



EAGLE'S NEST COUNTRY CLUB

HOLIDAY MENU

Try our seasonal and limited
edition flavors now!

Hors D'oeuvres & Starters

FRENCH OINON SOUP BOULE
\$24 (Dozen)

MINI BEEF WELLINGTONS
\$30 (Dozen)

BACON WRAPPED DATES
\$15 (Dozen)

JUMBO SHRIMP COCKTAIL
\$28 (Dozen)

BACON WRAPPED SCALLOPS
\$30 (Dozen)

PORK BELLY SATAY
\$30 (Dozen)

VEGETABLE SAMOSAS
potatoes, carrots, peas, onions mango chutney
\$18 (Dozen)

PETITE CRAB CAKES
cocktail sauce
\$30 (Dozen)

WARM MARYLAND CRAB DIP
With Crispy Tortilla Chips
\$45.00 (Serves 4)

BRIE CHEESE & CRACKERS
Brown Sugar, Cranberries, Pistachios
\$22.00 (Serves 4)

CHARCUTERIE PLATE
Chef's Selection Of Artisan Meats & Cheeses
Dried Fruits And Crackers
\$38.00 (Serves 4)

Soups & Salads

CREAM OF CRAB
\$20 (quart)

BUTTERNUT SQUASH SOUP
\$12 (quart)

FALL HARVEST SALAD
Farro, Butternut Squash, Dried Cranberries, Goat Cheese, Spiced Pumpkin Seeds,
Cider-Maple Dressing
\$24.00 (Serves 4)

BEET SALAD
Frisee, Walnuts, Apples, Sherry Vinaigrette
\$24.00 (Serves 4)

POACHED PEAR AND GORGONZOLA SALAD
Mesclun Greens, Candied Pecans, Raspberry Dressing
\$24.00 (Serves 4)

Entrees

WHOLE ROASTED FRESH TURKEY
includes 1 qt gravy
\$85 (Serves 6-8)

ROASTED TURKEY BREAST WITH SAGE
\$40 (Serves 4)

SLICED ROASTED LEG OF LAMB
Minted Demi Glace
\$60 (Serves 4)

HERB CRUSTED BEEF TENDERLOIN
\$90 (Half Tenderloin; Serves 4-6)

ROASTED BONELESS CHICKEN BREAST
Pomegranate Glaze
\$35 (Serves 4)

BACON WRAPPED PORK LOIN
\$35 (Serves 4)

ROASTED PRIME RIB, 4lbs
\$100

4 OZ JUMBO LUMP CRAB CAKES
\$16.50 (each)

MAPLE MUSTARD GLAZED SEARED SALMON
\$36 (Serves 4)

ACORN SQUASH
quinoa, squash, cranberries
\$7.50 (each)

BONELESS SHORT RIBS
red wine demi glace
\$60 (Serves 4)

THREE CHEESE LOBSTER MACARONI CASSEROLE
cheddar, colby & Parmesan cheeses
\$60 (Serves 4)

Christmas Dinner

\$180 serves 4

Roasted Prime Rib, 4lbs
sliced red wine demi glace
Maple Glazed Baby Carrots
Yukon Mashed Potatoes
Dinner Rolls
Chocolate Flourless Cake

Sides

Serves 4

HARICOT VERT \$32

Pecans, Cranberries And Spiced Butter

ROASTED BRUSSEL SPROUTS \$28

Pecans, Cranberries And Spiced Butter

MAPLE GLAZED BABY CARROTS \$24

MASHED YUKON GOLD POTATOES \$20

SWEET POTATOES \$22

Maple Syrup And Brown Sugar

CORNBREAD STUFFING \$22

TRUFFLE MACARONI AND CHEESE \$25

CREAMED SPINACH \$15

ROASTED ROOT VEGETABLES \$15

Parsnips, Carrots, Sweet Potatoes, Brussels Sprouts, Sweet Onions

DINNER ROLLS \$7 (dozen)

Sauces

CRANBERRY-ORANGE RELISH

\$8 (pint)

GIBLET GRAVY

\$10 (quart)

CLASSIC DEMI GLACE

\$15 (pint)

HORSERADISH CREAM

\$10 (pint)

Desserts

CLASSIC HOMEMADE PIES (10")

Pumpkin \$12 | Pecan \$18 | Apple \$15

FLOURLESS CHOCOLATE CAKE

\$32 (10")

ASSORTED FRENCH MACAROONS

\$22 (Dozen)

WINTER COOKIE PLATTER

Chocolate Chip Cookies, Sugar Cookies, Oatmeal Cookies, Brownie, Blondies

\$16 (Dozen)

MINI FRENCH PASTRIES

\$20 (Dozen)

Brunch

FRENCH TOAST CASSEROLE

\$25 (Serves 6-8)

BREAKFAST CASSEROLE

\$25 (Serves 6-8)

QUICHE LORRAINE

\$30 (Serves 6-8)

Gruyère, ham, onion

\$36 (Serves 6-8)

CRAB QUICHE

Jumbo Lump Crab & Gruyère

\$45 (Serves 6-8)

FRESH FRUIT DISPLAY

\$30 (Serves 6-8)

SMOKED SALMON DISPLAY

Red Onions, Tomatoes, Capers, Cream Cheese, Lemon

Wedges, Fresh

\$40 (Serves 4)

Cocktails for 2

AUTUMN HARVEST | \$26

Grey Goose Vodka, Pear Juice, Calvados, Maple, Lemon, Clove

HIGH FASHION | \$22

Bombay Sapphire Gin, St Germain, Grapefruit Juice, Cranberry Bitters

MAPLE CHAI PUNCH | \$24

Knob Creek Bourbon, Cider Two Ways, Chai, Maple, Orange Bitters \$24

PUMPKIN SMASH | \$24

Jameson Irish Whiskey, Ginger Beer, Apple Cider, Pumpkin Pie Spice

GRILLED PEACH OLD FASHIONED | \$26

Milagro Anejo, Carpano Antica, Orange Bitters, Demarara Sugar

ST. GERMAIN SPRITZ | \$20

Prosecco, St. Germain, Soda, Lavender

Bottle Wine & Beer also available for purchase

Order Information

To order, call the club at 410-252-8484.

Our holiday menu is available through December 22, Tuesday through Sunday.

All orders must be placed by December 19th.

Orders must be placed 48 hours in advance.