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## ECKL'S CLASSIC DISHES

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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

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## CLASSIC / SPECIALTY SALADS

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### Dressing

*Buttermilk chive ranch · Acai-Goji cider vinaigrette · House Caesar*

*Buttermilk bleu · Blistered tomato-red wine vinaigrette*

*Maple-wasabi vinaigrette · House hot bacon · Golden-royal jelly chia vinaigrette*

### Add On Top

*8oz Grilled NY strip steak 12 · 8oz Grilled chicken 7 · 3 Grilled shrimp 9*

*5 oz Seared Ahi tuna 12 · 3 Seared scallops 12*

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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*

Berry Merry 14

*Artisan greens topped with fresh  
berries and spun beets. Choose  
Gorgonzola or goat cheese crumbles*

House Caprese 14

*House made fresh mozzarella,  
heirloom tomatoes, pink Himalayan  
salt, cracked pepper and toasted  
pine nuts. Honey and aged  
balsamic reduction*

Roasted Beet Salad 13 ✓

*Roasted beets, fennel, fruit slaw*

Grilled Vegetable Salad 14

*Artisan greens topped with goat  
cheese crumbles, red and gold  
heirloom tomatoes, spun carrot  
threads, marinated grilled vegetables  
& grilled rustic bread*

Kachava Bowl 15

*Chocolate vegan super shake with  
acai juice & organic cacao powder.  
Topped with nibs, granola, fresh  
berries and nuts finished with chia seed*

Kale & Grain 12

*Roughed kale greens, farik, roasted  
squash, cajun pecans*

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## EXPRESS LUNCH

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*wrap · non-bread · choice of bread with chips · over mixed greens*

Astoria Chicken Salad 12  
*Grapes, walnuts in blanc Riviera dressing*

Ceviche Salad 13  
*Shrimp and scallops tossed with lime cilantro dressing*

Ahi Tartar 13  
*Seared rare Sushi grade yellow fin tuna, maple wasabi drizzled greens, ginger beet slaw, candied ginger, tuxedo sesame seeds*

White Albacore 10  
*Solid white albacore tuna salad with raisins and sliced almonds*

Egg salad 10  
*In Dijonnaise aioli*

### DELI SANDWICHES 12

*All with a fountain drink, fresh house chips & pickle*

Corned Beef & Swiss  
*Sliced corned beef on marble rye with wholegrain mustard*

Rachel  
*Carved oven roasted turkey, provolone, coleslaw and chips on wheat berry*

Pastrami  
*Sliced pastrami caramelized onion, Swiss cheese and brown mustard on pumpernickel*

Ham & Swiss  
*Applewood ham and Gruyère cheese on wheat berry*

Italian  
*Provolone, soppressata, prosciutto roasted peperonata on ciabatta*

Vegetarian  
*Caramelized onion, peperonata, grilled squash and zucchini, tomato and provolone on ciabatta*

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## HALF & HALF 10

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*Salads come with choice of house made dressings  
Half of one of our deli sandwiches and a salad or soup of the day  
Additional Soups add Lobster bisque 4 French onion 4*

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## DAILY HOT CHOICE 12

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*Daily hot choices available to pick from and a starch of the day or mashed potatoes with chef's vegetables*

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## SOUP

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Soup du jour 5  
*Fresh made small batch soup*

French Onion Au Gratin 7  
*Caramelized seven onion port wine broth. Au gratin with Gruyere and provolone over crostini*

Lobster Bisque 12  
*Lobster sherry cream bisque side of sherry 2*

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# SANDWICHES

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*All sandwiches come with crispy fries and house pickle*

## Buffalonian 14

*Chicken fingers tossed medium with greens, tomatoes, bleu cheese dressing on brioche roll*

## Grilled Chicken 16 Plain 14

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

## Vegetarian 14

*Toasted ciabatta with choice hummus, avocado, grilled vegetables, tomato with greens and choice of cheese*

## Veggie Napoleon 14

*Grilled portobello stacked with heirloom tomatoes, fresh mozzarella with pesto aioli, greens and aged balsamic reduction. On ciabatta bread*

## Croque Madame 15

*Country loaf sliced bread griddled open face with applewood ham. Baked golden brown topped with apricot Stilton, basted egg, béchamel sauce, topped with fire cracker carrot frizzles*

## Reuben 15

*Toasted marble reuben bread with rosemary dressing, Gruyère cheese, thin sliced corned beef and prepared sauerkraut*

## Mr. Deli Man 16

*Grilled pastrami on toasted pumpernickel bread melted Gruyère and topped with house coleslaw, brown mustard, caramelized onion*

## Monte Cristo 16

*French toast batter country loaf bread filled with applewood ham, oven roasted turkey, Gruyère cheese and rosemary dressing*

## Muffaletta 16

*Prosciutto, soppressata, ham, olive tapenade, roasted peppernata, provolone on ciabatta*

## Build Your Own Burger 18

*Half pound burger served on a brioche roll. Pick your own toppings from our daily selections*

## Beyond Burger 18 ✓

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

## Eckl's Steakout 19

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

## Steak House Burger 21

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

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## SMALL PLATES

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Butternut Lasagna 16 ✓

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

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*

Seared Scallops 21

*Semolina pan fried risotto croquet, pistachio crusted seared scallops, dressed baby greens, tomato salad and raspberry coulis*

Beyond Bolognese 22 ✓

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

Chicken Fingers 11

*Bleu cheese and celery*

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## PASTA 8

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*Served with garlic bread (add side salad) 4*

Choose a fresh house made pasta

*Pappardelle · Spaghetti · Fettuccini · Gnocchi · Bow tie*

Choose a fresh made sauce

*Marinara · Diavolo · Arrabbiata · Garlic olio · Alfredo · Rosa*

Added Items 1

*Mushrooms · Spinach · Bacon · Pork belly · Grape tomatoes · Ricotta · Arugula  
Fresh mozzarella · Gorgonzola · Onions · Grilled veg · Peperonata · Tapenade*

Add On Top

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