleslaw,vegetable and potato (CERTIFIED ANGUS BEEF™)</i> .....	17
BEEF PLATE <i>(CERTIFIED ANGUS BEEF™)</i> .....	SM 11 LG 15
ROAST BEEF DINNER <i>served with Potato, Salad, Relish Tray, Bread &amp; Butter (CERTIFIED ANGUS BEEF™)</i> .....	19

## **SANDWICHES**

BEEF BURGER <i>1/2 lb. with Bacon, .50 extra ; with Cheese, .75extra</i> .....	11
GRILLED CHICKEN BREAST .....	11
GRILLED HAM & CHEESE.....	11
FISH SANDWICH <i>with Lettuce &amp; Tartar Sauce</i> .....	11
GRILLED CORNED BEEF & SWISS <i>on Rye</i> .....	11
BLACK BEAN BURGER.....	10

*Served with French Fries*

## **CHICKEN**

CHICKEN TENDERS (5) <i>with Bleu Cheese, Celery, Carrots</i> .....	11
CHICKEN WINGS (10) <i>with Bleu Cheese, Celery, Carrots</i> .....	11
<i>choice of Hot, Medium, Mild, BBQ or Cajun</i>	
CHICKEN IN THE BASKET <i>with french fries, relish tray, bread &amp; butter</i> .....	12

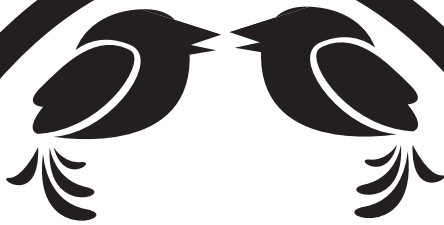
## **CHOPS AND STEAK**

PORK CHOPS <i>1-8 oz. (1-1/4" CENTER CUT)</i> 16	<i>2-8 oz. (1-1/4" CENTER CUT)</i> 22
LAMB CHOPS <i>1-8 oz. (2" CENTER CUT)</i> 18	<i>2-8 oz. (2" CENTER CUT)</i> 29

*Served with Potato, Vegetable, Salad, Relish Tray, Bread & Butter*

NEW YORK STRIP STEAK <i>12 oz.</i> .....	24
FILET MIGNON <i>8 oz.</i> .....	30

*Served with Potato, Vegetable, Salad, Sauteed Mushrooms, Relish Tray, Bread & Butter  
(substitute soup of the day 1.00 Extra)*



**SEAFOOD**

HADDOCK FISH FRY 12 oz. ....	18
YELLOW PIKE FISH FRY 10 oz. ....	18
CATFISH FISH FRY 10 oz. ....	18
BROILED ORANGE ROUGHY 10 oz. ....	18
BROILED SALMON 10 oz. ....	20

*Above dinners served with Potato, Coleslaw, Tomatoes, Relish Tray and Bread & Butter  
Bleu Cheese - 1.00 Broiled 1.00, Sharing Charge on Dinners, 5.00*

FRENCH FRIED OYSTER DINNER.....	19
FRENCH FRIED SCALLOP DINNER.....	24
FRENCH FRIED SHRIMP DINNER.....	20
COMBINATION SEAFOOD DINNER <i>Scallops, Shrimp, Oysters</i> .....	28

*Above dinners served with Potato, Salad, Relish Tray, Bread & Butter*

**SMALLER PORTIONS UNDER 12 AND OVER 65 ONLY**

GRILLED CHEESE <i>with french fries</i> .....	5
HOT DOG <i>with french fries</i> .....	5
KRAFT MAC N CHEESE .....	5
CHICKEN TENDERS (3) <i>with french fries, Bleu Cheese, Celery, Carrots</i> .....	5
BEEF BURGER 1/4 lb. <i>with french fries, add Cheese, 1.00 extra</i> .....	5

**SATURDAY AND SUNDAY ONLY**

**PRIME RIB**

PRIME RIB A LA CARTE	<i>Queen Cut</i> 17	<i>King Cut</i> 23
PRIME RIB DINNER*	<i>Queen Cut</i> 23	<i>King Cut</i> 30

*\*Served with Salad, Potato, Vegetable, Relish Tray, Bread & Butter  
(substitute soup of the day 1.00 Extra)*

**SURF AND TURF**

10 OZ LOBSTER TAIL*.....	33
TWIN 10OZ LOBSTER TAILS*.....	62
NEW YORK STRIP STEAK <i>with 10oz Lobster Tail*</i> .....	56
FILET MIGNON <i>with 10oz Lobster Tail*</i> .....	63
QUEEN CUT PRIME RIB <i>with 10oz Lobster Tail*</i> .....	55
KING CUT PRIME RIB <i>with 10oz Lobster Tail*</i> .....	63

*Served with Salad, Potato, Vegetable, Sautéed Mushrooms, Relish Tray, Bread & Butter*

*\*Lobster Tail weights may vary from 8 to 10 oz  
(substitute soup of the day 1.00 Extra)*

**GIFT CERTIFICATES AVAILABLE  
RESERVATIONS AVAILABLE**

**HOURS:**

MONDAY - FRIDAY  
4PM - 10PM

SATURDAY NOON - 10PM

SUNDAY NOON - 9PM

ONE CHECK PER TABLE OF 6 OR MORE PERSONS

PLEASE ALLOW TIME FOR YOUR FOOD TO BE PREPARED PROPERLY  
NOT RESPONSIBLE FOR WELL DONE STEAKS OR BEEF

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