



Soups & Salads

New England Clam Chowder 5

Soup of the Day 5

House Salad (L) 6

Mixed Greens, Grape Tomatoes, Cucumber, Red Onion, Croutons and Choice of Dressing (Add \$1 for House Dressing)

Caesar (L) (Veg) Full 8 Half 4

Romaine Hearts, Grape Tomatoes, Shredded Parmesan, Croutons and Caesar Dressing

Pear Salad (L) (Veg) (GF)

Full 10 Half 5

Mixed Greens, Pickled Red Onion, Candied Cashews, Green D'Anjou Pears, Crumbled Goat Cheese with a Honey Lemon Chardonnay Vinaigrette

Arcadian Harvest (L) (Veg) (GF)

Full 10 Half 5

Mixed Greens, Crumbled Goat Cheese, Poached Golden Beets, Picked Red Onion with an Apple Cider Vinaigrette

Add to Any Salad:

Chicken or Salmon 5

Appetizers & Small Plates

Jumbo Wings (L) 10

10 Wings, served with celery and a side of ranch or bleu cheese dressing. Served plain or with your choice of sauces: BBQ, Commodore or Hot Buffalo

Chicken and Waffles (L) 10

Mini Belgian Waffles topped with Chicken Tenders drizzled with Maple Syrup and Buffalo Sauce. Served with a Dill Pickle

Lobster Mac N Cheese 16

Prepared with Brie, White American and Cream Cheeses. Served with Pappadew Peppers and Scallions and topped with Bread Crumbs

PEI Mussels (L) 12

Tender Mussels tossed with tomatoes and garlic in a white wine butter sauce and served with a crostini

Calamari (L) 12

Graham Cracker Crusted, drizzled with Japanese Mustard; served with a tangy dipping sauce

Bruschetta (Veg) (L) 8

Tomato Bruschetta on Grilled Crostini with shredded Parmesan and drizzed with a Balsamic Glaze

Arancini 8

Fried Mozzarella-stuffed Risotto drizzled with Smoked Tomato Coulis, Chorizo Gravy and shredded Parmesan

Pierogis with Kielbasa 12

House made Potato and Cheddar Pierogis served with Beef Kielbasa and topped with Carmelized Onions and Sauerkraut

Stuffed Banana Peppers (L) 12

Hungarian Peppers stuffed with Country Pork Sausage drizzled with Smoked Tomato Coulis atop Roasted Garlic Mashed Potatoes

Petite Filet (L) 15

4 oz. Medallion with a Demi-glace served with Roasted Redskin Potatoes and Asparagus

Cheese Quesadilla (L) (Veg) 5

Jack and Cheddar Cheeses folded inside a Grilled Flour Tortilla. Add Chicken 3 Add Lobster 5

Cheese Board (L) (Veg) 15

Chefs Selection of Cheeses, Crackers, Pickles and Dried Fruits.

Add Marinated Mediterranean Olives 5

Bar Snacks

Bavarian Soft Pretzel (L) (V) 5

Served with Beer Cheese Dip, Whole Grain Mustard and Dill Pickles

Parmesan Truffle Tots (L) 6

Tater Tots tossed with Rosemary, shredded Parmesan and drizzled with Truffle Oil and Aioli

Loaded Fries (L) 6

Heaping Pile of Fries topped with Cheese, Bacon and Scallions with Malt Vinegar Mayonnaise

Spicy Crab Dip (L) 10

Served with Yellow Corn Tortilla Chips

Onion Rings (L) (Veg) 6

Served with a side of Bistro Sauce

Sandwiches

Pork Schnitzel (L) 9

Topped with Sauerkraut and Swiss Cheese with Whole Grain Mustard and Garlic Aioli on Toasted Rye Bread - a Club Favorite!

Blackened Salmon Burger (L) 10

Seared and topped with Lettuce, Tomato and Onion with Garlic Aioli on a Brioche Bun

EYC Burger (L) 9

Lettuce, Tomato and Onion on a Brioche Bun (choose Angus Beef, Black Bean or Turkey) Add Cheese, Bacon or Egg 1

EYC Grilled Cheese (L) 8.5

White Cheddar and American Cheese with Bacon and Tomato served on Toasted Rye

Cranberry Turkey Club (L) 12

Lettuce, Tomato, Swiss Cheese, Red Onion and Apple Smoked Bacon with Cranberry Mayo

Corned Beef Reuben (L) 10

Corned Beef, Swiss, Sauerkraut on Toasted Rye with house made Thousand Island Dressing

Chicken Salad Wrap (L) 9

Savory Chicken Salad with Lettuce, Tomato, and Basil Mayo with a balsamic reduction in a flour tortilla

Buffalo Chicken Sandwich (L) 9

Spicy Fried Chicken with Swiss, Lettuce, Tomato, and Onion with Garlic Aioli on a Brioche Bun

Perch Sandwich (L) 12

Lake Perch with Lettuce, Tomato and Onion topped with Garlic Aioli on a Brioche Bun

Sides

Roasted Garlic Mashers / French Fries / Tater Tots / Onion Rings / Broccoli / Coleslaw / Side Salad 3

Roasted Red Skin Potatoes / Sweet Potato Hash 3.5

Asparagus 4

Entrees

Available during Dinner Hours

USDA Prime Strip Steak (GF) 32

12oz. served with Roasted Red Skin Potatoes and Asparagus with a demi-glace and Butter Sauce Add Crab or Shrimp 5

Braised Pork Shank 25

Pork Shank served with Cannellini Beans with Bacon and Stewed Tomatoes, Roasted Garlic Mashers and Asparagus

Boneless Beef Short Ribs 25

Tender Short Ribs served with Roasted Garlic Mashers and Asparagus

Pretzel Crusted Halibut 30

Lightly dusted and seared, served with Broccoli, Sweet Potato Hash and Cider Cream

Surf and Turf Ramen 22

White Miso and Chili Broth with Pulled Beef Short Rib, Shrimp Dumpling, Hard Boiled Egg and Scallions

Cedar Plank Aukra Salmon (GF) 18

Seared Salmon drizzled with Japanese Mustard and served with Roasted Redskin Potatoes and Asparagus

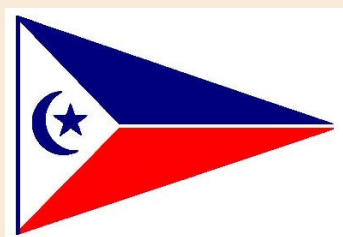
Butternut Squash Pasta (Veg, GF)

16

Portabella Mushrooms, Grape Tomatoes with Pesto Cream

Veggie Stir Fry (V, GF) 12

Broccoli, Carrots, Onions, Butternut Squash, Peppadews and Green Peas atop White Rice with Gluten Free Teriyaki Sauce



EARLY MUNCH LUNCH \$7

Tuesday thru Friday
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

Gourmet FlatBread Pizza

serving 3pm-close

The SeaShore 10

Lobster, Shrimp, Roma Tomatoes, Onions and Spinach with a blend of mozzarella and provolone cheeses atop a white sauce

Junior Sailors 7

Plain Cheese OR Pepperoni with a blend of mozzarella and provolone cheeses with a red tomato sauce

The Rodeo 8

Fried Chicken Tenders, onion straws with cheddar jack cheese and tangy sweet BBQ sauce

Sunset Margherita 7

Roma Tomatoes, Basil and fresh Mozzarella Cheese with a roasted garlic oil and balsamic drizzle

WEEKLY DINNER FEATURES

- Dinner Hours Only -

Tuesday

Half-Price Full Size Salads

Wednesday

Ask your Server for tonight's feature!

Family Night Specials - Traditional Homestyle Entrees.

Thursday

Italian Night - Italian-themed Entrees AND Half-Price Bottles of Wine with purchase of two entrees

Friday

13

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

Sunday

Captain Cut (14oz.) 16 OR Mate Cut (10oz.) 13

Prime Rib Dinner with Baked Potato, Veggie of the Day and Side Salad

**Ask your Server about
our Housemade Desserts!**