

Soups & Salads

- NEW ENGLAND CLAM CHOWDER**
Bowl 5 Cup 3
- SOUP OF THE DAY**
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- HOUSE SALAD (VEG)** 6
Mixed Greens, Grape 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
- PEAR SALAD (VEG, GF)**
Full 12 Half 6.5
Mixed Greens, Pickled Red Onion, Candied Cashews, Green D'Anjou Pears, Crumbled Goat Cheese with a Honey Lemon Chardonnay Vinaigrette
- COCONUT SHRIMP SALAD**
Full 15 Half 8
Mixed Greens, Red Onions, Mandarin Oranges, Strawberries, Toasted Almonds and Cucumber with Coconut Breaded Shrimp with a Poppysseed Vinaigrette
- ADD TO ANY SALAD:**
Grilled Chicken 3.5
Ahi Tuna or Smoked Salmon 7

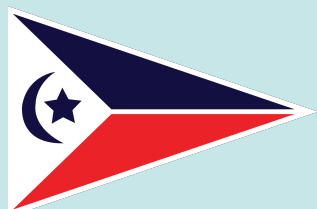
Bar Snacks

- CHIPS AND SALSA (VEG)** 5
Corn Tortilla Chips served with a side of Mild Salsa
Jalapeno House Queso add 2
Fresh Guacamole add 4
- PARMESAN TRUFFLE TOTS (VEG)** 7
Tater Tots tossed with Rosemary, shredded Parmesan and drizzled with Truffle Oil and Roasted Garlic Aioli
- LOADED FRIES** 7
Heaping Pile of Fries topped with Cheese, Bacon and Scallions drizzled with Sour Cream
- FRIED MAC N CHEESE (VEG)** 8.5
Breaded and Fried Smoked Gouda Mac N Cheese triangle, tossed with fresh Rosemary and served with a side of Roasted Red Pepper Aioli

Sides

- Broccoli, Asparagus, Smoked Gouda Mashers, Tater Tots, French Fries, Onion Rings, White Rice, Rice Pilaf, Mixed Grilled Veggies, Side Salad, Seasonal Fruit, Cottage Cheese or Coleslaw 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
- FRIED VEGGIE BASKET (VEG)** 12
Portabella Mushrooms, Zucchini sticks and Buffalo Breaded Cauliflower served with a side of Ranch Dressing.
- PORK STACK** 12
Braised BBP Pulled Pork stacked on a Jalapeno Corncake and topped with Jalapeno Queso and Onion Straws
- AHI TUNA** 13
Served with Sticky Rice, Seaweed Salad, Pickled Cucumber, Yum Yum Sauce, Crushed Wasabi and Sriracha Peas
- CALAMARI** 12
Traditional breaded Calamari with banana peppers and scallions with a roasted red pepper aioli
- PETITE FILET** 15
5 oz. Grilled Filet served with Smoked Gouda Mashers and Asparagus. Topped with Steak Butter
- AVOCADO TOAST (VEG)** 5
Toasted Wheatberry Bread covered with Smashed Avocado and drizzled with Extra Virgin Olive Oil. Enhance with these Add-ons: Pickled Red Onions, Carmelized Onions, Red Onions, Roasted Peppers, Cucumbers or Capers .50
Tomato Bruschetta, Sauteed Portabella Mushrooms, Black Olives, Goat Cheese or Bacon Crumbles 1.00
Ahi Tuna or Smoked Salmon 2.50
- STUFFED PORTABELLA MUSHROOMS (VEG)** 11
Two large Portabella Mushroom Caps stuffed with Ricotta, Provolone and Mozzarella cheeses and served in a pool of marinara sauce with a basil pesto and balsamic glaze
- CHEESE QUESADILLA (VEG)** 5
Jack and Cheddar Cheeses folded inside a Grilled Flour Tortilla and served with a side of shredded lettuce, tomato and sour cream. Add Chicken 3.5 Add Shrimp 7

Sandwiches

Served with Fries or Coleslaw

- PORK SCHNITZEL** 9
Topped with Sauerkraut and Swiss Cheese with Whole Grain Mustard and Garlic Aioli on Toasted Rye Bread - a Club Favorite!
- CHICKEN SALAD CROISSANT** 9
Pesto Chicken Salad on a Butter Croissant Roll and served with Lettuce and Tomato
- EYC BURGER** 9
Angus Beef Burger with Lettuce, Tomato and Onion on a Brioche Bun
Add Cheese, Bacon or Egg 1
- THE CLUB** 13
Smoked Turkey Breast, Apple Smoked Bacon, Swiss Cheese, Lettuce, Tomato, Onion, Roasted Garlic Aioli stacked between Wheatberry Bread
- EYC GRILLED CHEESE** 8.5
Swiss and American Cheese with Bacon and Tomato served on Toasted Rye
- CORNED BEEF** 10
Traditional Corned Beef with Swiss Cheese on Jewish Rye Bread
Make it a Reuben add 2
- CINCY CHICKEN WRAP** 10
BBQ Grilled Chicken Breast wrapped in a Flour Tortilla with Lettuce, Tomato, Onion, Bleu Cheese and Bacon Crumbles with Ranch Dressing
- BLACKENED GROUPER**  12.5
Commodore's Choice Cajun-seasoned and Blackened Grouper served on a Toasted Luau Bun. Topped with fresh Spinach, Pineapple Salsa and Roasted Red Pepper Aioli
- PULLED PORK SANDWICH** 10
Braised BBQ Pulled Pork and Coleslaw on a Toasted Brioche Bun
- GRILLED CHICKEN PESTO SANDWICH** 9
8 oz. Chicken Breast with Spinach, Tomato, Mozzarella Cheese with Pesto Mayo and Balsamic Glaze on a Ciabatta Roll
- THE GUILT-FREE BURGER (VEG)** 12.5
Plant-based Vegan Patty, topped with Carmelized Onions and Sautéed Mushrooms with Gouda Cheese and served with Lettuce, Tomato and Garlic Aioli on a Ciabatta Roll

Entrees

Served after 5:00pm

- USDA PRIME STRIP STEAK (GF)** 32
12 oz. served with Smoked Gouda Mashers, Asparagus and topped with Steak Butter
- BAY OF FUNDY SALMON (GF)** 22
8oz. Wild-caught Seared Salmon served on top of White Rice and Edamame Succotash. Topped with smashed Avocado and Cilantro Lime Crema
- BONE-IN PORK CHOP (GF)** 20
Cajun-rubbed and Grilled. Topped with Roasted Pepperonata, Basil and balsamic glaze. Served with a side of Wild Rice Pilaf and Broccoli
- PESTO PENNE (GF, VEG)** 13
Gluten Free Penne, Basil Pesto, Garlic, Tomatoes, Grilled Veggies, Vegan Parmesan
- JERK SHRIMP (GF)** 18
Seasoned Shrimp sautéed with Pineapple, Peppers, Onions and Raisins. Served over a Wild Rice Pilaf and Curried Carrot Sauce
- PASTA BOLOGNESE** 11.5
Campanelle Pasta with a Beef Ragu, finished with Parmesan and Basil. Served with garlic bread
- VEGGIE STIR FRY (VEG)** 11
Peppers, Broccoli, Carrots, Peas, Onions and Mushrooms tossed with house Teriyaki and fresh cilantro. Served with white rice
- CHICKEN BRUSCHETTA (GF)** 12
Grilled Chicken Breast topped with melted mozzarella and provolone cheeses and Tomato Bruschetta. Served with a side of Wild Rice Pilaf and Mixed Grilled Veggies.

BREAKFAST

Served
Saturday & Sunday
and Holiday Mondays
8:00am to 11:00am

EGG SANDWICH 7

Fried Egg, Bacon, American Cheese and topped with Garlic Aioli on a Toasted Croissant Roll. Served with a side of Hash Browns

BOATER'S BURRITO 8

Eggs, Bacon, Cheddar Jack Cheese and Red Pepper Aioli inside a Grilled Flour Tortilla. Served with a side of Hash Browns

EGGS BENEDICT 9

Poached Eggs atop English Muffins with Canadian Bacon and topped with Hollandaise Sauce. Sub Bacon with Smoked Salmon, add 2

OUTHAUL OMELETTE 8

Three Egg Omelette folded with Green Peppers, Onions, Canadian Bacon and American Cheese. Served with Toast and Hash Browns.

EARLY RISER 6

Two Eggs, any style, served with Bacon, Toast and Hash Browns

PROPELLER PANCAKES 6

Three light and fluffy Pancakes with Maple Syrup and served with a side of Bacon

Traditional Pizza \$8

12" Round Garlic Parmesan Crust - 8 cut | Build your Own Pizza
Served All Day!

TOPPING \$1 EACH

Pepperoni
Sausage
Extra Cheese
Mushrooms
Spinach
Red Onion
Carmelized Onion
Banana Peppers
Green Peppers
Tomatoes
Bacon
Black Olives

Grilled Chicken or
Artichoke Hearts Add \$2 ea.

SAUCES

Traditional Red Sauce
White
Pesto
Garlic Oil
Buffalo Sauce
BBQ

BRUSCHETTA PIZZA 10

Basil Pesto, Mozzarella and Provolone Cheeses, Tomato Bruschetta, Fresh Basil and a Balsamic Reduction

BUFFALO CHICKEN PIZZA 12

Buffalo Chicken with Red Sauce, Mozzarella and Provolone Cheeses, Red Onion, Banana Peppers and Ranch

CHEF'S FAVORITE 10

Pepperoni, Banana Peppers and Fresh Basil with Red Sauce, Mozzarella and Provolone Cheeses

Early Munch Lunch \$7

Tuesday thru Fridays
served 11:30am-2pm

All items served with choice of Chips or Coleslaw

TUESDAY

Chef's Choice

WEDNESDAY

The "Crabner" OR Philly Steak

THURSDAY

Chicken Parmesan Sandwich OR Eggplant Parmesan and small plate Pasta

FRIDAY

Beer-battered Cod Sandwich OR Chef's Choice

DINNER FEATURES

Available Dinner Hours Only

TUESDAY

Half-Price Full Size Salads
(excludes Coconut Shrimp Salad)

FRIDAY 13

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

Ask your Server about
our Housemade Desserts!