
ECKL'S CLASSIC DISHES

Prime Rib-n-Weck Egg Rolls 14

Chicken Wings 13

Hot, Medium, Mild, BBQ, Garlic Parmesan

Lobster Bisque (Add side of Sherry 2) 12

Carved Roast Beef on Weck 15

Choice of classic or neauvo

Special Roast Beef Plate 18

Choice of Yukon mashed or griddle bread, steamed veggies

Prime Rib à la carte King 29 Queen 24

(Friday & Saturday dinner only)

Relish Tray 6

Hot German Potato Salad 5

STARTERS

Jumbo Shrimp Cocktail 17

Stuffed Artichoke Crab Soufflé 20

Crab soufflé inside a whole bread stuffed artichoke with grilled crostini. Allow 25 minutes for preparation

Millard Fillmore Toast 15

Griddled cherry wheat bread, brie, avocado, pork belly, blood orange, dressed arugula, basted egg

Queen City Rockefeller 20 Classic Grilled 18

Pork belly lardons, creamed spinach, toasticle crust, Béarnaise served with grilled crostini

Hummus Slate 15 ✓

Three flavors of hummus, pistachio dusted feta, grilled crostini

Roasted Beet Sonata 13 ✓

Roasted beets, fennel, fruit slaw

Summer Caprese 14

House made mozzarella and heirlooms, dressed arugula, prosciutto, strawberries, pickled halos

Frank Lloyd Wright Bruschetta 19

Bone marrow butter spread on griddled bread with sautéed chanterelles, rapini, pancetta marmalade

Stuffed Banana Peppers 14 ✓

Five cheese blend stuffed peppers

Cheese & Crackers 17 ✓

Nine different artisan cheeses with homemade cracker bread

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, aged balsamic

Steak House Wedge 12

Baby wedges with buttermilk ranch, bacon, gorgonzola, chive, roasted tomato salad

Larkin Cobb 14

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

Verde Salad 10

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

Kale & Grain 12

Roughed kale greens, farik, roasted squash, cajun pecans

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

Half pound burger served 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

Grille Garden 14 ✓

Toasted ciabatta with hummus, avocado, grilled vegetables, heirloom tomato, goat cheese

Steak House Burger 21

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

Lamb Lolly Chop 18

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

Gouda Mac & Cheese 16

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

Fried Roasted Farik 18 ✓

Herb farik and kale pilaf, fire roasted veggie ragout, stuffed portobello, yogurt and cardamom

Butternut Lasagna 16 ✓

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

Beyond Bolognese 22 ✓

House made potato-ricotta gnocchi topped with vegan meat simmered in tomato ragout

Osso Buco 48

Slow braised veal shank, sautéed rapini and house pappardelle, fava and butter bean au jus

STEAK & CHOPS

HOUSE PRIME

CHAIRMAN'S RESERVE BEEF

Add Lobster Tail 26

Filet Mignon	Full 8oz.	49	Petite 4oz.	25
NY Strip	16oz.	49	Delmonico 16oz.	48
Bone-In Ribeye	20oz.	42	Veal Chop 12oz.	58

WAGYU

Wagyu Strip Steak	16oz.	79
<i>Bone In</i>		
Wagyu Ribeye Filet	8oz.	68

FARM RAISED

Bone-in Twin Chops	28
<i>Locally Farm Raised</i>	
Rack of Lamb	1/2 Rack 35
	Rack 75
1/2 Local Farm Raised Chicken	28
<i>Chef's Choice</i>	

Prime Rib Queen cut 28 King cut 36

Fridays and Saturdays only, served au jus, baked potato, 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 · Artichokes francaise 7

SEAFOODS

Surf & Turf 60
One 10oz Tail, Strip Steak

“For Two” 75
Twin 4oz Filets

10oz Lobster Tail 35

Twin Tail 65

Lobster Ravioli 28

Squid ink striped ravioli, spiced mascarpone Maine lobster chunks. Lemon prosecco cream, grilled shrimp

Salmon 28

Crispy pan seared potato net wrapped filet filled herb scallop mousseline, lemon beurre blanc & steamed vegetables

Seared Sea Bass 32

Pan seared Chilean filet over Israeli couscous pilaf & asparagus. Topped with grape-caper sugo & white wine lemon sauce

Seared Scallops 32

Semolina pan fried risotto, pistachio crusted seared scallops, dressed arugula, citrus beurre blanc, raspberries, spun beets

Sides

*Grilled/Steamed asparagus 5 · Parmesan creamed spinach 6 · Steamed baby vegetables 4 · Side salad 4
Relish tray 3 · Sautéed rapini 4 · Truffle steak fries 7 · Baked potato 6 · Yukon mashed potato 5
Eckl's signature german potato salad 5 · House spaghetti 6 · Scalloped fingerling and cipollini onion 6 · Risotto gratin 7*

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*

Gazpacho 5

Lightly spiced cold tomato soup

Ahi Ceviche 18

Sushi grade yellow fin tuna, maple wasabi drizzled greens, ginger beet slaw, candied ginger, tuxedo sesame seeds

Classic Ceviche 18

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

Jumbo Shrimp Cocktail 17

Jumbo shrimp cocktail, twisted lemon segments and house cocktail, spicy tomato jelly topped with fresh zested horseradish root

Shucked clams Half 11 Full 20

Available steamed in lemon thyme butter

Shucked Oysters Half Dozen 18 Full Dozen 30

Cocktail Slate 50

Shrimp/scallops/crab claw cocktail, craw fish, choice ceviche. Served with grilled bread

Tempest Di Marie (serves 4 - 6) 90

Shrimp cocktail, shucked clams and oysters, snow crab legs, cocktail claw, crawfish, lobster tail

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

