

# Eurasia

WINES ARE AVAILABLE FROM PJ BAGGAN FOR A \$10 SERVICE FEE.

## SOUPS

- LOBSTER & SHRIMP BISQUE .....\$8  
SMOKED CORN ~ SHERRY ~ CHIVES
- HOT & SOUR SOUP.....\$5  
CARROT ~ TOFU ~ SHIITAKE ~ CHICKEN ~ SCALLIONS ~ CILANTRO

## APPETIZERS

- EDAMAME.....\$4  
STEAMED ~ FLEUR DE SEL ~ LEMON
- BEEF TENDERLOIN CARPACCIO\* .....\$10  
TRUFFLED EGG SALAD ~ BABY ARUGULA ~ BALSAMIC MUSTARD VINAIGRETTE
- THAI GREEN CURRY MUSSELS.....\$9  
PEI MUSSELS ~ MIRIN ~ COCONUT MILK ~ RED PEPPER ~ CILANTRO ~ BASIL
- CHINESE VEGETABLE SPRING ROLLS.....\$8  
PONZU ~ SPICY MUSTARD
- FRIED EASTERN SHORE OYSTERS.....\$8  
OLD BAY BEURRE BLANC
- CRISPY TEMPURA FRIED SHRIMP.....\$9  
SPICY GINGER-SOY DIPPING SAUCE ~ ASIAN SLAW WITH GINGER ~ SCALLIONS
- BIGEYE TUNA TARTINI 2 WAYS.....\$10  
SEARED SASHIMI ~ MANGO, CUCUMBER, & THAI AIOLI TARTARE ~ THAI RICE SALAD  
WAKAME ~ WONTONS
- HOUSE SMOKED WILD SALMON .....\$9  
BEET CRÈME FRAICHE ~ BEET POWDER ~ DILL GAUFRETTES ~ HARD EGG  
CAPERS ~ RED ONION

## SALADS

- “TANGLED UP IN BLEU”.....\$8  
CRUMBLLED BLEU CHEESE DRESSIN’ ON ROMAINE ~ HARD EGG ~ CHERRYWOOD  
BACON ~ RED ONION ~ TOMATO ~ FRIED ONIONS ~ POTATO STIX
- CHILLED KING CRAB & ARTISAN PASTA SALAD.....\$10  
LEMON-SAFFRON DRESSING ~ GRILLED SUMMER VEGETABLES ~ FENNEL FRAUNS
- LOCAL TOMATO & HAND PULLED MOZZARELLA SALAD.....\$9  
PETITE ARUGULA ~ GRILLED BAGUETTE ~ ROASTED TOMATO & BASIL VINAIGRETTE  
KALAMATA OIL ~ LEMON OIL ~ STRAVECCHIO ~ BALSAMIC REDUCTION
- SUMMER MELON, PROSCIUTTO & CRISPY GOAT CHEESE SALAD.....\$9  
ORGANIC GREENS ~ DARK RASPBERRY VINAIGRETTE ~ RIPE RASPBERRY  
LAURA CHENEL CHEVRE ~ TOASTED WALNUTS ~ RED ONION
- GRILLED ROMAINE CAESAR.....\$7  
WISCONSIN PARMESAN ~ ZESTY PUFF PASTRY CURLS
- EURASIA HOUSE SALAD.....\$5  
ENGLISH CUCUMBER ~ RED ONION ~ CARROTS ~ TOMATO ~ SPROUTS

ADD TUNA \$8/TENDERLOIN \$8/SHRIMP \$7/CHICKEN \$5/FRIED OYSTERS \$7



## SANDWICHES



- CHICKEN, STRAWBERRY & BRIE SANDWICH.....\$8  
 BABY ARUGULA~ FIG BALSAMIC VINAIGRETTE~ RED ONION~ TOASTED CIABATTA
- GRILLED STEAK & CAPRESE CIABATTA\* .....\$9  
 WARM HOUSE MOZZARELLA, TOMATO & SAUTÉED ONIONS~ ZESTY BASIL AIOLI
- MEDITERRANEAN LAMB IN SPINACH WRAP.....\$9  
 PANSEARED LAMB~ CREAMY CUMIN-DILL VINAIGRETTE~ FETA~ KALAMATA OLIVES  
 EUROPEAN CUCUMBER~ TOMATOES~ RED ONION~ARTICHOKES~CARROT ROMAINE  
 CHIFFONADE
- “THE REAL DEAL”...BEEF TENDERLOIN CHEESEBURGER\*.....\$10  
 HOUSE GROUND HALF POUNDER~ CRISPY ONIONS~ CHOICE OF CHEESE
- REUBEN “IN THE SKY WITH DIAMONDS”.....\$9  
 PASTRAMI JULIENNE~ “MILLIONAIRE MAYO”~ 2 CHEESES~ FRIED PICKLES  
 SAUERKRAUT~ HOT BUTTERED RYE BREAD
- BUTTERMILK FRIED CHICKEN CIABATTA.....\$8  
 CUCUMBERS~ BACON~ BASIL-BUTTERMILK DRESSING~ RED ONION
- SWEET & SMOKEY GRILLED BBQ CHICKEN MELT.....\$8  
 CHEDDAR~ CHERRYWOOD SMOKED BACON~ FRIED ONIONS~ KAISER



## ENTREES



- GRILLED 8OZ BEEF TENDERLOIN\* .....\$25  
 HEIRLOOM TOMATO CHORON~ WILTED BABY SPINACH~ “POKER CHIP” CRISPY  
 POTATOES~ TOMATO POWDER~ TOUCH OF BALSAMIC~ POTATO STIX  
 ADD KING CRAB.....\$10
- “FALLEN ANGEL” BUTTERMILK FRIED CHICKEN.....\$19  
 SAUCE DIABLE~ N.C. CORN RELISH~ ARUGULA~ SONOMA CO. GOAT CHEESE MASH
- FINE SWINE ON PAD THAI\* .....\$18  
 DAD’S RECIPE~ GRILLED PORK TENDERLOIN~ STEAMED BROCCOLINI~ NOODLES  
 PINEAPPLE~ SHIITAKE~ PEAS~ PEANUTS~ SCALLION & RED PEPPER “FRILLS”
- PAN ROASTED LEG OF LAMB\* .....\$23  
 LAMB JUS REDUCTION~ GRILLED SUMMER SQUASH~ ISRAELI COUS COUS  
 KALAMATA , FETA & CUCUMBER RELISH
- MAINE LOBSTER “MAC & CHEESE” .....\$24  
 TEMPURA LOBSTER TAIL~ CLAW & KNUCKLE MEAT~ RASPBERRY ALE AGED  
 CHEDDAR~ TORTTOLE PASTA~ CHERRYWOOD SMOKED BACON~ PEAS~ LOCAL  
 PEA TENDRILS~ BALSAMIC REDUCTION
- FIRE ROASTED VEGETABLE LASAGNA (GLUTEN FREE).....\$19  
 HOUSE MADE PASTA~ GRILLED ZUCCHINI, SQUASH, ONIONS & RED PEPPERS  
 BABY SPINACH~ SONOMA COUNTY GOAT CHEESE~ BASIL~ BABY ARUGULA SALAD
- EAST COAST BOUILLABAISSE.....\$23  
 TOMATO, SAFFRON, FENNEL & ORANGE~ GARLIC~ FRESH FISH~ PEI MUSSELS  
 EASTERN SHORE CLAMS~ SHRIMP~ LOBSTER~ BLUE CRAB~ BAGUETTE
- OFF THE HOOK “ROCKAFELLA”.....\$24  
 DAILY CATCH~ FRIED OYSTERS~ CREAMED SPINACH WITH FONTINA CHEESE  
 SMOKEHOUSE BACON~ STRAVECCHIO~ MASHERS
- PAN SEARED BIGEYE TUNA\* .....\$23  
 HOISIN GLAZE~ WASABI MASHED POTATOES~ ASIAN SAUTÉ~ WONTONS~ PEANUTS
- SAUTÉED SHRIMP & SMOKED GOUDA STONE GRIT CAKE.....\$21  
 SURRY COUNTY SAUSAGE~ ROASTED RED PEPPERS~ BASIL~ OLD BAY BUTTER



## SIDES



LOBSTER CLAW “MAC & CHEESE” \$10/ GREEN PEAS \$4 / SWEET POTATO FRIES \$5  
 ASIAN SLAW \$3/ SMOKED GOUDA GRIT CAKE \$4/ SAUTEED SPINACH \$5  
 BROCCOLINI \$5/ GOAT CHEESE RISOTTO \$6/ TRUFFLED EGG SALAD \$3  
 SUBSTITUTIONS \$2 (EXCLUDES LOBSTER “MAC & CHEESE”)

EURASIA TAKES GREAT PRIDE IN UTILIZING FOOD FROM  
 LOCAL & REGIONAL PURVEYORS.

\*SOME ITEMS ARE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY,  
 SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.