



CHEF'S FEATURES

JANUARY

CHEF'S FEATURES

ASK YOUR SERVER

PLEASE ASK YOUR SERVER ABOUT OUR NIGHTLY OYSTERS, FRESH CATCH AND BUTCHER'S CUT FEATURES OF THE NIGHT.

PORTOBELLO MUSHROOM FLATBREAD \$18

TRUFFLE AND GOAT CHEESE CREAM SAUCE, PORTOBELLO MUSHROOMS, FRESH THYME, SUN-DRIED TOMATOES AND ROASTED RED PEPPERS.

SALMON ROMESCO \$32 ^{GF}

SCOTTISH KING SALMON, FLAME-GRILLED AND TOPPED WITH ALMOND ROMESCO SAUCE, SERVED ATOP SPANISH RICE AND BLACKENED GREEN BEANS.

BBQ BEEF RIB STREET TACOS \$18

CHIPOTLE BARBECUE SAUCE, SMOKED CHEDDAR AND ROASTED CORN SALSA IN GRILLED TORTILLA.

ROASTED HALF CHICKEN \$24

SLOW ROASTED IN SUMAC ONIONS, SERVED WITH WHIPPED POTATOES AND BRUSSELS SPROUTS.

FRIED CHICKEN & WAFFLES \$21

CRISPY FRIED CHICKEN, SERVED ATOP BELGIUM WAFFLE AND BALSAMIC ROASTED BEETS, DRIZZLED WITH HOT HONEY

SMASH BURGER \$18

TWO 4-OUNCE GROUND PRIME BEEF PATTIES, WITH GRILLED ONIONS, TOPPED WITH YOUR CHOICE OF CHEESE ON A BRIOCHE BUN.

STARTERS & SHARABLES

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*)

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.

Salad Toppings

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

SOUPS

BEEF CHILI / TOMATO BISQUE / SOUP DU JOUR Cup | 6 Bowl | 9

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.



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.

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}

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

GRILLED STEAK BITES | 24 ^{GF}

Served With Truffle And Parmesan Fries And Zip Sauce.

SANDWICHES

Choice Of Chips, Cottage Cheese Or Coleslaw. Add French Fries \$3, Fresh Fruit \$5 (*Gluten Free Bun Available*)

ECC SIGNATURE ½ POUND BURGER | 15

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

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

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.

SIDES

Seasonal Vegetables / Potatoes / Fries 6

Loaded Baked Potato / Truffle Parmesan Fries 9

Roasted Mushrooms 7 / Extra Sauce 2 / Split Charge 5



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

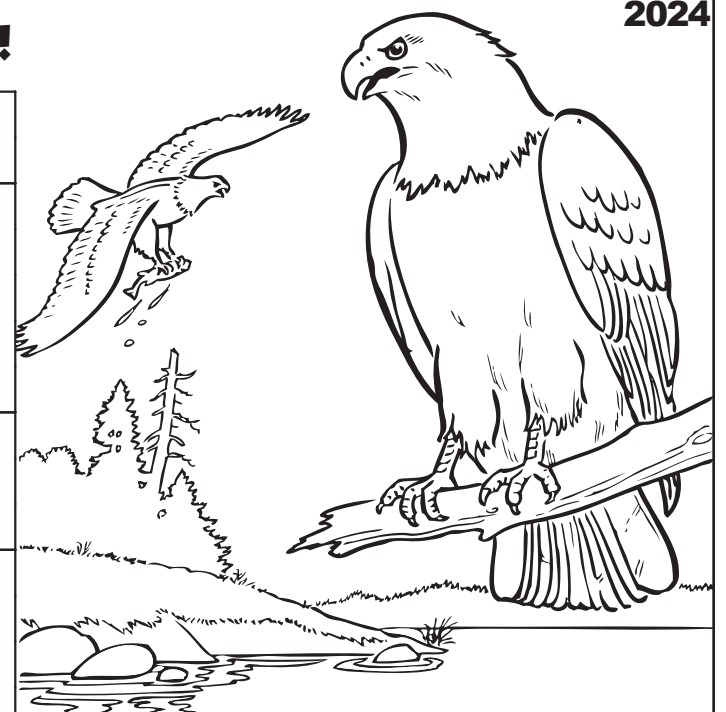
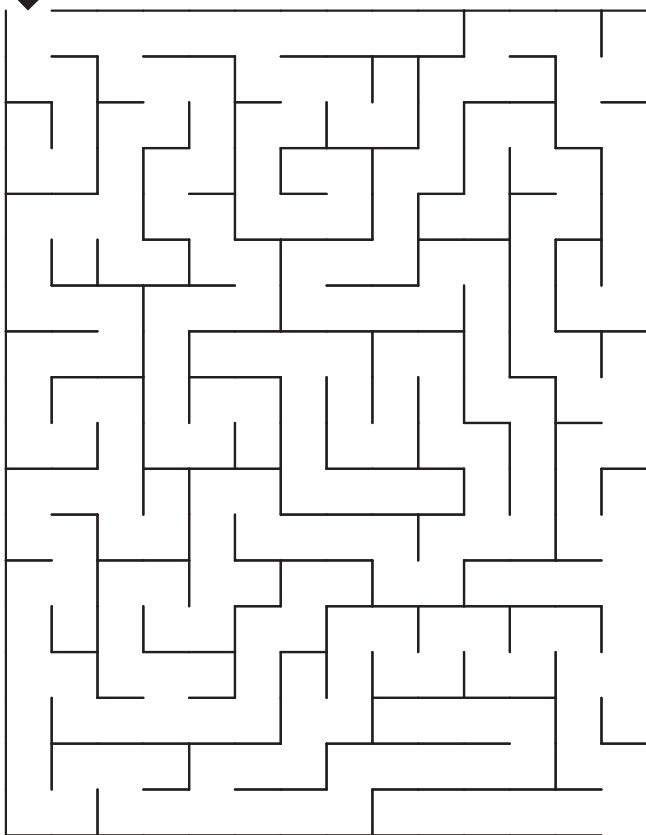
(PLEASE ALLOW 15-20 MINUTES)

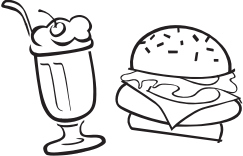
\$9



Edgewood Kid's Menu

Find your way to the hole!



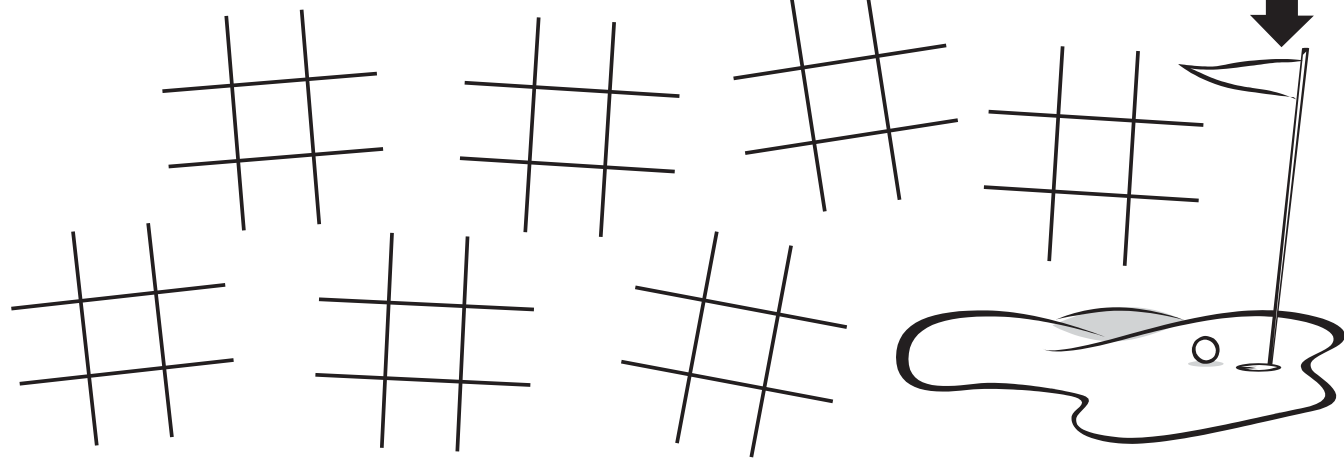
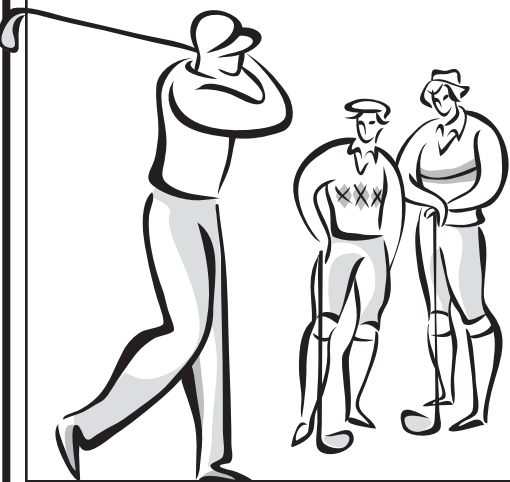
Pizza with Cheese & Pepperoni	\$8	Side Choices:
Hamburger & Choice of Side	\$9	Fruit, Fries, Chips or
Cheeseburger & Choice of Side	\$10	Cottage Cheese
Grilled Cheese & Choice of Side	\$8	
Spaghetti & Garlic Toast	\$8	Beverages
Chicken Strips & Choice of Side	\$10	Milk Shake \$8
Hot Dog & Choice of Side	\$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
Veuve Clicquot , Yellow Label, France		120

Riesling

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

Pinot Grigio

Avia, Pinot Grigio, Slovenia	8	
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	9	36
Decoy Sauvignon Blanc, Sonoma, CA	10	40

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

Pinot Noir

Guenoc Pinot Noir, CA	8.5	
Stoller Family Estate Pinot Noir, Willamette Valley OR	13	52
Goldeneye Pinot Noir, Anderson Valley, CA		80
Emeritus Pinot Noir, Russian River Valley, CA	22	88

Wine List

Merlot

	<u>Glass</u>	<u>Bottle</u>
Peirano Estate, Merlot, CA	8.5	
Emmolo Merlot, Napa Valley, CA		60

Cabernet

96 Points Cabernet Sauvignon, CA	8.5	
Decoy Cabernet, CA	12	48
Quilt Cabernet Sauvignon, Napa Valley, CA	15	60
Frank Family, Cabernet, Napa Valley, CA	23	92
Caymus Cabernet Sauvignon, Napa Valley, CA		90
Archimedes Cabernet Sauvignon, Alexander Valley, CA		95
Stags Leap Wine Cellars Artemis Cabernet Napa Valley, CA		140
Peter Michael Les Pavot 2018 Cabernet Sauvignon. Oakville, CA		230

Red Blend

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

Zinfandel

Peirano Estate “The Immortal Zin”, Lodi, CA	9.5	38
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Malbec

Red Schooner, Malbec, Mendoza, Argentina NV	14	56
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Other Reds

Andrew Murray “Tous les Jours” Syrah, Santa Ynez, CA	12	48
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Italian

Querciabella Chianti Classico, Italy	12	48
Luigi Righetti Amarone della Valpolicella Classico, Italy		50
Paolo Scavino Barolo, Rocche 2015, Italy		175

French

Chateau Lynch Bages Pauillac 2018, France		195
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