

Lunch Menu

SHARES & SNACKS

Chicken Satay Skewers **DF**

Grilled chicken breast, peanut sauce, Asian crispy noodle salad, toasted coconut

21

Beef Tartare **DF**

Angus beef, EVOO, pickled mustard seeds, capers, red onion, crackers

25

Truffle Fries **GF**

An Eagle's Eye tradition, tossed with truffle oil, chives and parmesan

16

Add side Truffle Fries to any meal for \$7

Duck Spring Rolls **3pcs**

Sesame hoisin sauce, pickled cucumber

20

Chicken Karaage

Gochujang mayo, ginger garlic in-shell edamame beans

20

Chef's Board

Vegetable crudité, confit garlic hummus, pita, truffle salami, Asiago cheese, house pickles, toasted nuts

40

BOWLS

Cream of Tomato Soup with Grilled Cheese **V**

Roasted vine tomatoes, sourdough, 3 cheeses

20

Summer Salad **GF**

Artisan greens, maple Dijon vinaigrette, cantaloupe melon, bocconcini, Prosciutto crisp, cherry tomato, pumpkin seeds

23

Add grilled chicken +\$6.50

Quinoa Salad **V**

Cashew dressing, green asparagus, pickled cabbage, mango, avocado crema, edamame, cucumber

22

Add grilled chicken +\$6.50

Sweet Potato Hash and Chorizo Skillet **GF**

Crisp sweet potato hash, bell pepper, chorizo, cheddar, avocado crema

25

HANDHELDS

Handhelds include a side of fries or mixed greens
Sub Soup for \$3 or Truffle Fries for \$7

Beef Burger

Angus beef, brioche bun, smoked cheddar cheese, artisan greens, tomato, dill pickle, crispy shallots, EE signature Aioli, chipotle bacon jam

30

Haloumi Burger **V**

Maple glazed, bell pepper tapenade, artisan greens, tomato, EE signature aioli, pickled red onion

25

Vegan option with smoked tofu

Grilled Chicken and Brie Ciabatta

Chicken thighs, fig chutney, EE signature aioli, arugula, roasted cherry tomato, walnuts

28

Mountain Top Reuben

Corned beef, sourdough bread, house-made sauerkraut, EE signature aioli, Swiss cheese

28

Mortadella and Fior di Latte Ciabatta

Toasted ciabatta, pistachio cream cheese, grilled eggplant, arugula, tomato

27

Spinach Ricotta on Sourdough **V**

Toasted sourdough bread, heirloom tomato, watercress, pomegranate, almond

25

SWEETS

Salted Pretzel and Chocolate Sundae

Vanilla ice cream, pretzel crumble, brownie bits, dark chocolate sauce

12

White Chocolate Cheesecake

Chevre goat cheese, raspberry gel, pink peppercorn

14

Strawberry Almond Shortcake **GF**

Vanilla shortcake, Chantilly cream, macerated strawberry, balsamic syrup

14

We are able to modify most menu items but have highlighted some of the more common inquires.
Please inform your server about any specific allergies.

V – Vegetarian | **GF** – Gluten Free | **VG** – Vegan | **DF** – Dairy Free

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