

STARTERS & SHARABLES

SESAME SEARED AHI TUNA [GF] 19	HONEY-BAKED FETA CHEESE 16
rare-seared and sliced, cucumbers, pickled ginger, teriyaki, and wasabi	topped with cranberry and thyme honey, served with toasted pistachios and grilled pita.
GORGONZOLA STUFFED MUSHROOMS 14	[gluten free crackers available]
with fresh thyme, truffle oil and roasted garlic, oven-roasted and served with a red wine demi-glaze	CHARCUTERIE PLATE [GF] 19
CALAMARI FRITTE 18	aged italian meats, imported cheese, olives, smoked tomato jam, grapes, and crackers.
panko-breaded, fried, roasted garlic and sicilian amogio tomato sauce	[gluten free crackers available]
SHRIMP COCKTAIL 18	CHEESE PLATE [GF] 15
six shrimp, served with cocktail sauce and lemon	assorted cheese, horseradish cheese spread, grapes, cracker. [gluten free crackers available]
BUTTERMILK CHICKEN TENDERS 14	FLATBREADS 17
home-made, four tenders, lightly floured and fried, served with relish dill aioli	MEATLOVERS:
BLISTERED SHISHITO PEPPERS [GF] 14	marinara, sausage, pepperoni, bacon, mozzarella
served with himalayan salt and cajun aioli	BRUSCHETTA:
GUACAMOLE & PICO 12	pesto, fresh tomatoes in a roasted garlic oil, mozzarella
home-made guacamole, pico de gallo, fried tortilla chips	CHIPOTLE BBQ CHICKEN:
	blackened chicken, mozzarella, roasted corn salsa

SMALL PLATES

CAJUN AHI TUNA TOSTADA 23
fried tortilla, spring mix, roasted corn salsa, guacamole, and a cilantro lime vinaigrette
SALMON ALLA GRIGLIA [GF] 23
grape tomatoes, avocado, blueberries and basil, topped with a balsamic glaze
CHICKEN & WAFFLES 19
home-made, three tenders, lightly floured and fried, tobasco honey, arugula and fresh berries
GRILLED STEAK BITES [GF] 24
12-oz bistro steak bites, served with zip sauce and truffle fries

DINNER ENTREES

start your dinner with a caesar, harvest, or garden salad [5]

GRILLED FILET MIGNON [GF] 44	PARMESAN CRUSTED WALLEYE [GF] 32
certified angus, red wine demi-glaze, roasted fingerling potatoes and asparagus	walleye filet topped with a parmigiano reggiano aioli, oven baked, fingerling potatoes and asparagus
CHICKEN CAPRESE [GF] 27	SPAGHETTI BOLOGNESE 21
flame-grilled, organic, free-range chicken breast, topped with roasted heirloom tomatoes, garlic confit, fresh basil, fresh mozzarella and balsamic glaze, served with asparagus and fingerling potatoes	spaghetti noodles tossed in our home-made bolognese meat sauce, topped with shaved parmesan
CEDAR PLANK SALMON [GF] 24	FETTUCCINI ALFREDO 23
scottish king salmon, roasted with a serrano chili salsa, roasted fingerling potatoes and asparagus	fettuccini noodles tossed in a creamy garlic and parmesan sauce

PASTA ADDITIONS: add chicken [9] or tiger shrimp [12] ; gluten free pasta available [2]

SALADS

all salads may be gluten free upon request

SALAD TOPPINGS: avocado [5] / chicken [9] / taco beef [8] / salmon [12] / six shrimp [12]

CHOPPED ASIAN SALAD 18/13

red cabbage, romaine, pineapple, heirloom carrots, edamame, red peppers, green onions, and cashews. tossed in an asian sesame ginger vinaigrette

ROASTED BEET & QUINOA 18/13

quinoa, spinach, hard-boiled eggs, goat cheese, roasted beets, avocado, grape tomatoes, cucumbers, red onions, and a basil lime vinaigrette

MEDITERRANEAN GREEK SALAD 18/13

chopped romaine, beets, cucumbers, tomatoes, garbanzo beans, red onions, banana pepper rings, feta cheese, kalamata olives, grilled pita and greek dressing

TACO 18/13

tomatoes, olives, green onions, avocado, picante, cheddar, sour cream, roasted jalapeno ranch. in a 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

SOUPS

french onion / cauliflower brie bisque [GF] / tomato bisque [GF] / soup du jour
cup [6] / bowl [9]

HOT SANDWICHES

choice of chips, cottage cheese, or cole slaw. add fries [3], fresh fruit [5], seasonal berries [9]
we offer gluten free bread - ask your server [2]

ECC SIGNATURE 1/2 LB BURGER 15

toasted brioche bun, lettuce, tomato, onion & pickle spear

TOPPINGS: choice of cheese, sauteed onions, mushrooms, avocado, or bacon [2]

GRILLED CHIMICHURRI STEAK 22

10-oz prime stockyard steak, smoked gouda cheese, argentinian chimichurri, brioche bun, fresh spinach, roasted red peppers, tomatoes & shaved red onions

BLACKENED CHICKEN 18

pepper jack cheese, tomatoes, red onions, spinach & pineapple jalapeno honey, brioche bun

PRESIDENTIAL GRILLED CHEESE 17

four cheese grilled sandwich, bacon, tomatoes & avocado

NASHVILLE HOT CHICKEN 18

butter milk battered and lightly floured chicken tenderloin, tossed in a hot nashville sauce, on brioche with dill pickle slices and pickle relish aioli

PETER LUGER BLT BRIOCHE 19

cambozola cheese, arugula, vine-ripened tomatoes, smoked tomato ancho preserve

SMASHBURGER 16

smash-grilled two 4-oz patties, fried onions, and american cheese on a brioche bun with relish aioli

ALA CARTE

seasonal vegetables / potatoes / fries [6]

loaded baked potato / truffle parmesan fries [9]

roasted mushrooms [7] / extra sauce [2] / split charge [2]

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.





STARTERS & SHARABLES

SESAME SEARED AHI TUNA ^[GF]	19	HONEY-BAKED FETA CHEESE	16
rare-seared and sliced, cucumbers, pickled ginger, teriyaki, and wasabi		topped with cranberry and thyme honey, served with toasted pistachios and grilled pita	
GORGONZOLA STUFFED MUSHROOMS	14	[gluten free crackers available]	
with fresh thyme, truffle oil and roasted garlic, oven-roasted and served with a red wine veal demi-glaze		CHARCUTERIE PLATE ^[GF]	19
CALAMARI FRITTE	18	aged italian meats, imported cheese, olives, smoked tomato jam, grapes, and crackers	
panko-breaded, fried, roasted garlic and sicilian amogio tomato sauce		[gluten free crackers available]	
SHRIMP COCKTAIL	18	CHEESE PLATE ^[GF]	15
six shrimp, served with cocktail sauce and lemon		assorted cheese, horseradish cheese spread, grapes, cracker [gluten free crackers available]	
BUTTERMILK CHICKEN TENDERS	14	FLATBREADS	17
four, home-made, buttermilk tenders, lightly floured and fried, served with relish dill aioli		MEATLOVERS:	
BLISTERED SHISHITO PEPPERS ^[GF]	14	marinara, sausage, pepperoni, bacon, mozzarella	
served with himalayan salt and cajun aioli		BRUSCHETTA:	
GUACAMOLE & PICO	12	pesto, fresh tomatoes in a roasted garlic oil, mozzarella	
home-made guacamole, pico de gallo, fried tortilla chips		CHIPOTLE BBQ CHICKEN:	
		blackened chicken, mozzarella, roasted corn salsa	

SALADS

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SALAD TOPPINGS: avocado [5] / chicken [9] / taco beef [8] / salmon [12] / six shrimp [12]

CHOPPED ASIAN SALAD	18/13
red cabbage, romaine, pineapple, heirloom carrots, edamame, red peppers, green onions, and cashews, tossed in an asian sesame ginger vinaigrette	
ROASTED BEET & QUINOA	18/13
quinoa, spinach, hard-boiled eggs, goat cheese, roasted beets, avocado, grape tomatoes, cucumbers, red onions, and a basil lime vinaigrette	
MEDITERRANEAN GREEK SALAD	18/13
chopped romaine, beets, cucumbers, tomatoes, garbanzo beans, red onions, banana pepper rings, feta cheese, kalamata olives, grilled pita and greek dressing	
TACO	18/13
tomatoes, olives, green onions, avocado, picante, cheddar, sour cream, roasted jalapeno ranch in a 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	

SOUPS

french onion / cauliflower brie bisque [GF] / tomato bisque [GF] / soup du jour
cup [6] / bowl [9]

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SMALL PLATES

CAJUN AHI TUNA TOSTADA	23
fried tortilla, spring mix, roasted corn salsa, guacamole, and a cilantro lime vinaigrette	
SALMON ALLA GRIGLIA ^[GF]	23
grape tomatoes, avocado, blueberries and basil, topped with a balsamic glaze	
CHICKEN & WAFFLES	19
three, home-made tenders, lightly floured and fried, tobasco honey, arugula and fresh berries	
GRILLED STEAK BITES ^[GF]	24
12-oz bistro steak bites, served with zip sauce and truffle fries	

HOT SANDWICHES

choice of chips, cottage cheese, or cole slaw. add fries [3], fresh fruit [5], seasonal berries [9]
we offer gluten free bread - ask your server [2]

ECC SIGNATURE 1/2LB BURGER	15	GRILLED CHIMICHURRI STEAK	22
toasted brioche bun, lettuce, tomato, onion & pickle spear		10-oz prime stockyard steak, smoked gouda cheese,	
<u>TOPPINGS</u> : choice of cheese, sauteed onions, mushrooms,		argentinian chimichurri, brioche bun, fresh spinach,	
avocado, or bacon [2]		roasted red peppers, tomatoes & shaved red onions	
BLACKENED CHICKEN	18	PRESIDENTIAL GRILLED CHEESE	17
pepper jack cheese, tomatoes, red onions, spinach		four cheese grilled sandwich, bacon, tomatoes & avocado	
& pineapple jalapeno honey, brioche bun		PETER LUGER BLT BRIOCHE	19
NASHVILLE HOT CHICKEN	18	cambozola cheese, arugula, vine-ripened tomatoes,	
buttermilk battered and lightly floured chicken		smoked tomato ancho preserve	
tenderloin, tossed in a hot nashville sauce, on brioche		SMASHBURGER	16
with dill pickle slices and pickle relish aioli		smash-grilled two 4-oz patties, fried onions, and	
PHILLY CHEESE STEAK	16	american cheese on a brioche bun with relish aioli	
sauteed onions and peppers, provolone cheese		SHRIMP BURGER	16
with au jus on a hoagie		fresh spinach, tomatoes, red onions, avocados, and	
HALF POUND BLT	16	cajun aioli on a brioche bun	
thick cut smoked bacon, mayo, tomatoes, lettuce,		[black bean or turkey patty available]	
and your choice of toasted bread		ROASTED TURKEY RUEBEN	16
		grilled sliced turkey, cole slaw, swiss cheese,	
		thousand island dressing on grilled rye bread	

ALA CARTE

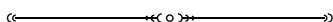
seasonal vegetables / potatoes / fries [6]
loaded baked potato / truffle parmesan fries [9]
roasted mushrooms [7] / extra sauce [2] / split charge [2]

COLD SANDWICHES

choice of chips, cottage cheese, or cole slaw. add fries [3], fresh fruit [5], seasonal berries [9]
we offer gluten free bread - ask your server [2]

SOUTHWEST CHICKEN WRAP	15
spring mix, roasted corn salsa, avocado, cajun aioli	
CHICKEN CAESAR WRAP	14
caesar salad wrapped in a flour tortilla with grilled chicken and parmesan cheese	
CASHEW CHICKEN SALAD WRAP	15
shredded carrots, dried cherries, toasted cashews, grapes, and petite greens	
MEAT LOVERS CLUB	17
bacon, turkey, ham, mayo, swiss cheese, lettuce and tomatoes on a choice of toast	
E.C.C. SANDWICH BOARD	14
with mayo, lettuce, tomato, and pickle.	
<u>PROTEIN OPTIONS</u> : turkey breast, ham, tuna salad, chicken salad, or egg salad	
<u>CHEESE OPTIONS</u> : swiss, american, provolone, pepper jack or cheddar [2]	
1/2 SANDWICH BOARD & CUP OF SOUP	13

DESSERTS



MOLTEN LAVA CAKE

chocolate sauce & cocoa powder

[GF]

NEW YORK CHEESECAKE

whipped cream, raspberry sauce, fresh berries

WARM HARVEST CARROT CAKE

cinnamon sugar and caramel sauce

FLOURLESS CHOCOLATE TORTE

raspberry sauce, berries, whipped cream

[GF]

SANDER'S HOT FUDGE CREAM PUFF

vanilla ice cream, whipped cream, sander's hot fudge

THREE FRESHLY BAKED

CHOCOLATE CHUNK COOKIES

[please allow 15-20 minutes]

\$9



BREAKFAST SANDWICHES

FRIED EGG SANDWICH | 9

FRIED EGG, CHOICE OF HAM, BACON OR SAUSAGE AND AMERICAN CHEESE ON YOUR CHOICE OF TOAST, BAGEL OR ENGLISH MUFFIN. | WITH TWO EGGS | 12

BREAKFAST BURRITO | 15

SAUTÉED PEPPERS, ONIONS, HASH BROWNS, SAUSAGE, BACON, SCRAMBLED EGGS AND CHEDDAR CHEESE. SERVED WITH SOUR CREAM AND SALSA.

BREAKFAST ENTRÉE

TWO EGGS YOUR WAY | 9

WITH CHOICE OF TOAST | WITH CHOICE OF TOAST AND MEAT | 12

AVOCADO TOAST PLATE | 15

SERVED ON TOASTED WHOLE WHEAT BREAD, WITH TWO HARD-BOILED EGGS AND A SIDE OF FRUIT.

THREE EGG & CHEESE OMELET | 14

SERVED WITH YOUR CHOICE OF TOAST

ADD ONIONS, PEPPERS, MUSHROOMS, SPINACH OR TOMATOES \$.50 EA.

ADD BACON, HAM OR SAUSAGE \$3.00 EA.

THE BIG BREAKFAST | 16

TWO EGGS PREPARED YOUR WAY, TWO STRIPS OF BACON, TWO SAUSAGE, HASH BROWNS AND YOUR CHOICE OF TOAST.

BUTTERMILK PANCAKES

| FULL STACK 13 | HALF STACK | 9

SERVED WITH FRESH, BERRIES, WHIPPED CREAM AND WARM SYRUP.

CINNAMON FRENCH TOAST

| FULL STACK 13 | HALF STACK | 9

SERVED WITH FRESH, BERRIES, WHIPPED CREAM AND WARM SYRUP.

THE CANADIAN SCRAMBLE | 13

TWO SCRAMBLED EGGS WITH CANADIAN BACON, CHEDDAR CHEESE, AND CHOICE OF TOAST.

EGGS BENEDICTS

TWO POACHED EGGS SERVED ON TOASTED ENGLISH MUFFINS WITH CANADIAN BACON AND HOLLANDAISE SAUCE. 17

ALA CARTE

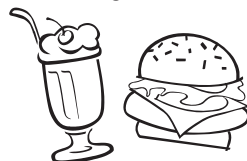
POTATOES	HASH BROWNS	5
MEATS	APPLE WOOD SMOKED BACON, SAUSAGE, HAM OR CANADIAN BACON.	5
TOASTED	YOUR CHOICE OF DELI BREADS, BAGEL OR ENGLISH MUFFINS.	3
OATMEAL	MADE TO ORDER AND SERVED WITH BROWN SUGAR.	6
FRUIT	SEASONAL FRESH FRUIT.	5
BERRIES	SEASONAL FRESH BERRIES.	9
JUICE	ORANGE, GRAPEFRUIT, CRANBERRY, APPLE OR TOMATO JUICE.	4

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.

Edgewood Kid's Menu

Pizza with Cheese & Pepperoni	\$8
Hamburger & Choice of Side	\$9
Cheeseburger & Choice of Side	\$10
Grilled Cheese & Choice of Side	\$8
Spaghetti & Garlic Toast	\$8
Chicken Strips & Choice of Side	\$10
Hot Dog & Choice of Side	\$8
Grilled Chicken Breast & Choice of Side	\$9
Mac & Cheese	\$8
Steakbites & Choice of Side*	\$19

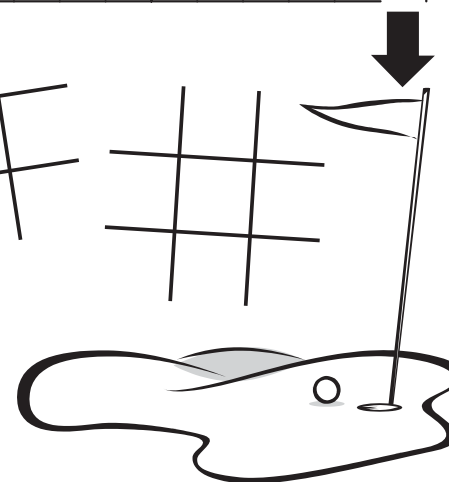
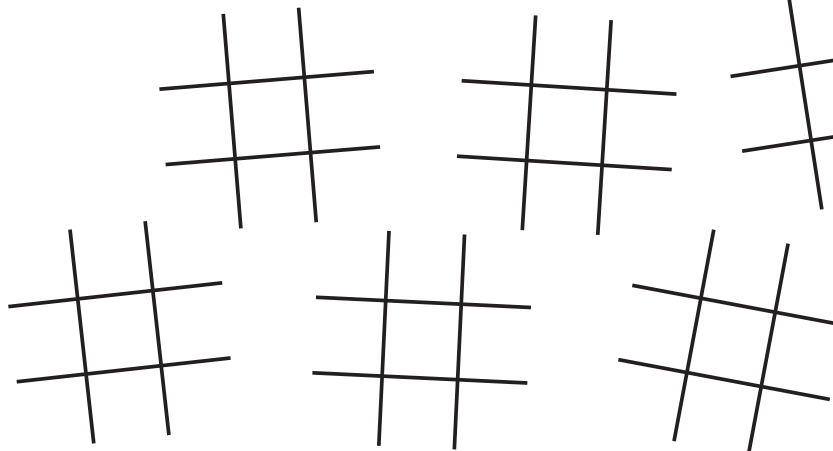
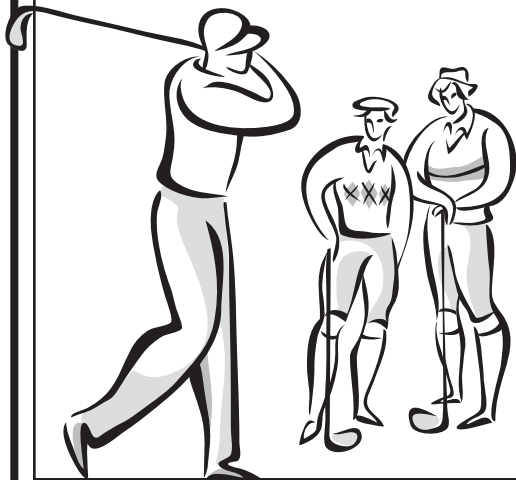
Side Choices:
Fruit, Fries, Chips or
Cottage Cheese



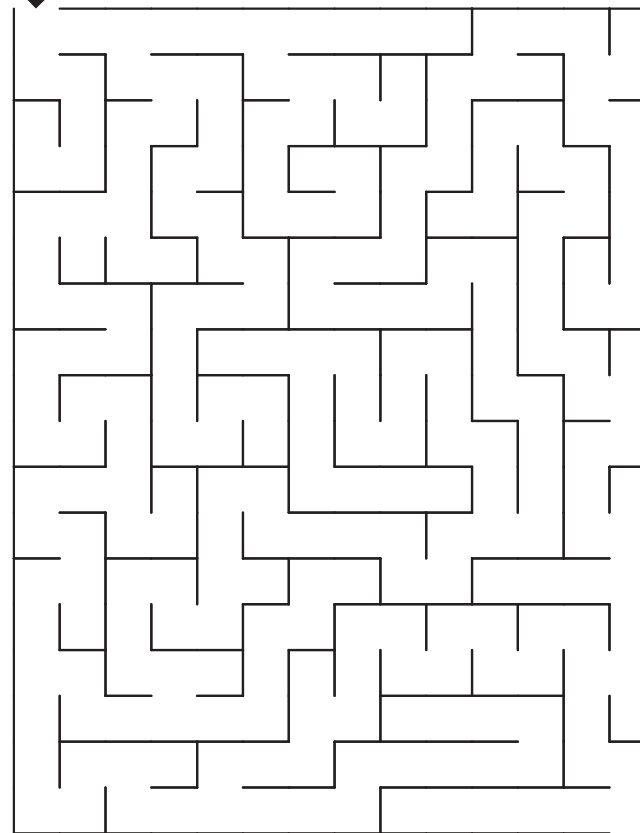
Beverages	
Milk Shake	\$8
Milk White or Chocolate	\$3
Fountain Pop	\$3
Junior Golfer Cocktail	\$4

Tic-Tac-Toe

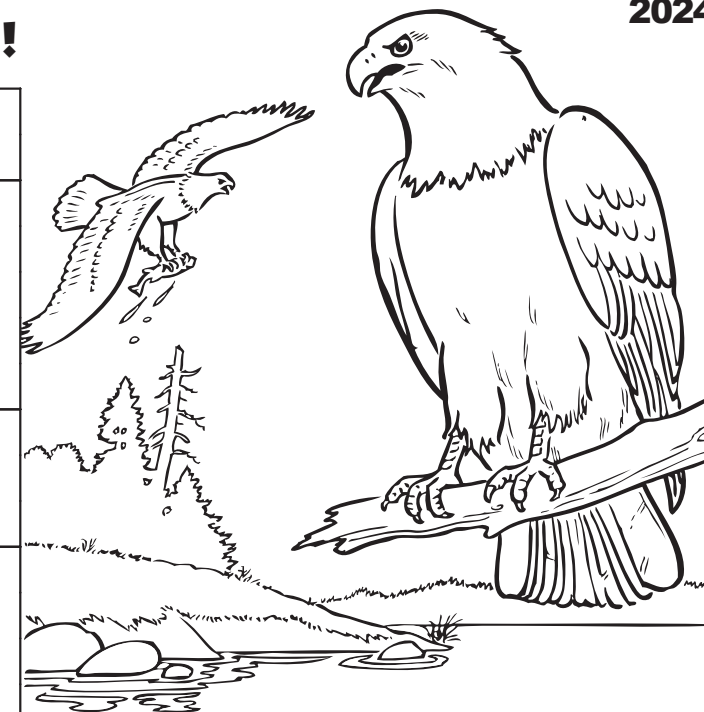
Be the first player to get three symbols (X or O) in a row - horizontally, diagonally, or vertically.



Find your way to the hole!



2024



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

Clubs
Eighteen
Golfball
Golfcart

Holes
Nine Rounds
Off Course
On The Greens

Outside
Under Par
Water Trap
Wedge

WINE LIST

BUBBLY:

LES ALLIES SPARKLING BRUT, FRANCE
RUGGERI PROSECCO, ITALY
CHANDON ROSE, CALIFORNIA
LOUIS ROEDERER, CALIFORNIA
VEUVE CLICQUOT, YELLOW LABEL, FRANCE

SPLIT:

\$9
\$14
\$15

BOTTLE:

\$35

\$65
\$120

PINOT GRIGIO:

BANFI "LE RIME", TUSCANY
JOSH CELLARS, CALIFORNIA
SANTA MARGHERITA, ALTO ADIGE, ITALY

GLASS:

\$8
\$10
\$14

\$40
\$56

SAUVIGNON BLANC:

13 CELSIUS MARLBOROUGH, NEW ZEALAND
RANGA RANGA, MARLBOROUGH, NEW ZEALAND
DECOY, SONOMA COUNTY, CALIFORNIA

\$8
\$9
\$10

\$36
\$40

CHARDONNAY:

WILLIAM HILL, NORTH COAST
JOSH CELLARS, CENTRAL COAST, CALIFORNIA
RAMEY, RUSSIAN RIVER VALLEY, CALIFORNIA

\$8
\$11
\$16

\$44
\$64

OTHER WHITE WINES:

BERINGER MOSCATO, CALIFORNIA
CHATEAU GRAND TRAVERSE, TRAVERSE CITY
SUMMERSAULT ROSE, TUKITUKI VALLEY, NEW ZEALAND

\$8
\$8
\$12

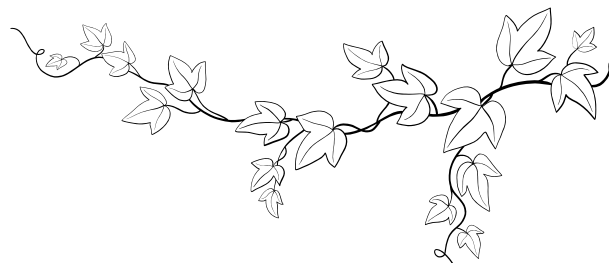
\$48

PINOT NOIR

CARMEL ROAD, MONTEREY COUNTY
THE WINES OF FRANCIS COPPOLA, MONTEREY COUNTY
ELK COVE, WILLAMETTE VALLEY, OREGON
EMERITUS, RUSSIAN RIVER VALLEY, CALIFORNIA

\$8
\$9
\$13
\$22

\$40
\$52
\$88



WINE LIST

MERLOT

THE VELVET DEVIL, WASHINGTON STATE
EMMOLO, NAPA VALLEY, CALIFORNIA

GLASS:

\$9

BOTTLE:

\$60

CABERNET SAUVIGNON

96 POINTS, LODI, CALIFORNIA
DECOY, ALEXANDER VALLEY, CALIFORNIA
SMITH & HOOK RESERVE, PASO ROBLES
CA'MOMI, NAPA VALLEY, CALIFORNIA
QUILT, NAPA VALLEY, CALIFORNIA
ROBERT MONDAVI, NAPA VALLEY, CALIFORNIA
DOUBLE EAGLE, NAPA VALLEY, CALIFORNIA
FRANK FAMILY, NAPA VALLEY, CALIFORNIA
CAYMUS VINEYARDS, NAPA VALLEY, CALIFORNIA

\$8.50

\$12

\$13

\$13

\$15

\$17

\$23

\$48

\$52

\$58

\$60

\$65

\$85

\$92

\$90

RED BLENDS

COPPOLA DIAMOND COLLECTION, CALIFORNIA
THE WALKING FOOL, SUISAN VALLEY
CELANI FAMILY, "TENACIOUS", NAPA VALLEY
TENUTA SAN GUIDO SASSICAIA, TUSCANY, ITALY

\$10

\$13

\$40

\$58

\$95

\$45

ITALIAN REDS

QUERCIABELLA CHIANTI CLASSICO, TUSCANY, ITALY
LUIGI RIGHETTI AMARONE, VALPOLICELLA CLASSICO, ITALY
PAOLO SCAVINO BAROLO RISERVA, PIEDMONT, ITALY

\$12

\$48

\$50

\$175

OTHER RED WINES:

THE IMMORTAL ZIN, ZINFANDEL, LODI, CALIFORNIA
DOW'S VINTAGE PORTO, PORTUGAL
RED SCHOONER, MALBEC, MENDOZA, ARGENTINA
ANDREW MURRAY, SYRAH, SANTA YNEZ, CALIFORNIA
CHATEAU LYNCH BAGES PAULLIAC, BORDEAUX, FRANCE

\$9

\$9

\$14

\$12

\$56

\$48

\$195

