

## **APPETIZERS**

**SESAME CRUSTED AHI TUNA WITH SPICY PLUM, PICKLED GINGER, AND WASABI**  
12

**LAMB “LOLLIPOP” RIBLETS**  
TENDER DOMESTIC LAB RIBS ACCOMPANIED BY ROSEMARY & GARLIC INFUSED DEMI-GLACE. NESTLED ON A BED OF ARUGULA  
15

**PAN SEARED DIVER SCALLOPS**  
SEASONED WITH TRUFFLE SALT, PAN SEARED SUCCULENT SCALLOPS, NESTLED ATOP SAUTÉED CHANTERELLE, PORCINI, AND SHIITAKE MUSHROOMS PERFUMED WITH COGNAC, BRANDY, AND CREAM  
15

**JUMBO SHRIMP COCKTAIL**  
FOUR JUMBO SHRIMP SIMMERED IN AROMATICS, CHILLED AND SERVED ON A BED OF SHREDDED LETTUCE WITH COCKTAIL SAUCE  
10

## **SOUP**

**LOBSTER BISQUE**  
RICH WITH FLAVOR, OUR CREAMY HOUSE MADE BISQUE IS FINISHED WITH SHERRY  
CUP 9                      BOWL 12

**WILD MUSHROOM BISQUE**  
A DELICATE BLEND OF SHIITAKE, MOREL, CREMINI, AND DOMESTIC MUSHROOMS IN A VELVETY POTAGE WITH COGNAC AND CREAM  
CUP 9                      BOWL 12

**EDGEWOOD BAKED FRENCH ONION SOUP**  
SHERRIED ONION SOUP TOPPED WITH PROVOLONE CHEESE AND FLAKY PUFF PASTRY  
CUP 5                      CROCK 8                      *PLEASE ALLOW 20 MINUTES FOR PREPARATION*

**CHEF’S SOUP DU JOUR**  
PREPARED FRESH DAILY  
CUP 5                      BOWL 6

## **SALAD**

**EDGEWOOD HOUSE SALAD**  
FRESH SEASONAL SALAD GREENS GARNISHED AND TOPPED WITH YOUR CHOICE OF DRESSING  
6

**GRILLED SHRIMP “GAZPACHO” SALAD**  
MARINATED GRILLED GULF SHRIMP, PRESENTED ON SALAD GREENS, WITH A DRIZZLE OF CILANTRO-SCALLION VINAIGRETTE WITH CHOPPED TOMATOES, ROASTED PEPPERS, CELERY, CUCUMBERS, AND OLIVES  
12

**STEAKHOUSE SALAD**  
CRISP WEDGE OF ICEBERG LETTUCE WITH DICED TOMATO, BACON, AND A CHOICE OF FETA, BLUE, OR CHEDDAR CHEESE  
7

**DECONSTRUCTED CAESAR SALAD**  
GRILLED ROMAINE HEARTS TOPPED WITH CAPER, PARMESAN, ANCHOVIES, AND CROUTONS, DRIZZLED WITH HOUSE MADE CAESAR DRESSING  
7

**-ENTRÉE SELECTIONS-**

**CARIBBEAN JERK FILET OF GROUPER**

PAN SEARED CARIBBEAN SPICED FILET OF GROUPER, NESTLED ON A BED OF RED BEANS & RICE. TOPPED WITH A JICAMA, CORN, AND CILANTRO SALSA

**22**

**SPANISH PAELLA**

TENDER CHUNKS OF CHICKEN, SPANISH CHORIZO, GULF SHRIMP, AND CLAMS SLOW COOKED WITH SAFFRON INFUSED RICE TO SHOWCASE THIS TRADITIONAL DISH

**21**

**BRAISED BEEF SHORT RIBS**

BONE-IN BEEF SHORT RIBS BRAISED TO PERFECTION, GLAZED WITH A BLOOD -ORANGE INFUSED BBQ SAUCE, AND NESTLED ON SMOKED GOUDA INFUSED POLENTA, AND GRILLED ASPARAGUS

**32**

**PAN SEARED SALMON FILET WITH CURRIED SPINACH AND**

LEEKS PAN SEARED SALMON FILET NESTLED ON A MOUND OF JULIENNE LEEKS AND BABY SPINACH LEAVES IN A CURRIED CREAM REDUCTION, ACCOMPANIED BY BASMATI RICE

**21**

**CHICKEN FLORENTINE**

SAUTÉED ALL-NATURAL BREAST OF CHICKEN ACCOMPANIED BY AN ARTICHOKE SPINACH BÉCHAMEL

**23**

**APPALACHIAN WALLEYE PIKE**

SAUTEED FILLET OF WALLEY PIKE TOPPED WITH AN APPLEWOOD BACON AND SCALLION CREAM SAUCE ACCOMPANIED BY SAUTEED VEGETABLE MEDLEY AND BASMATI RICE

**26**

**TENDERLOIN TIPS STROGANOFF**

A TRADITIONAL FAVORITE OF EDGEWOOD MEMBERS, COMBINING BEEF TENDERLOIN TIPS WITH A MUSHROOM BURGUNDY DEMI-GLACE, OVER A BED OF EGG NOODLES

**25**

**NEW YORK STRIP STEAK**

A GENEROUS TWELVE OUNCE CUT OF BLACK ANGUS BEEF PREPARED JUST THE WAY YOU LIKE IT

**34**

**ECC FILET MIGNON**

EIGHT-OUNCE CENTER CUT FILET OF CERTIFIED ANGUS TENDERLOIN PETIT FILET AVAILABLE UPON REQUEST ~ SIX OUNCE

**32**

**DESSERT OF THE MONTH**

**PUMPKIN SPICED CHEESECAKE**

THE PERFECT COMBINATION OF SUGAR AND SPICE. BLENDED SWEET PUMPKIN PUREE INTO ELEGANTLY SMOOTH CHEESECAKE FILLING, IN A GRAHAM CRACKER CRUST. FINISHED WITH FRESH WHIPPED CREAM

**6**

*MEMBERS AND GUESTS ARE ASKED TO REFRAIN FROM USE OF CELL PHONES IN ALL CLUB DINING ROOMS AS WELL AS THE MEMBER'S LOUNGE*