



## Soups & Salads

- CHILI**  
Bowl 6 Cup 4  
Served with Onions and Shredded Cheddar
- NEW ENGLAND CLAM CHOWDER**  
Bowl 5 Cup 3
- SOUP OF THE DAY**  
Bowl 5 Cup 3
- HOUSE SALAD (VEG)** 6  
Mixed Greens, Tomatoes, Cucumber, Red Onion, Croutons and Choice of Dressing (Add \$1 for EYC Special Dressing)
- CAESAR (VEG)** Full 8 Half 4.5  
Romaine Hearts, Grape Tomatoes, Shredded Parmesan, Croutons and Caesar Dressing
- APPLE WALNUT SALAD (VEG)**  
Full 12 Half 6.5  
Mixed Greens, Red Onions, Apples, Candied Walnuts, Crumbled Bleu Cheese, Dried Cranberries and Blueberry Vinaigrette
- ADD TO ANY SALAD:**  
Grilled Chicken\* 3.5 Salmon\* 5

## Bar Snacks

- BAVARIAN PRETZEL (VEG)** 6  
Large soft Pretzel served with Beer Cheese, Pickles and Whole Grain Mustard
- PARMESAN TRUFFLE TOTS (VEG)** 7  
Tater Tots tossed with Rosemary, shredded Parmesan and drizzled with Truffle Oil and Roasted Garlic Aioli
- POUTINE** 8  
French Fries topped with melted Smoked Mozzarella Cheese and Brown Gravy - a Canadian favorite!
- SCOTCH EGG** 8  
Soft Boiled Egg wrapped in Italian Sausage, Breaded and Fried. Served with Thousand Island Dressing and Chopped Pickles
- ROASTED NUTS (VEG, GF)** 6  
Mixed Nuts roasted with Rosemary, Cayenne Pepper and Brown Sugar
- FRENCH ONION DIP AND CHIPS (VEG)** 6  
Homemade dip and Potato Chips

## Sides

- French Fries, Tater Tots, Sweet Potato Fries, Redskin Mashed Potatoes, Sweet Potato Mashers, Rice Pilaf, Brussel Sprouts, Mixed Vegetables, Side Salad 3

VEG = Vegetarian  
GF = Gluten Free


## Appetizers & Small Plates

- JUMBO WINGS\* (GF)** 10  
10 Wings, served with celery and a side of ranch or bleu cheese dressing. Served plain or with your choice of sauces: Hot, Mild, BBQ, Jerk Dry Rub or Commodore Dry Rub
- STUFFED BANANA PEPPERS** 12  
Roasted Mild Banana Peppers stuffed with Italian Sausage and topped with Provolone and Mozzarella Cheese. Served over Tomato Coulis
- CANNELLINI CAKES** 8  
Two Breaded and Fried Cannellini Bean Cakes served over a Sherry Cream Sauce and topped with a Bacon and Apple Compote
- CALAMARI** 14  
Traditional breaded Calamari with Banana Peppers and Scallions with a Roasted Red Pepper Aioli
- PETITE FILET\*** 15  
5 oz. Grilled Filet served with Sweet Potato Mashers and Brussel Sprouts and topped with Whiskey Butter
- MOULES AND FRITES** 12  
PEI Mussels tossed with Tomatoes, Banana Peppers, Italian Sausage, Bleu Cheese and Fries. Topped with a Smoked Paprika Broth
- SALMON RILLETES** 12  
Cold Poached Salmon Salad with Lemon and Chives. Served with Toasted Baguettes
- CHICKEN QUESADILLA** 10  
Grilled Chicken, Spinach, Swiss Cheese and Dijonnaise Sauce. Served with a side of Salsa and Sour Cream

## Sandwiches

Served with Fries or Coleslaw - Choose another Side, Add \$1

- PORK SCHNITZEL** 9  
Topped with Sauerkraut and Swiss Cheese with Whole Grain Mustard and Garlic Aioli on Toasted Rye Bread - a Club Favorite!
- BAVARIAN TURKEY MELT** 12  
Smoked Turkey Breast, Lettuce, Tomato, Onion, Bacon, Swiss Cheese and Dijonnaise on a Toasted Pretzel Bun
- EYC BURGER\*** 9  
Angus Beef Burger with Lettuce, Tomato and Onion on a Brioche Bun  
Add Cheese, Bacon or Egg \$1
- STEAKHOUSE CHICKEN SANDWICH** 10  
Marinated Chicken Breast breaded in Dried Onion and fried. Topped with Melted Swiss Cheese and Honey Mustard. Served with Lettuce and Tomato on a Toasted Pretzel Bun
- EYC GRILLED CHEESE** 8.5  
Swiss and American Cheese with Bacon and Tomato served on Toasted Rye

**BLACKENED GROUPER\***  12.5  
\*Commodore's Choice\* Cajun-seasoned and Blackened Grouper served on a Ciabatta Roll. Topped with fresh Spinach, Pineapple Salsa and Roasted Red Pepper Aioli

**THE GUILT-FREE BURGER (VEG)** 12.5  
Plant-based Vegan Patty, topped with Carmelized Onions and Sautéed Mushrooms with Crumbled Bleu Cheese and served with Lettuce, Tomato and Garlic Aioli on a Ciabatta Roll

## Entrees

Served after 5:00pm

- NY STRIP STEAK\* (GF)** 32  
12 oz. Prime Steak, grilled to your liking and served with a Baked Potato and Mixed Vegetables, then topped with Whiskey Butter
- MAPLE GINGER SALMON\*** 20  
Seared Atlantic Salmon topped with a Maple Ginger Glaze. Served with a Sweet Potato Mashers and Brussel Sprouts.
- SAUSAGE AND DUMPLINGS** 21  
Smoked Bison and Pork Sausage sautéed with Bacon, Sauerkraut, Apples, Garlic and Dumplings. Served in a Dark Ale Mustard Broth.
- SHRIMP SCAMPI\*** 28  
Colossal Shrimp served over Linguine Pasta in a Garlic and White Wine Butter Sauce
- CHICKEN CARBONARA\*** 18  
Grilled Chicken Breast sautéed with Bacon, Carmelized Onions and Scallions. Served over Linguine Pasta in a Parmesan Garlic Cream Sauce and topped with a Sunny-side Up Egg.
- STUFFED MEATLOAF** 18  
Beef and Pork Meatloaf stuffed with Smoked Mozzarella Cheese and topped with a Bourbon and Brown Sugar Gravy. Served with a side of Redskin Mashed Potatoes and Brussel Sprouts
- CHICKEN FLORENTINE\* (GF)** 15  
Grilled Chicken Breast topped with Sautéed Spinach, Mushrooms, Parmesan Cheese in a Sherry Cream Sauce and served over Wild Rice Pilaf.
- STUFFED ACORN SQUASH (VEG, GF)** 14  
Roasted Acorn Squash baked with Wild Rice Pilaf, Tomatoes, Spinach, Mushrooms and Provolone and Mozzarella Cheese. Topped with a Tomato Coulis.



## DAILY SOUP MENU

BOWL 5 CUP 3

TUESDAY - Tomato Bisque  
WEDNESDAY - Chef's Choice  
THURSDAY - Chef's Choice  
FRIDAY - French Onion  
SATURDAY - Ham and Bean  
SUNDAY - Chicken Noodle

## Early Munch Lunch \$7

Tuesday thru Fridays  
served 11:30am-2:00pm

All items served with choice of Chips or Coleslaw

### TUESDAY

Chef's Choice

### WEDNESDAY

The "Crabner" OR Philly Steak

### THURSDAY

Salisbury Steak OR Shoreline Chili

### FRIDAY

Beer-Battered Cod\* OR Chef's Choice

## EYC FEATURES

### TUESDAY 6

(available for Lunch or Dinner)

You Pick Two! Pick between a Half Salad, Cup of Soup and Half of a Sandwich. (no substitutions)

SOUPS: Clam Chowder, Chili, Soup of the Day

SALADS: House, Caesar

SANDWICHES: EYC Grilled Cheese, Grilled Caprese, Ham & Cheese or BLT

### FRIDAY 13 (Dinner only)

Fish Fry - Beer-battered Cod Dinner served with Fries and Coleslaw

## Traditional Pizza \$8

12" Round Garlic Parmesan Crust - 8 cut



### BUILD YOUR OWN PIZZA

Choose your Sauce: Traditional Red Sauce, Pesto, White, Garlic Oil, Buffalo Sauce or BBQ.

### Toppings \$1 Each

PEPPERONI, SAUSAGE, EXTRA CHEESE, MUSHROOMS, SPINACH, RED ONION, CARMELIZED ONION, BANANA PEPPERS, GREEN PEPPERS, TOMATOES, BACON, BLACK OLIVES

Extra Cheese, Ham or Grilled Chicken, Add \$2 each

### HAWAIIAN PIZZA 12

Traditional Red Sauce, Mozzarella and Provolone Cheese, Ham, Bacon, Pineapple and Red Onion

### CHEF'S FAVORITE 10

Traditional Red Sauce, Mozzarella and Provolone Cheese, Pepperoni, Banana Peppers and Basil

### S'MORE'S PIZZA 10

Baked Cinnamon and Brown Sugar Crust topped with White Chocolate, Chocolate Syrup, Cream Cheese Frosting, Graham Cracker Crumbles and Toasted Mini Marshmallows

## Ask your Server about our Homemade Desserts!

### PLEASE NOTE:

**All of our delicious menu items are made-to-order;  
some orders may take a little longer than others. We appreciate your patience!**

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase the chance of foodborne illness.