

Eckle's

RESTAURANT

SOUP

SOUP OF THE DAY	CUP 5	BOWL 6
FRENCH ONION AU GRATIN	CROCK 7	
LOBSTER BISQUE	CUP 8	BOWL 9

APPETIZERS

LARGE SHRIMP COCKTAIL (5)	13
OYSTER COCKTAIL (10).....	14
BBQ BACON WRAPPED SCALLOPS (4).....	9
SPINACH ARTICHOKE DIP	7
CRAB CAKES (2)	9
BEEF ON WECK EGG ROLLS (3).....	9
HOMEMADE POTATO PANCAKES (2).....	7

SALADS AND SIDES

JULIENNE SALAD <i>Beef or Chicken With Ham & Cheese</i>	16
CHEF SALAD.....	6
RELISH TRAY.....	SM 6 LG 8
FRENCH FRIES.....	SM 4 LG 5

ROAST BEEF

ROAST BEEF <i>on Kummelweck (CERTIFIED ANGUS BEEF™)</i>	13
ROAST BEEF <i>with Gravy (CERTIFIED ANGUS BEEF™)</i>	13
SPECIAL ROAST BEEF <i>on Texas Toast, served with coleslaw, vegetable and potato (CERTIFIED ANGUS BEEF™)</i>	18
BEEF PLATE <i>(CERTIFIED ANGUS BEEF™)</i>	SM 12 LG 16
ROAST BEEF DINNER <i>served with Potato, Salad, Relish Tray, Bread & Butter (CERTIFIED ANGUS BEEF™)</i>	20

SANDWICHES & MORE

BEEF BURGER <i>1/2 lb. with Bacon .50 extra; with Cheese 1.00 extra</i>	13
GRILLED CHICKEN BREAST	11
GRILLED HAM & CHEESE.....	11
FISH SANDWICH <i>with Lettuce & Tartar Sauce</i>	12
GRILLED CORNED BEEF & SWISS <i>on Rye</i>	11
VEGGIE BURGER	10

Above served with French Fries

PASTA PRIMAVERA.....	14
BEEF STROGANOFF <i>Served with Salad</i>	16

CHICKEN

CHICKEN TENDERS <i>with Bleu Cheese, Celery, Carrots</i>	11
CHICKEN WINGS (10) <i>with Bleu Cheese, Celery, Carrots</i>	12
<i>choice of Hot, Medium, Mild, BBQ or Cajun</i>	
CHICKEN IN THE BASKET <i>with french fries, relish tray, bread & butter</i>	15

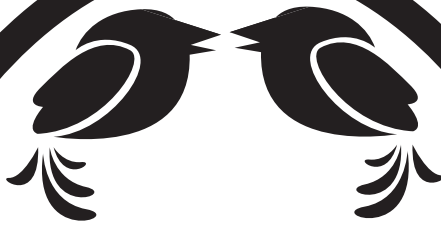
CHOPS AND STEAK

PORK CHOPS <i>1-8 oz. (1-1/4" CENTER CUT)</i> 20	<i>2-8 oz. (1-1/4" CENTER CUT)</i> 28
LAMB CHOPS <i>1-8 oz. (2" CENTER CUT)</i> 26	<i>2-8 oz. (2" CENTER CUT)</i> 38

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

NEW YORK STRIP STEAK <i>12 oz.</i>	30
FILET MIGNON <i>8 oz.</i>	34

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 18
 CATFISH FISH FRY 18
 BROILED ORANGE ROUGHY 18
 BROILED SALMON..... 24

*Above dinners served with Potato, Coleslaw, Tomatoes, Relish Tray and Bread & Butter
 Bleu Cheese 1.00, Broiled 1.00*

FRENCH FRIED OYSTER DINNER..... 20
 FRENCH FRIED SCALLOP DINNER..... 26
 FRENCH FRIED SHRIMP DINNER..... 24
 COMBINATION SEAFOOD DINNER *Scallops, Shrimp, Oysters* 32

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

SMALLER PORTIONS UNDER 12 AND OVER 65 ONLY

GRILLED CHEESE *with french fries* 6
 HOT DOG *with french fries* 6
 KRAFT MAC N CHEESE 6
 CHICKEN TENDERS *with french fries, Bleu Cheese, Celery, Carrots* 6
 BEEF BURGER 1/4 lb. *with french fries, Cheese 1.00 extra*..... 6
 MINI ROAST BEEF *on Kummelweck (CERTIFIED ANGUS BEEF™)*..... 8

SATURDAY AND SUNDAY ONLY

PRIME RIB

PRIME RIB A LA CARTE	<i>Queen Cut</i> 21	<i>King Cut</i> 27
PRIME RIB DINNER*	<i>Queen Cut</i> 28	<i>King Cut</i> 36

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

SURF AND TURF

10 OZ. LOBSTER TAIL* 35
 TWIN 10OZ. LOBSTER TAILS* 64
 NEW YORK STRIP STEAK *with 10 oz. Lobster Tail**..... 60
 FILET MIGNON *with 10 oz. Lobster Tail** 68
 QUEEN CUT PRIME RIB *with 10 oz. Lobster Tail**..... 61
 KING CUT PRIME RIB *with 10 oz. Lobster Tail**..... 69

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)*

**TAKE OUT, GIFT CERTIFICATES, RESERVATIONS
 AND CATERING - BANQUETS AVAILABLE**

HOURS:
 MONDAY - FRIDAY
 4PM - 10PM
 SATURDAY NOON - 10PM
 SUNDAY NOON - 9PM

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