

Starters & Appetizers

Sun-dried Tomato Hummus & House made Pita	8
Yuengling Beer Battered Shrimp (1/2 lb)	12
(1 lb)	20
ECC Wings	15/doz.
Served with your choice of hot, mild, medium or BBQ sauce	
*NEW ECC Charcuterie Board	15
A combination of Cheddar Cheese and Smoked Gouda paired with Salami And Prosciutto accompanied by Pickled Vegetables and Fig Jam	
*NEW Pimento Crostini	12
Our very own Pimento Cheese Spread on French Baguette Crostini	
Buffalo Shrimp, Arugula, and Smoked Bleu Cheese Wrap	15
Yuengling beer battered shrimp tossed with buffalo sauce, peppery arugula, and smoked bleu cheese. Wrapped in a flour tortilla served with your choice of house cut chips, fries, or fresh fruit	
Margherita Pizza	14
Flatbread Pizza topped with market fresh roasted Tomatoes, Basil leaves, and Mozzarella Cheese	
Jumbo Shrimp Cocktail	12
Four jumbo shrimp simmered in aromatics, chilled and served on a bed of shredded lettuce with cocktail sauce and garnished with lemon	

Soups

Soup of the Day	5 cup, 6 bowl
French Onion Soup Gratinée	5 cup, 7 crock
Baked French Onion Soup	6 cup, 8 crock
Sherried onion soup topped with provolone cheese and flaky puff pastry	
Wild Mushroom Bisque	9 cup, 12 bowl

Entrée Salads

Cajun Shrimp & Fried Green Tomato Salad	14
Cajun spiced grilled gulf shrimp, nestled on fresh garden salad greens with fried green tomato croutons, roasted peppers, and Vermont cheddar cheese	
Salmon Fillet Niçoise	16
with feta cheese, Kalamata olives, roasted peppers and saffron potatoes	
Salad Plate Medley	13
A trio of house-made chicken and tuna salads with cottage cheese, accompanied by fresh seasonal fruit	
Steakhouse Wedge Salad	8
Topped with diced tomato, bacon and your choice of feta, blue cheese or cheddar cheese	
Traditional Caesar Salad	9
Add blackened chicken	15
Add grilled shrimp (4)	18
Harvest Cobb Salad	14
Chopped applewood bacon, avocado, diced vine-ripe tomato, sweet corn, blue cheese crumbles, olives and grilled chicken layered on a bed of blended salad greens. Served with your choice of dressing	
Cajun Grilled Salmon and Spinach Salad	18
Cajun-grilled fillet of salmon with fire-roasted tomatoes and Asiago cheese nestled on crisp baby spinach leaves. Finished with lemon-poppy seed dressing	
*NEW Seasonal Salad	6
Roasted Beet Salad	
Served with candied pecans, Beets, and Yellow Peppers topped with a raspberry Vinaigrette	

“Randy’s Grill Pub Fare”

The “Original”	
ECC Hamburger	12
ECC Cheeseburger	13
“El Guapo” Beyond Burger	15
100% plant-based Burger that looks, cooks, and satisfies like ground Beef, with no Soy or Gluten. Grilled to perfection topped with Spanish Onions, Avocado, Salsa, and melted Pepper Jack Cheese	
The Reuben or Rachel	12
Your choice of deli-sliced Corned Beef or Turkey grilled with Sauerkraut, 1000 Island Dressing and Swiss Cheese served on a marbled Rye Bread	
*NEW Thundering Herd	14
Bison Burger	
Local 8oz Bison Beef Burger Grilled to Perfection and served with Spicy Fries and Fresh Lettuce and Tomatoes	
Edgewood Club Sandwich	12
Deli-sliced Turkey Breast layered with Applewood Smoked Bacon, Lettuce and Tomato served on your choice of bread	
“The Grill BLT”	10
Applewood smoked Bacon, Lettuce, Tomato with melted aged Cheddar and fried Egg	
Asian Stir– Fry	12
Vegetable Wrap	
Market fresh medley of vegetables sautéed In sesame oil, garlic, and finished with a light Soy sauce. Wrapped in a flour tortilla, served With Basmati rice.	
*NEW Western Wrap	15
Dry Rubbed Brisket Tenderloin With Onion Rice, Roasted Corn, Peppers, and Tomatoes. Served with Black Beans and chips	
Black Bean Cakes	15
Tex-Mex style of textured Black Bean cakes seasoned with Limes, Cilantro, Onions and medley of Peppers. Served on a bed of Arugula with Sour Cream and Salsa	

(Our Burgers are made with our exclusive grind of fresh Angus chuck. All Burgers and Sandwiches are served with your choice of House-Cut Fries, Chips or Fresh Fruit)

Pastas

Bucatini and Vegetable Diablo	15
Bucatini pasta tossed with asparagus, Zucchini, squash, mushrooms, roasted peppers, And artichokes in a flavorful spicy delight.	
Add Grilled Chicken	21
Add Grilled Shrimp	26
Blackened Chicken and Fettucine Alfredo	20
Add Grilled Shrimp	23
Grecian Chicken and Bow Tie Pasta	18
Fresh Rosemary, Thyme and Oregano grilled breast of Chicken tossed with Grape Tomatoes, Greek Olives, Artichokes, Red Onion and Garlic in a White Wine-Olive Oil Broth. Finished with a Feta Cheese crumble	

Entrees

*NEW Smoked Barramundi	35
Smoked in Mesquite Chips served With Baby Carrots and Roasted Potatoes topped with a Beet Sauce	
Tuscan Grilled Chicken Breast	26
With a fire– roasted Tomato and herb Cream Sauce. Accompanied by Yukon Gold Mashed Potatoes and steamed Asparagus.	
*NEW Sea Bass Picatta	42
Pan Seared Seabass served with A Saffron infused rice and Sautéed Parsnip topped with A Lemon Capers Sauce	
Mediterranean Salmon	26
Herb Mediterranean Spicy Grilled Salmon served with Risotto infused Feta Cheese and fresh Tomatoes, artichokes, And spinach	
*NEW 6oz Peppercorn Filet Mignon	32
Fried Filet Mignon with Green Peppercorn served with Yukon Gold Mashed Potatoes and Fresh Vegetable Medley	

*NEW WV Cowboy Steak	49
14oz Bone-in Ribeye grilled And smothered with Sautéed Mushrooms and onion served with Steamed Broccoli and Baked Potatoes	
Curry Spiced Grilled Salmon with Butternut Squash infused Risotto	19
*NEW Cast Iron Skillet NY Strip	38
New York Strip Steak, cooked in A Cast Iron Skillet. Seasoned With a special blend of spices served With Mashed Potatoes and Grilled Asparagus	
Tenderloin Tips Stroganoff	25
Topped with sour cream and scallions	

Dessert Selections

Edgewood Bread Pudding	4
Glazed with Kentucky bourbon sauce, whipped topping and chopped pecans	
Lemon Leche Cake	10
Lemon cream cake, soaked with a citrus cream sauce. Finished with lemon-infused whipped cream.	
Bistro Chocolate Ganache Cake	6
Pure decadence	
*NEW Key Lime Tart	9
A refreshing homemade Key Lime Tart laid on a Gram Cracker Crust	
Ice Cream Pecan Ball	5
Jumbo scoop of vanilla ice cream covered in chopped pecans and served with your choice of chocolate or caramel sauce	
Crème Brûlée	4
Light, warm and crusted with caramelized sugar	
Ice Cream	4