



# CHEF'S FEATURES

NOVEMBER 30<sup>TH</sup>

## FRESH CATCH

### PAN-FRIED PERCH \$29

LIGHTLY FLOURED AND PAN-FRIED, SERVED WITH LEMON BUTTER SAUCE, ASPARAGUS AND WHIPPED POTATOES.

## BUTCHER'S CUT

### PISTACHIO ENCRUSTED LAMB CHOPS \$44 <sup>GF</sup>

PAN-SEARED, TOPPED WITH SMOKED TOMATO DIJON GLAZE, SERVED WITH FETA CHEESE WHIPPED POTATOES AND BALSAMIC-GRILLED ASPARAGUS.

## CHEF'S FEATURES

### PETER LUGER B.L.T \$19

ON GRILLED BRIOCHE WITH COMBOZOLA CHEESE, VINE-RIPENED TOMATOES, CHERRY PRESERVE AND WATERCRESS, SERVED WITH HOME-MADE ONION RINGS.

### CREAMY TUSCAN CHICKEN \$29

LIGHTLY FLOURED AND SAUTEED, SMOTHERED WITH A SUN-DRIED TOMATO, MUSHROOM AND PROSCIUTTO CREAM SAUCE, SERVED ATOP SPINACH FETTUCCINI.

### GRILLED SALMON IN NOODLE BOWL \$32 <sup>GF</sup>

RICE NOODLES, VEGETABLES, HARD-BOILED EGGS, SAUTEED SCALLIONS IN A SPICY BEEF BROTH WITH SHISHITO PEPPERS AND SESAME OIL.

## STARTERS & SHARABLES

### **MEDITERRANEAN ARTICHOKE DIP | 15** <sup>GF</sup>

Baked With Boursin Cheese, Sun-Dried Tomatoes And Roasted Garlic, Served With Pita Toast Points.  
(GF crackers available)

### **BANG BANG SHRIMP | 19**

Five Large Lightly Floured And Fried Tiger Shrimp, Sweet And Spicy Ginger Chili Sauce.

### **FRIED CALAMARI STRIPS | 18**

Panko-Fried, Roasted Garlic And Tomato Basil Sauce.

### **BAKED FETA CHEESE | 15** <sup>GF</sup>

Topped With Cranberry And Thyme Honey, Served With Toasted Pistachios And Grilled Pita.  
(GF crackers available)

### **BLISTERED SHISHITOS | 16** <sup>GF</sup>

Himalayan Salt And Cajun Aioli.

### **CHEESE PLATE | 15** <sup>GF</sup>

Assorted cheese, horseradish cheese spread, grapes, crackers. (GF crackers available)

### **FLATBREAD | 17**

**Meat Lovers**, Marinara, Sausage, Pepperoni, Bacon, Mozzarella.

**Bruschetta**, Pesto, Fresh Tomatoes In Roasted Garlic Oil, Mozzarella.

## SALADS

*Salads May Be Made Gluten Free By Request*

### **TACO | 18 | 13**

Tomatoes, Olives, Green Onions, Avocado, Picante, Cheddar, Sour Cream. With Roasted Jalapeno Ranch. Served in Tortilla Shell.

### **CHOPPED WEDGE | 17 | 12**

Iceberg, Tomatoes, Bacon, Eggs, Crumbled Blue Cheese, Blue Cheese Dressing.

### **HARVEST | 17 | 12**

Oranges, Berries, Grapes, Dried Cherries, Crumbled Blue Cheese, Walnuts, Raspberry Vinaigrette.

### **CAESAR | 17 | 12**

Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing, Croutons.

### **ECC HOUSE | 14 | 9**

Artisan Greens, Tomatoes, Cucumbers, Shredded Carrots, Red Onions, Croutons.

### **FRUIT PLATE | 16**

Seasonal Fruit Plate And Berries Served With Choice Of Tuna Salad/Chicken Salad/Egg Salad.

### **Salad Toppings**

Avocado \$5 / Chicken \$8 / Taco Beef \$8 / Salmon \$12 / Five Shrimp \$12

## SOUPS

**FRENCH ONION GRATIN / BEEF CHILI / TOMATO BISQUE / SOUP DU JOUR**

Cup | 6 / Bowl | 9

# DINNER ENTREES

Start Your Dinner With Caesar, Harvest Or Garden Salad For \$5

## **GRILLED FILET MIGNON | 44** <sup>GF</sup>

Certified Angus Beef Tenderloin, Red Wine Demi-Glace, Whipped Potatoes And Asparagus.

## **PARMESAN CRUSTED WALLEYE | 32** <sup>GF</sup>

Walleye Filet Topped With A Parmigiano Reggiano Aioli, Oven Baked, Whipped Potatoes, Asparagus.

## **SHORT RIB ALLA MILANESE | 29**

Barolo Wine And Tomato Braised Beef Short Rib, Saffron Risotto, Sautéed Spinach.

## **FETTUCCHINI ALFREDO | 21**

Fettuccini Noodles Tossed In A Creamy Garlic And Parmesan Sauce.

(Add Chicken \$8 Or Shrimp \$12). *Gluten Free Pasta Available*

## SMALL PLATES

### **CAJUN CHICKEN TORTELLINI | 19**

Sautéed Chunks Of Cajun Chicken Breast, Mushrooms, Sun-Dried Tomatoes And Spinach In Alfredo.

### **SALMON ALLA GRIGLIA | 23** <sup>GF</sup>

Grilled Petite Salmon, Grape Tomatoes, Avocado, Blueberries And Basil, Topped With Balsamic Glaze.

### **GRILLED STEAK BITES | 24** <sup>GF</sup>

Served With Truffle And Parmesan Fries And Zip Sauce.

### **GRILLED CHIMICHURRI STEAK SANDWICH | 19**

8-Oz Grilled Prime Stockyard Sirloin, Smoked Gouda Cheese, Argentinean Chimichurri, Brioche Bun, Fresh Spinach, Roasted Red Peppers, Tomatoes & Shaved Red Onions, Served With Fries

## ALA CARTE

Seasonal Vegetables, Potatoes Or Fries 6

Loaded Baked Potato, Risotto Or Truffle Parmesan Fries 9

Roasted Mushrooms 7

Extra Sauce 2 / Split Charge 5

## **NEW ITEMS**

*We Are Dedicated To Meeting Our Member's Expectations When It Comes To Allergy Or Dietary Restrictions. We Do Offer Gluten Free Pasta Upon Request Along With Many Other Options That We Can Prepare When Requested. Ask Your Server About Menu Items That Are Cooked To Order Or Served Raw. Consuming Raw Or Undercooked Meats, Poultry, Seafood, Shellfish Or Eggs May Increase Your Risk Of Food Borne Illness.*

# LUNCH MENU

## SHARABLES & SMALL PLATES

### **BAKED FETA CHEESE | 15** <sup>GF</sup>

Topped With Cranberry And Thyme Honey, Cranberries And Toasted Pistachios, Served With Grilled Pita. *(GF crackers available)*

### **BLISTERED SHISHITOS | 16** <sup>GF</sup>

Himalayan Salt And Cajun Aioli.

### **CHEESE PLATE | 15** <sup>GF</sup>

Assorted cheese, horseradish cheese spread, grapes, crackers.  
*(GF crackers available)*

### **FLATBREAD | 17**

**Meat Lovers**, Marinara, Sausage, Pepperoni, Bacon, Mozzarella.

**Bruschetta**, Pesto, Fresh Tomatoes In Roasted Garlic Oil, Mozzarella.

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## SALADS

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Tomatoes, Olives, Green Onions, Avocado, Picante, Cheddar, Sour Cream. With Roasted Jalapeno Ranch. Served In A Tortilla Shell

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Iceberg, Tomatoes, Bacon, Eggs, Crumbled Blue Cheese, Blue Cheese Dressing.

### **HARVEST | 17 | 12**

Oranges, Berries, Grapes, Dried Cherries, Crumbled Blue Cheese, Walnuts, Raspberry Vinaigrette.

### **CAESAR | 17 | 12**

Chopped Romaine, Parmesan Cheese, Creamy Caesar Dressing, Croutons.

### **HOUSE | 14 | 9**

Artisan Greens, Tomatoes, Cucumbers, Shredded Carrots, Red Onions, Croutons.

### **FRUIT PLATE | 16**

Seasonal Fruit Plate & Berries Served With Your Choice Of Tuna Salad, Chicken Salad Or Egg Salad.

### **Salad Toppings**

Avocado \$5 / Chicken \$8 / Taco Beef \$8 / Salmon \$12 / Five Shrimp \$12

## SOUPS

**FRENCH ONION GRATIN / BEEF CHILI**

**TOMATO BISQUE / SOUP DU JOUR**

Cup | 6      Bowl | 9

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## **HOT SANDWICHES**

Choice Of Chips, Cottage Cheese Or Coleslaw. Add French Fries \$3, Fresh Fruit \$5, Seasonal Fresh Berries \$9

### **ECC SIGNATURE 1/2 POUND BURGER | 15**

Toasted Brioche Bun, Lettuce, Tomatoes, Onions & Pickle Spear.

**Toppings:** Choice Of Cheese, Sautéed Onions, Mushrooms, Avocado Or Bacon \$2

### **GRILLED CHIMICHURRI STEAK SANDWICH | 19**

8-Oz Grilled Prime Stockyard Sirloin, Smoked Gouda Cheese, Argentinean Chimichurri, Brioche Bun, Fresh Spinach, Roasted Red Peppers, Tomatoes & Shaved Red Onions

### **BLACKENED CHICKEN SANDWICH | 17**

Pepperjack Cheese, Tomatoes, Red Onions, Spinach & Pineapple Jalapeno Honey, Brioche Bun

### **PRESIDENTIAL GRILLED CHEESE | 17**

Four Cheese Grilled Sandwich, Bacon, Tomatoes And Avocado.

### **ROASTED TURKEY RUEBEN | 16**

Grilled Sliced Turkey, Cole Slaw, Swiss Cheese, 1000 Island Dressing, Grilled Rye Bread.

### **SHRIMP BURGER | 17**

Fresh Spinach, Tomatoes, Red Onions, Avocados And Cajun Aioli On A Brioche Bun. (*Black Bean or Ground Turkey Patty Available*)

### **PHILLY CHEESE STEAK | 17**

Sautéed Onions & Peppers, Provolone Cheese, Au Jus, On Hoagie.

### **HALF POUND BLT | 16**

Thick Cut Smoked Bacon, Mayo, Tomatoes, Lettuce And Choice Of Toasted Bread

## **COLD SANDWICHES**

Choice Of Chips, Cottage Cheese Or Coleslaw. Add French Fries \$3, Fresh Fruit \$5, Seasonal Fresh Berries \$9

### **SOUTHWEST CHICKEN WRAP | 16**

Spring Mix, Roasted Corn Salsa, Avocado, Cajun Aioli.

### **CHICKEN CAESAR WRAP | 15**

Caesar Salad Wrapped In Flour Tortilla With Grilled Chicken And Parmesan Cheese.

### **CASHEW CHICKEN SALAD WRAP | 16**

Shredded Carrots, Dried Cherries, Toasted Cashew, Grapes And Petite Greens.

### **MEAT LOVERS CLUB | 18**

Bacon, Turkey, Ham, Mayo, Swiss Cheese, Lettuce And Tomatoes On Choice Of Toast.

### **ECC SANDWICH BOARD | 15**

With Mayo, Lettuce, Tomato And Pickle.

- **Meat Options:** Turkey Breast, Ham, Tuna Salad, Chicken Salad Or Egg Salad.

- **Cheese Options:** Swiss, American, Provolone, Pepper Jack Or Cheddar

### **1/2 SANDWICH BOARD & CUP OF SOUP | 14**

*We Offer A Gluten-Free Bread Option, Please Ask Your Server - \$2*



# DESSERT MENU

## **NEW YORK CHEESECAKE**

WHIPPED CREAM, RASPBERRY SAUCE, FRESH BERRIES.

## **WARM HARVEST CARROT CAKE**

CINNAMON SUGAR AND CARAMEL SAUCE.

## **FLOURLESS CHOCOLATE TORT** (GF)

RASPBERRY SAUCE, BERRIES, WHIPPED CREAM.

## **SANDER'S HOT FUDGE CREAM PUFF**

VANILLA ICE CREAM, WHIPPED CREAM, SANDER'S HOT FUDGE.

## **MOLTEN LAVA CHOCOLATE FUDGE CAKE**

CHOCOLATE SAUCE AND COCO POWDER.

## **3 FRESHLY BAKED**

## **DOUBLE CHUNK CHOCOLATE COOKIES**

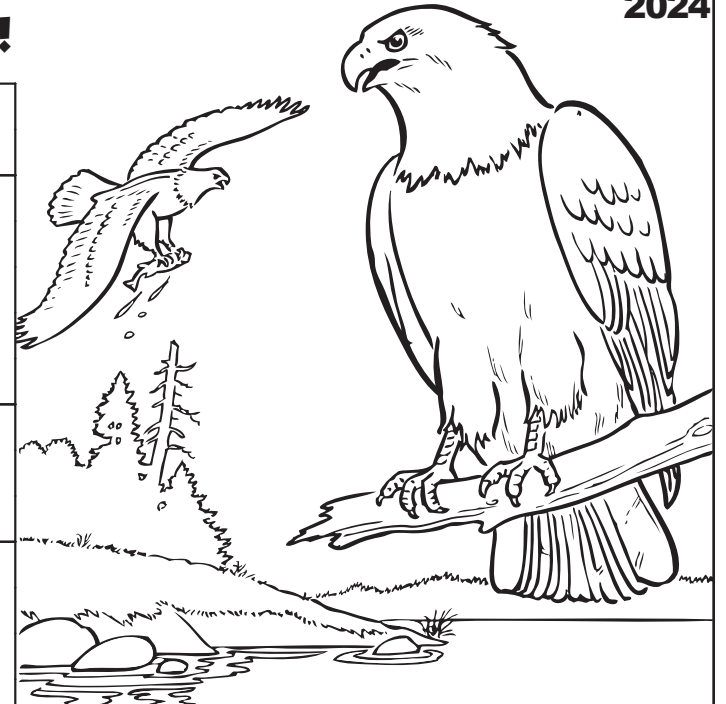
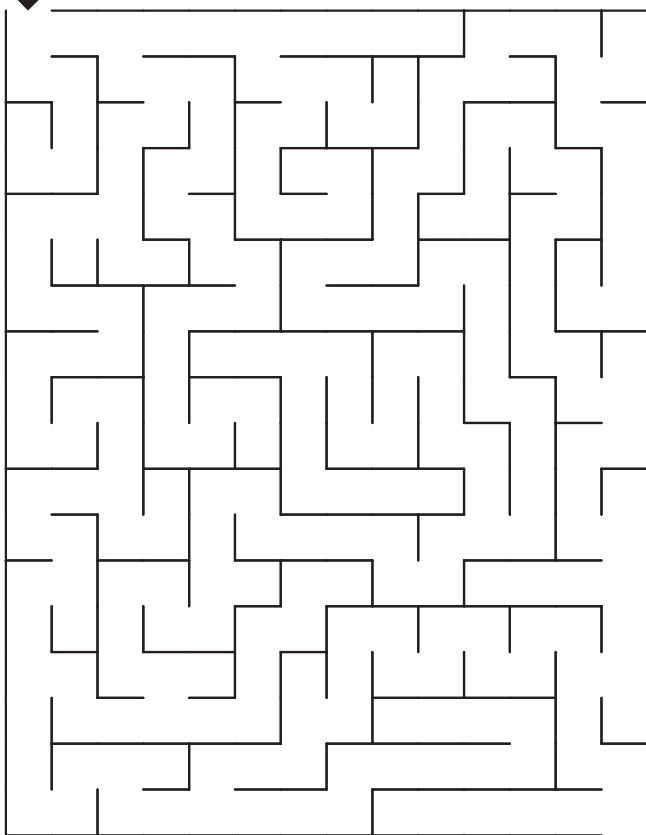
(PLEASE ALLOW 15-20 MINUTES)

**\$9**



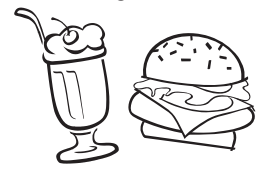
# Edgewood Kid's Menu

Find your way to the hole!



- Pizza with Cheese & Pepperoni **\$8**
- Hamburger & Choice of Side **\$9**
- Cheeseburger & Choice of Side **\$10**
- Grilled Cheese & Choice of Side **\$8**
- Spaghetti & Garlic Toast **\$8**
- Chicken Strips & Choice of Side **\$10**
- Hot Dog & Choice of Side **\$8**
- Grilled Chicken Breast & Choice of Side **\$9**
- Mac & Cheese **\$8**
- Steakbites & Choice of Side\* **\$19**

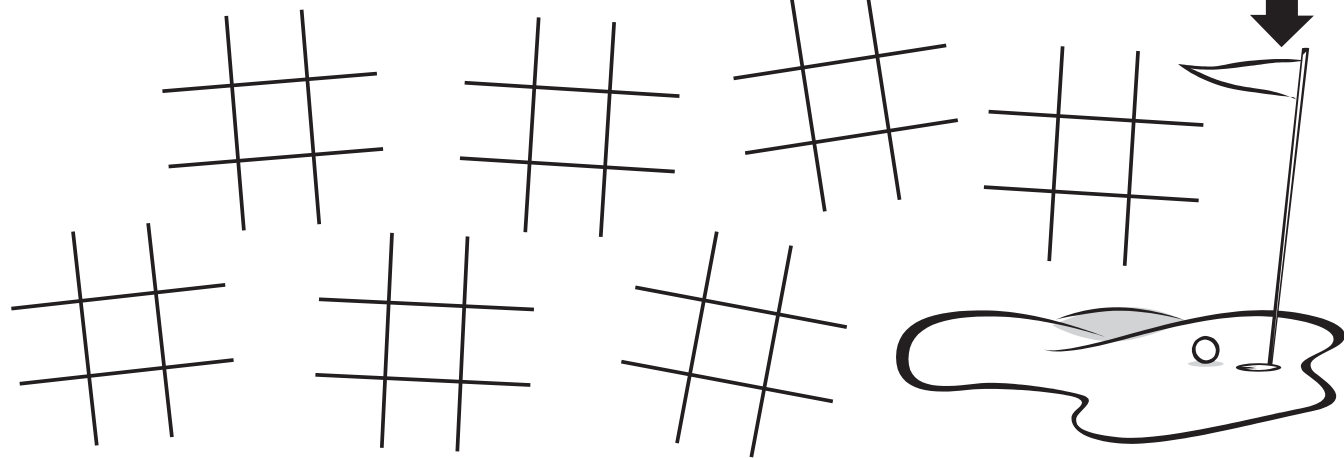
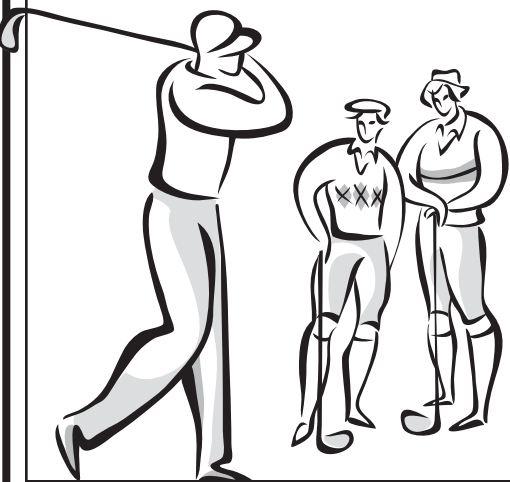
**Side Choices:**  
Fruit, Fries, Chips or  
Cottage Cheese



- Beverages**
- Milk Shake **\$8**
  - Milk White or Chocolate **\$3**
  - Fountain Pop **\$3**
  - Junior Golfer Cocktail **\$4**

## Tic-Tac-Toe

Be the first player to get three symbols (X or O) in a row - horizontally, diagonally, or vertically.



## Word Search

K E Y B N C Z B L T S Z O H F  
 B D N I N E R O U N D S F V B  
 Q M A C A Z N P E N U U F O J  
 T S G J X Z I E P N A J C T E  
 H O I Z F F R O D D E J O R Z  
 W U C W O G T E D D D X U A N  
 R A E Z E Y R S I I X L R C W  
 N P T H A P I S A S C V S F E  
 P E T E A C T B Y J N U E L D  
 E N E R R U U J J G I P H O G  
 O V H T O T L L A B R L O G E  
 Y X U O H E R P F N J V F N P  
 Z Q C R L G I A C O Y Q V Q J  
 Z F I T R E I Q P G C L U B S  
 K Q T X Y S S E O I J T Q W M

- |                 |                      |                   |
|-----------------|----------------------|-------------------|
| <b>Clubs</b>    | <b>Holes</b>         | <b>Outside</b>    |
| <b>Eighteen</b> | <b>Nine Rounds</b>   | <b>Under Par</b>  |
| <b>Golfball</b> | <b>Off Course</b>    | <b>Water Trap</b> |
| <b>Golfcart</b> | <b>On The Greens</b> | <b>Wedge</b>      |



# Wine List

## Bubbles

	<u>Split</u>	<u>Bottle</u>
Les Allies Sparkling Brut, France 187ml	9	35
Ruggeri Prosecco, Italy 200ml	14	
Chandon Rose, California 187ml	15	
Louis Roederer, California		65
Laurent Perrier La Cuvee, France		90
Veuve Clicquot , Yellow Label, France		120

## Riesling

	<u>Glass</u>	
Lucashof Riesling, Pfalz, Germany	9	36

## Pinot Grigio

Avia, Pinot Grigio, Slovenia	8	
Coppola Pinot Grigio, CA	9.5	38
Josh, Pinot Grigio, CA	10	40
Santa Margarita Pinot Grigio, Italy	14	56

## Sauvignon Blanc

Pavette, Sauvignon Blanc, CA	8	
Ranga Ranga Sauvignon Blanc Marlborough, NZ	8.5	34
Decoy Sauvignon Blanc, Sonoma, CA	9.5	38

## Rose

Summer Sault Rose, Tukituki Valley, NZ	12	48
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## Other Whites

Beringer Moscato, CA	8	
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## Chardonnay

Peirano Estate Chardonnay, CA	8.5	
Josh Chardonnay, Central Coast, CA	11	44
Ramey Chardonnay, Russian River Valley, CA	16	64
Kistler Les Noisetiers Chardonnay, Sonoma Coast, CA		80

## Pinot Noir

Guenoc Pinot Noir, CA	8.5	
Stoller Family Estate Pinot Noir, Willamette Valley OR	12.5	50
Violet Hill, Pinot Noir, Oregon	13.5	54
Goldeneye Pinot Noir, Anderson Valley, CA		80
Emeritus Pinot Noir, Russian River Valley, CA	22	88

## Merlot

Peirano Estate, Merlot, CA	8.5	
Emmolo Merlot, Napa Valley, CA	15	60

## Zinfandel

Peirano Estate "The Immortal Zin", Lodi, CA	9.5	38
Rombauer Zinfandel, CA		70



# Wine List

## Cabernet

	<u>Glass</u>	<u>Bottle</u>
96 Points Cabernet Sauvignon, CA	8.5	
The Calling, Cabernet, Napa Valley, CA	12	48
Quilt Cabernet Sauvignon, Napa Valley, CA	15	60
Jordan Cabernet Sauvignon, Alexander Valley, CA		80
Duckhorn, Cabernet, Napa Valley, CA		85
Frank Family, Cabernet, Napa Valley, CA	23	92
Caymus Cabernet Sauvignon, Napa Valley, CA		90
Faust Cabernet Sauvignon, Napa Valley, CA	23	92
Archimedes Cabernet Sauvignon, Alexander Valley, CA		95
Stags Leap Wine Cellars Artemis Cabernet Napa Valley, CA	35	140
Peter Michael Les Pavot 2018 Cabernet Sauvignon. Oakville, CA		230
Caymus Special Selection 2018 Cabernet Sauvignon, Napa Valley, CA		265
Dominus 2018 Cabernet Sauvignon, Napa Valley, CA		395
Bond 2016 Red Wine, Napa Valley, CA		650

## Red Blend

Coppola Diamond, Red Blend, CA	10	40
The Prisoner Red Blend, Napa, CA		64
Opus One, Napa Valley, CA		300

## Malbec

Red Schooner, Malbec, Mendoza, Argentina NV	14	56
Catena Zapata "Argentino" Malbec, Argentina		110

## Other Reds

Andis Barbera, CA	11	44
Andrew Murray "Tous les Jours" Syrah, Santa Ynez, CA	12	48

## Italian

Querciabella Chianti Classico, Italy	12	48
Luigi Righetti Amarone della Valpolicella Classico, Italy		50
Zonin Amarone della Valpolicella, Italy		65
Pio Cesare Barbaresco, Italy		90
Pio Cesare Barolo Del Comune 2017, Italy		114
Paolo Scavino Barolo, Rocche 2015, Italy		175

## French

Chateau Lynch Bages Pauillac 2018, France		195
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## Australian

Henschke Keyneton Euphonium, Barossa, Australia		95
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