

Starters & Appetizers

**Sun-dried Tomato Hummus
& House made Pita....8**

**Yuengling Beer Battered Shrimp
(1/2 Lb)....12**

ECC Wings...15 doz.

**Grilled Chicken with Goat Cheese,
Peppers & Avocado Quesadilla...15**

**Applewood Bacon & Scallion Potato
Skins with Sour Cream....10**

Soups

Soup of the Day....5 cup, 6 bowl

Lobster Bisque....9 cup, 12 bowl

Wild Mushroom Bisque....

9 cup, 12 bowl

Entrée Salads

**Ahi Tuna or Salmon Fillet Nicoise
with Feta, Kalamata, Peppers &
Saffron Potatoes....16**

Salad Plate Medley, a trio of house
made Chicken & Tuna salads with
Cottage Cheese, accompanied by
fresh seasonal Fruit....12

Blackened Chicken Caesar Salad
with grilled Romaine Hearts,
Mandarin Oranges, topped with a
Caesar dressing drizzle &
croutons.....15

Pastas

Salmon & Blue Cheese Risotto...19

Vegetable Pasta Primavera,
Zucchini, Squash, Mushrooms,
Peppers, Tomatoes. Sautéed with
fresh garden Herbs, Garlic and white
wine, tossed with Linguini....15

With grilled Chicken....18

**Shrimp & Tri-Colored Bow Tie
Pasta Alfredo**, Parmesan Garlic
Cream Sauce....20

House made 3 Cheese Manicotti
Blended Ricotta, Parmesan & Asiago
Cheese baked in a pasta nestled over
Marinara.....18

“Randy’s Grill Pub Fare”

The “Original” ECC Burger...11

“The Black & Blue” Thick and juicy Angus Burger grilled with Cajun spices, caramelized Onion & Blue Cheese...14

“The Mountaineer “ Grilled Angus Beef topped with Fried Green Tomatoes, Mushrooms & Pepper Jack cheese...14

“The Herd” Oven roasted Ham Grinder with Black Forest Ham layered with Peppers, Onions & Pepper Jack cheese on a hoagie Bun served with house made chips...10

“The Grill BLT” Apple wood smoked Bacon, Lettuce, Tomato with melted aged Cheddar and fried Egg10

Chicken and Chorizo Wrap Lightly seasoned, grilled Chicken tossed with Chorizo, Spinach, and Asiago Cheese. Wrapped in a Flour Tortilla drizzled with a roasted Shallot Aioli. Served with seasonal fresh fruit12

Grecian Flatbread Oven roasted Tomatoes, Kalamata Olives, Artichokes, Red Onions and Mozzarella Cheese bakes on artisan flatbread ...13

(Our Burgers are made with our exclusive grind of fresh Angus chuck and placed on our House Baked Kaiser Buns with Chips, Fries or Fruit)

Dessert Selections

Edgewood Bread Pudding Glazed with Kentucky Bourbon Sauce, whipped topping and chopped Pecans....4

New York Cheesecake Velvety & rich, available with choice of Strawberry, Raspberry or Chocolate Sauce....5

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....5

Ice Cream Pecan Ball Jumbo Scoop of Vanilla Ice Cream covered in chopped Pecans served with your choice of toppings....4

Crème Brule Light, warm and crusted with caramelized Sugar....4

Bistro Chocolate Ganache Cake Pure Decadence....6

Ice Cream, Sherbet & Sorbet4