

Starters & Appetizers

**Sun-dried Tomato Hummus
& House made Pita**
\$8

Yuengling Beer Battered Shrimp
(1/2 lb) \$12
(1 lb) \$20

ECC Wings
Served with your choice of
hot, mild, medium or BBQ sauce
\$15/dozen

***NEW ECC Charcuterie Board**
A combination of cheddar cheese and smoked gouda
paired with salami and prosciutto,
accompanied by pickled vegetables and fig jam
\$15

***NEW Pimento Crostini**
Our very own pimento cheese
spread on French baguette crostini
\$12

Margherita Pizza
Flatbread Pizza topped with market fresh roasted
Tomatoes, Basil leaves, and Mozzarella Cheese
\$14

Jumbo Shrimp Cocktail
Four jumbo shrimp simmered in aromatics,
chilled and served on a bed of shredded lettuce
with cocktail sauce and garnished with lemon
\$12

Soups

Soup of the Day
\$5 cup, \$6 bowl

French Onion Soup Gratinée
\$5 cup, \$7 crock

Baked French Onion Soup
Sherried onion soup topped with
provolone cheese and flaky puff pastry
\$6 cup, \$8 crock

Wild Mushroom Bisque
\$9 cup, \$12 bowl

Entrée Salads

Salmon Fillet Niçoise
with feta cheese, Kalamata olives,
roasted peppers and saffron potatoes
\$16

Salad Plate Medley
A trio of house-made chicken and
tuna salads with cottage cheese,
accompanied by fresh seasonal fruit
\$13

Traditional Caesar Salad
Add blackened chicken \$15
Add (4) grilled shrimp \$18

Harvest Cobb Salad
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
\$14

Cajun Grilled Salmon and Spinach Salad
Cajun-grilled fillet of salmon with fire-roasted
tomatoes and Asiago cheese nestled on crisp
baby spinach leaves. Finished with
lemon-poppy seed dressing
\$18

***NEW Fall Harvest Salad**
Mixed greens with dried cranberries, diced Granny
Smith apples, and toasted almonds, served with maple
balsamic vinaigrette
\$12

Randy's Grill Pub Fare

The "Original"

ECC Hamburger \$12
ECC Cheeseburger \$13

Thundering Herd Bison Burger

Local 8oz bison beef burger grilled to perfection
Served with fresh lettuce, tomato and spicy fries
\$14

Edgewood Club Sandwich

Deli-sliced turkey breast layered with
applewood smoked bacon, lettuce and tomato.
Served on your choice of bread
\$12

Buffalo Shrimp, Arugula, and Smoked Bleu Cheese Wrap

Yuengling beer-battered shrimp tossed with Buffalo
sauce, peppery arugula, and smoked bleu cheese
wrapped in a flour tortilla.
\$15

"The Grill BLT"

Applewood-smoked bacon, lettuce, and
Tomato, with melted aged cheddar
and fried egg
\$10

Black Bean Cakes

Tex-Mex style of textured black bean cakes
seasoned with lime, cilantro, onions and medley
of peppers. Served on a bed of arugula with
sour cream and salsa
\$15

*(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

Bucatini pasta tossed with asparagus, zucchini,
squash, mushrooms, roasted peppers,
and artichokes in a flavorful spicy delight
\$15

Add grilled chicken \$21
Add grilled shrimp \$26

Blackened Chicken and Fettucine Alfredo **\$20**

Add Grilled Shrimp \$23

Entrées

***NEW Veal Milanese Napolitano**

Tender herb-breaded veal slices sautéed to
golden brown, layered with shaved ham,
tomato sauce, and melted mozzarella.
Served with chef's selection of fresh vegetables
\$30

Tuscan Grilled Chicken Breast

With fire-roasted tomato and herb cream sauce.
Served with Yukon Gold mash and steamed asparagus
\$26

***NEW Caribbean Jerk Snapper**

Pan-seared seasoned red snapper with roasted
butternut squash and corn hash, basmati rice, and
topped with Jamaican steamed cabbage
\$32

Mediterranean Salmon

Spicy Mediterranean herb-grilled
salmon fillet, served with feta-infused risotto,
fresh tomatoes, artichokes, and spinach
\$26

***NEW 6oz House Filet Mignon**

Grilled center cut filet mignon served with
asparagus and mashed potatoes
\$40

***NEW Short Rib Osso Buco**

Braised bone-in beef short rib,
served with parsnip puree and Brussels sprouts
\$38

***NEW Sakura Pork Chop**

12oz Bone-in lean pork chop, brined in fall spices,
served with colcannon (mashed potatoes and kale)
\$40

WV Cowboy Steak

14oz Bone-in grilled ribeye, with sautéed mushrooms
and onions. Served with broccoli and baked potato
\$49

Curry-spiced Grilled Salmon

with Butternut Squash Risotto
\$19

Cast Iron Skillet NY Strip Steak

New York strip steak, seasoned with a special
blend of spices and cooked in a cast iron skillet.
Served with mashed potatoes and grilled asparagus
\$38

Tenderloin Tips Stroganoff

Over egg noodles, with sour cream and scallions
\$25

Dessert Selections

Edgewood Bread Pudding

Glazed with Kentucky Bourbon sauce,
whipped topping and chopped pecans

\$4

Lemon Leche Cake

Lemon cream cake, soaked with a
citrus cream sauce. Finished with
lemon-infused whipped cream

\$10

Bistro Chocolate Ganache Cake

Pure decadence

\$6

***NEW Sweet Potato Crème Brûlée**

Sweet potato-flavored egg custard with
caramelized sugar crust topping

\$8

Ice Cream Pecan Ball

Jumbo scoop of vanilla ice cream covered
in chopped pecans and served with your
choice of chocolate or caramel sauce

\$5

Crème Brûlée

Light, warm and crusted with caramelized sugar

\$6

Ice Cream

\$4