

Soups & Salads

EYC NEW ENGLAND CLAM CHOWDER
Bowl 5 Cup 3

SOUP OF THE DAY
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THE WEDGEWATER SALAD 10
Iceberg Wedge with Bacon Bits, Eggs, Crumbled Bleu Cheese, Tomatoes and Red Onion. Choice of Dressing on the Side

CAESAR SALAD (VEG) Full 8 Half 4.5
Romaine Hearts, Grape Tomatoes, Shredded Parmesan, Croutons and Caesar Dressing

GREEN GODDESS SALAD (VEG)
Full 12 Half 7
Mixed Greens, Cucumber, Avocado, Scallion and Cherry Tomatoes tossed with a Green Goddess Dressing.

ADD TO ANY SALAD:
Grilled Chicken 5.5, Blackened Salmon 7
Sirloin Steak* 6

Sandwiches

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

BEEF BRISKET 13.5
Slow-cooked smoked Beef Brisket, topped with Coleslaw and BBQ sauce. Served on a Brioche Bun.

EYC GRILLED CHEESE 8.5
Swiss and American Cheeses with Bacon and Tomato served on Toasted Rye

BLT 8
Bacon, Lettuce and Tomato with Garlic Aioli served on Toasted Rye

EYC BURGER* 9
Certified Angus Beef Burger with Lettuce, Tomato and Onion on a Brioche Bun
Add Cheese, Bacon or Egg \$1

THE GUILT-FREE BURGER (VEG) 13
Plant-based Vegan Patty topped with Carmelized Onions, Sauteed Mushrooms and Crumbled Bleu Cheese, served with Lettuce and Tomato on a Brioche Bun

PERCH SANDWICH 14
Lightly breaded and fried Yellow Lake Perch served with Lettuce, Tomato and a Zesty Romoulade on a Brioche Bun

Sides

French Fries, Tater Tots, Coleslaw, Mixed Veggies, Steamed Broccoli, Garlic Mashers, Brown Rice, White Rice, Side Salad 3

VEG = Vegetarian
GF = Gluten Free

Appetizers & Bar Snacks

JUMBO WINGS 12
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

GROUPER TACOS 12
Three Soft Flour Tacos with Blackened Grouper, Lettuce, Pineapple Salsa and Roasted Red Pepper Aioli

AHI TUNA 14
Seared and Sliced Rare; Served with a Chilled Noodle Salad and tossed with Sesame Ginger Vinaigrette and Toasted Sesame Seeds

SMOKED MOZZARELLA LOGS 7
Hand Breaded and Fried, Smoked Mozzarella served with our House Marinara

LOBSTER POUTINE 14
French Fries topped with Smoked Mozzarella Cheese, Lobster Gravy, Avocado and Scallions

TRUFFLE TOTS (VEG) 7
Tots tossed with Rosemary, Shredded Parmesan Cheese and drizzled with Truffle Oil. Served with a side of Roasted Garlic Aioli

PEPPERONI ROLL 6
Pepperoni, Mozzarella and Provolone Cheese baked in our herbed garlic dough. Sliced and served with a side of House Marinara

BAVARIAN PRETZEL (VEG) 10
Warm, Jumbo Pretzel served with a side of Queso Cheese and Jalapeno Jam

Entrees

Served after 5:00pm

AMERICAN FARE

FLAT IRON STEAK (GF) 23
10oz. Grilled CAB with a side of Broccoli and Fries. Topped with Carmelized Onions, Mushrooms and Truffle Butter

PETITE FILET (GF) 15
5oz. Grilled Filet served with a side of Garlic Mashers and Mixed Veggies. Topped with Whiskey Butter

WILD-CAUGHT SALMON 22
Seared Wester Ross Salmon topped with a Corn and Lobster Chowder. Served with a side of Mixed Veggies and Brown Rice

BRISKET MAC 'N CHEESE 15
Slow-cooked Smoked BBQ Brisket with Rotini Pasta in a Creamy Cheddar Cheese Sauce. Topped with Crispy Fried Onions

MOD MEX

Choose Ground Beef, Pulled Chicken or Black Beans for (VEG)

TACO BOWL 12
Choose your meat with Iceberg Lettuce, Tomatoes, Onions, Black Olives, Cheddar Cheese with Sour Cream and Salsa Ranch dressing in a crisp Tortilla Bowl

SOFT TACOS 10
2 Tacos stuffed with Lettuce, Tomatoes and Cheddar Cheese and choice of Meat and served with a side of Brown Rice

WET BURRITO 12
Choice of Meat and Beans wrapped in a flour tortilla then topped with Red Sauce, Queso, Lettuce and Tomatoes; served with a side of Brown Rice.

QUESADILLA 12
Choice of meat with Beans and Cheddar Cheese and served with Lettuce and Tomatoes

HEALTHY OPTIONS

GRILLED CHICKEN BREAST (GF) 10.5
Grilled and served with a side of Brown Rice and Steamed Broccoli

STUFFED CHICKEN BREAST (GF) 15
Chicken Breast stuffed with Spinach and Feta Cheese and served with Steamed Broccoli and Cauliflower Mashers

SEARED SALMON (GF) 18
Wild-caught Wester Ross Salmon served with a side of Brown Rice and Steamed Broccoli

AVOCADO TOAST (VEG) 5
Toasted 9-Grain Bread with Sliced Avocado, Marinated Tomatoes and Extra-virgin Olive Oil

ITALIAN FEAST

PASTA PRIMAVERA (VEG) 10
Linguine with Mushrooms, Tomatoes, Spinach, Zucchini and Squash tossed with our Housemade Marinara

PESTO PASTA (VEG) 12
Rotini with Mushrooms, Tomatoes and Spinach in a Basil Pesto Sauce and topped with Parmesan Cheese

CARBONARA 12
Linguine with Carmelized Onions, Mushrooms, Bacon and Scallions tossed in a Parmesan Alfredo Sauce. Topped with a Sunny-Side-Up Egg

ADD TO THE ABOVE:

Grilled Chicken 5.5
Blackened Salmon 7
Shrimp 10
Lobster 12



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

DAILY SOUP MENU

BOWL 5 CUP 3

TUESDAY - Chef's Choice
WEDNESDAY - Chef's Choice
THURSDAY - Chef's Choice
FRIDAY - French Onion
SATURDAY - Ham and Bean
SUNDAY - Tomato Basil Bisque (VEG)

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

FRIDAY

Beer-Battered Cod OR Chef's Choice

EYC FRIDAY FISH FRY

Served for Dinner Only

Beer-Battered Cod Dinner 13

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

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

COMMODORE'S SUPREME 12

Traditional Red Sauce, Mozzarella and Provolone Cheese, Pepperoni, Sausage, Mushrooms, Onions and Banana Peppers



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!**