



CHEF'S FEATURES

OCTOBER 30TH

FRESH CATCH

SICILIAN STYLE SWORDFISH \$34 (GF)

PEPPERED AND PAN-ROASTED WITH A ROASTED GARLIC TOMATO SAUCE, KALAMATA OLIVES, BANANA PEPPERS, SPINACH AND OREGANO, SERVED ATOP RISOTTO.

BUTCHER'S CUT

KNOB CREEK BOURBON PRIME STRIPLOIN \$39 (GF)

TWELVE OUNCE PRIME NEW YORK STEAK, FLAME-GRILLED AND LACED WITH AN APPLE CIDER KNOB CREEK BOURBON GLAZE, SERVED WITH ROASTED FINGERLING POTATOES AND FRIED BALSAMIC BRUSSELS SPROUTS.

CHEF'S FEATURES

BRUSSELS SPROUTS \$14 /9 (GF)

FRIED AND TOSSED IN BALSAMIC GLAZED, CANDIED WALNUTS, BACON BITS AND SUN-DRIED CRANBERRIES.

GRILLED CHICKEN CHIMICHURRI \$29 (GF)

FLAME-GRILLED CHICKEN BREAST, TOPPED WITH ARGENTINEAN CHIMICHURRI, SERVED WITH ROASTED VEGETABLES AND FINGERLING POTATOES.

BUBBLE TEMPURA SHRIMP \$28

SIX JUMBO TIGER SHRIMP, IN A FLUFFY TEMPURA BATTER, SERVED WITH STIR-FRIED VEGETABLES AND RICE NOODLES IN A SESAME HOISIN GLAZE.

GARLIC & HONEY GLAZED SALMON \$32 (GF)

SCOTTISH KING SALMON, OVEN-BAKED WITH A GARLIC HONEY CONFIT, SERVED WITH SPICY GREEN BEANS AND WHIPPED POTATOES.

STARTERS & SHARABLES

MEDITERRANEAN ARTICHOKE DIP | 15 ^{GF}

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 ^{GF}

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

BLISTERED SHISHITOS | 16 ^{GF}

Himalayan Salt And Cajun Aioli.

CHEESE PLATE | 15 ^{GF}

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 ^{GF}

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

PARMESAN CRUSTED WALLEYE | 32 ^{GF}

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 ^{GF}

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

GRILLED STEAK BITES | 24 ^{GF}

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 ^{GF}

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

BLISTERED SHISHITOS | 16 ^{GF}

Himalayan Salt And Cajun Aioli.

CHEESE PLATE | 15 ^{GF}

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.

SALMON ALLA GRIGLIA | 23 ^{GF}

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

GRILLED STEAK BITES | 24 ^{GF}

Served With Truffle And Parmesan Fries And Zip Sauce.

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 A 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.

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

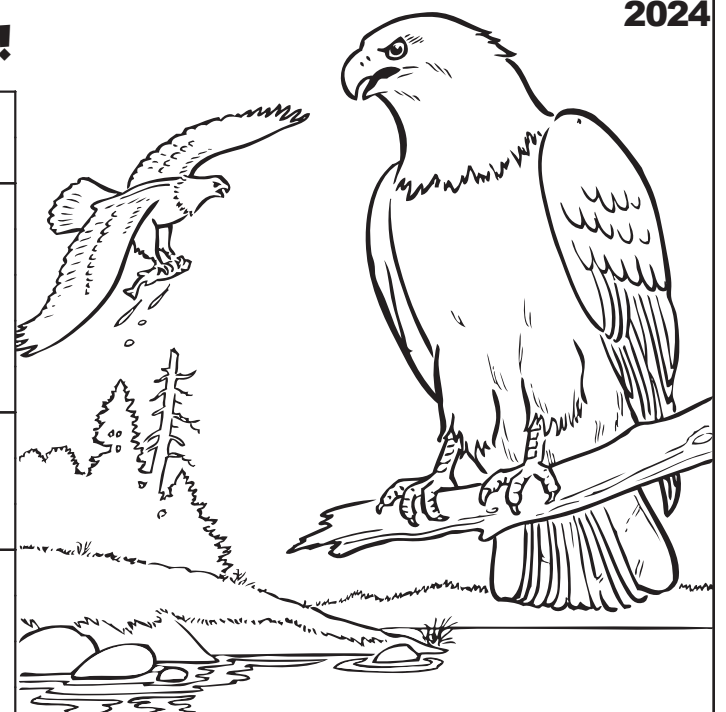
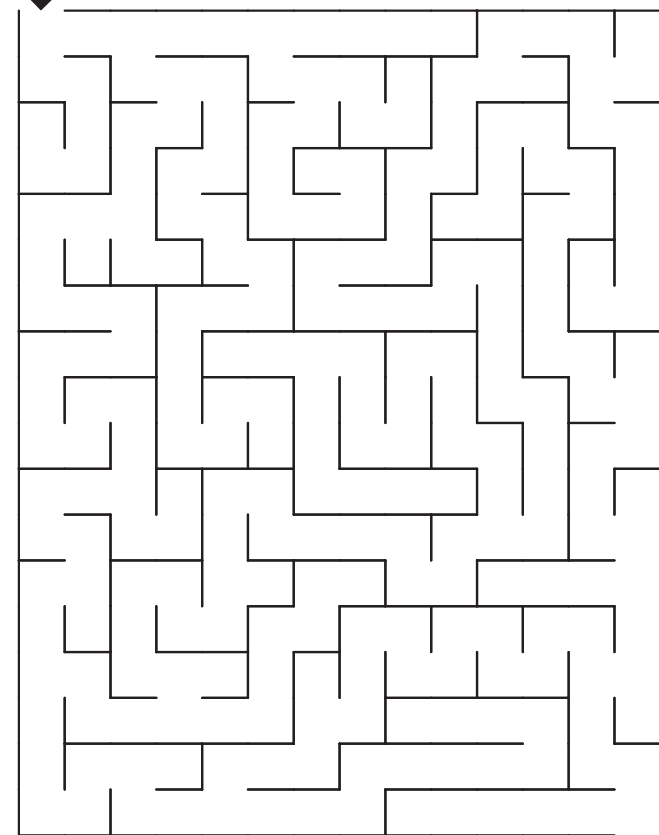
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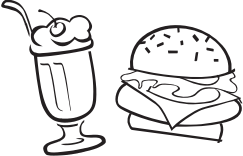
\$9



Edgewood Kid's Menu

Find your way to the hole!



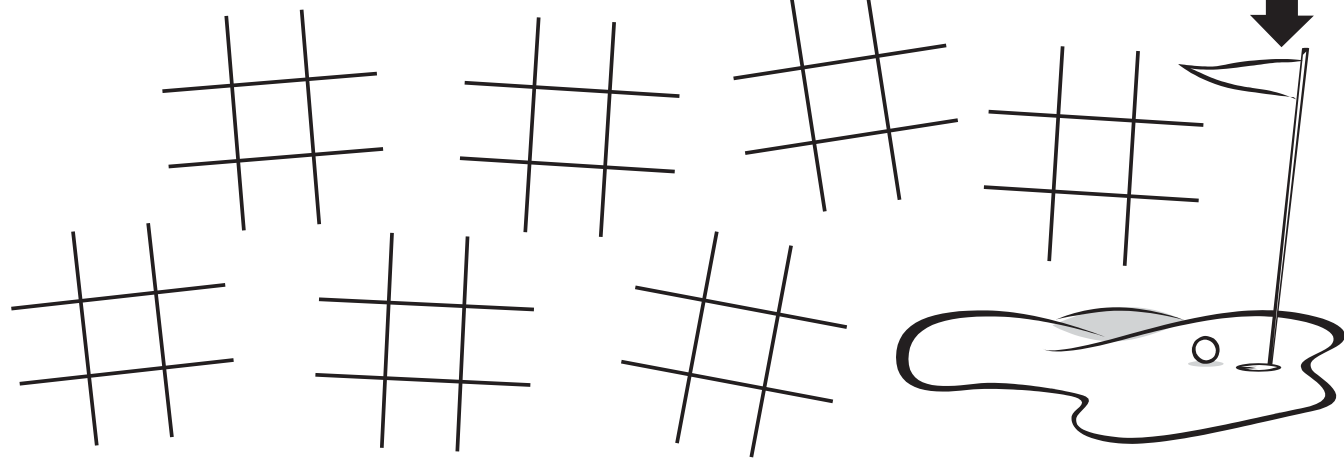
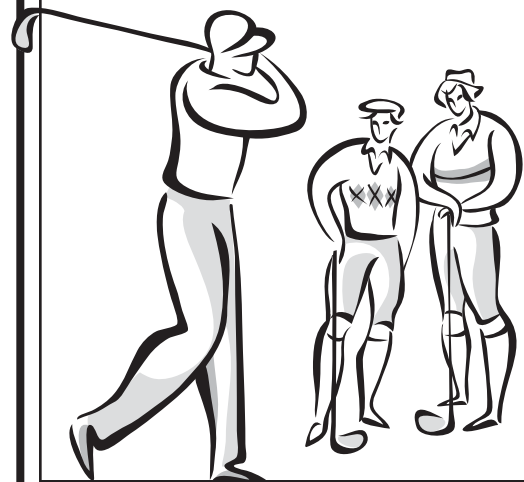
Pizza with Cheese & Pepperoni	\$8	Side Choices:
Hamburger & Choice of Side	\$9	Fruit, Fries, Chips or
Cheeseburger & Choice of Side	\$10	Cottage Cheese
Grilled Cheese & Choice of Side	\$8	
Spaghetti & Garlic Toast	\$8	Beverages
Chicken Strips & Choice of Side	\$10	Milk Shake \$8
Hot Dog & Choice of Side	\$8	Milk White or Chocolate \$3
Grilled Chicken Breast & Choice of Side	\$9	Fountain Pop \$3
Mac & Cheese	\$8	Junior Golfer Cocktail \$4
Steakbites & Choice of Side*	\$19	

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

Tic-Tac-Toe

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



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



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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