
ECKL'S CLASSIC DISHES

Prime Rib-n-Weck Egg Rolls	14
Chicken Wings	13
<i>Hot, Medium, Mild, BBQ, Garlic Parmesan</i>	
Lobster Bisque (Add side of Sherry 2)	12
Carved Roast Beef on Weck	15
<i>Choice of classic or nouveau</i>	
Special Roast Beef Plate	18
<i>Choice of Yukon mashed or griddle bread, steamed veggies</i>	
Prime Rib à la carte	King 30 Queen 24
<i>(Friday & Saturday dinner only)</i>	
Relish Tray	6
Hot German Potato Salad	5
Potato Pancakes	10

STARTERS

Artisan Meat & Cheese	18
<i>Assorted cheeses and charcuterie with fresh cracker bread</i>	
Arancini Fungi	12
<i>Wild mushroom stuffed fried risotto, truffle aioli</i>	
Millard Fillmore Crostini	15
<i>Fresh crostini, English mashy peas, crispy prosciutto, roasted mushrooms, sage white pepper cremé</i>	
Hummus Slate	15 ✓
<i>Three flavors of hummus, pistachio dusted feta, grilled pita and assorted veg.</i>	
Frank Lloyd Wright Bruschetta	19
<i>Bone marrow butter spread on griddled bread with sautéed chanterelles, rapini, pancetta marmalade and toasted walnut</i>	
Stuffed Banana Peppers	14 ✓
<i>Five cheese blend stuffed peppers</i>	
Four Season Bread	14
<i>House artisan bread, roasted beet purée, arugala, goat cheese, roasted figs, honey and balsamic drizzle</i>	
Foi Gras and Waffles	Single 12 Double 20
<i>Butter-fried foie gras over wild mushroom waffles with muddled cranberry compote, sweet crème and brûléed onion glass</i>	

✓ Vegetarian friendly

SALAD & SOUP SERVICE

Soup du Jour 5



French Onion Au Gratin 7



Lobster Bisque 12

Caesar 11

Baby romaine, house made Caesar dressing, white anchovies, heirloom tomato and aged balsamic

Steak House Wedge 12

Baby wedges with buttermilk ranch, bacon, gorgonzola, chive, roasted tomato and toasticles

Larkin Cobb 14

Grilled asparagus, charred onion, soft egg, roasted mushrooms, roasted tomatoes, gorgonzola, pork belly and avocado

Verde Salad 10

Artisan greens with heirloom tomato, cucumber, onion, crouton, spun carrots and beets

Dressing

*Buttermilk chive ranch · Acai-Goji cider vinaigrette
House Caesar · Buttermilk bleu · House hot bacon
Blistered tomato-red wine vinaigrette · Maple-wasabi vinaigrette
Golden-royal jelly chia vinaigrette*

Add On Top

*Grilled NY strip steak 12 · 5oz Seared Ahi tuna 12
3 Seared scallops 12 · 8oz Grilled chicken 7 · 3 Grilled shrimp 9*

ENTREES & LIGHTER FARE

B.Y.O.B 18

Kindred Kreek beef, half pound burger on a brioche roll. Pick your own toppings from our daily selections

Eckl's Steakout 19

10oz NY strip open over garlic bread, sautéed spinach, wild mushrooms and Boursin

Beyond Burger 18 ✓

Vegan burger, vegan cheese with fries and pickle. Gluten free roll available

Grilled Chicken 16

8oz breast with melted brie spread, caramelized onion, mache and honey sriracha aioli on brioche

Steak House Burger 21

Wagyu beef patty topped with aged cheddar, grilled apple, fennel and applewood slab bacon

Hunters Stew 28

Braised farm raised venison, hearty root vegetable ragout and warm popover

Lamb Lolly Chop 18

Hazelnut dusted grilled lamb chops over riced Yukon potato, ginger-date demi-glace and lime crème fraiche

Gouda Mac & Cheese 16

Smoked Gouda cheese sauce with house bowtie pasta, pork belly lardons, poached egg and toasticle crust. Available as vegetarian upon request

Butternut Lasagna 18 ✓

Stacked vegetable & pasta sheets. Roasted butternut, spinach, goat cheese topped with spiced beurre blanc and candied pecans

Beyond Gnocchi 24 ✓

House made potato-ricotta gnocchi topped with vegan meat simmered in tomato ragou. Gluten free gnocchi available

Grattoir Short Rib 24

Braised bone-in short rib, demiglace, ragout over St. Andre's polenta

Filet Wellington 32

Chef varieties

STEAK & CHOPS

HOUSE PRIME

CHAIRMAN'S RESERVE BEEF

Add 10oz. Lobster Tail 30

Filet Mignon	Full 8oz.	55	Petite 4oz.	25
NY Strip	16oz.	50	Delmonico 16oz.	55
Bone-In Ribeye	20oz.	55		

SPECIALITY CUTS

House Dry Aged	market price	
Chef Choice Wagyu	market price	
Rack of Lamb	½ Rack	35
	Rack	75

KINDRED KREEK LOCALLY FARM RAISED

Bone-in Twin Chops	30
Chef Choice Steak	market price
1/2 Local Farm Raised Chicken	30
<i>Chef's Choice</i>	

Prime Rib Queen cut 28 King cut 36

Fridays and Saturdays only, served with au jus, baked potato and baby vegetables

At Your Request

Truffle sautéed wild mushrooms 6 · Caramelized onions 4 · Gorgonzola crust 4 · Béarnaise 2 · House demi-glace 2
Signature clarified butter 2 · Herbed french butter 2 · Blue butter 3 · Boursin butter 3

Sides

*Grilled/Steamed asparagus 5 · Parmesan creamed spinach 6 · Steamed baby vegetables 4 · Side salad 4
Relish tray 3 · Truffle steak fries 7 · Baked potato 6 · Yukon mashed potato 5 · House spaghetti 6 · Risotto gratin 7
Eckl's signature german potato salad 5 · Truffel fried gnocchi 8*

SEAFOODS

Surf & Turf 75

One 10oz Tail, Strip Steak

“For Two” 85

Twin 4oz Filets, 10oz lobster tail

10oz Lobster Tail 40

Twin Tail 75

King Crab Mac & Cheese 34

House bowtie pasta, Havarti cream, asparagus, baby tomato, tempura fried king crab legs and sambuca drizzle

Lobster Ravioli 28

Squid ink striped ravioli, spiced mascarpone, Maine lobster chunks, lemon prosecco cream and grilled shrimp

Salmon 28

Seared potato net wrapped salmon, scallop mousseline, lemon beurre blanc & steamed vegetables

Seared Sea Bass 34

Pan seared Chilean filet over Israeli couscous pilaf & asparagus, topped with grape-caper sugo and white wine lemon sauce

Seared Scallops 32

Semolina pan fried risotto, pistachio crusted seared scallops, citrus beurre blanc and raspberry compote

RAW BAR

*Dining Room Raw Bar available for special occasions
Raw Bar items are generally available for order from kitchen, subject to availability
Ask your server for information and kitchen availability*

Ahi Ceviche 18

Sushi grade yellowfin tuna with maple wasabi drizzled greens, ginger beet slaw, candied ginger and tuxedo sesame seeds

Classic Ceviche 18

Shrimp and scallop salad with cilantro lime dressing over artisan green nest with crostini

Jumbo Shrimp Cocktail 17

Jumbo shrimp cocktail with twisted lemon segments and house cocktail sauce. Topped with fresh zested horseradish root

Shucked clams Half 11 Full 20

also available steamed in lemon thyme butter

Shucked Oysters Half Dozen 18 Full Dozen 30

also available grilled

All above served with choice of drawn butter, cocktail sauce, and choice of house mignonette varieties

