

## Soups & Salads

**EYC NEW ENGLAND CLAM CHOWDER**

**Bowl 5 Cup 3**

**SOUP OF THE DAY**

**Bowl 5 Cup 3**

**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

**LUAU SALAD (VEG) 10**

Baby Spinach, Mandarin Oranges, Strawberries, Mushrooms, Hard-Boiled Egg, Crisp Bacon Bits and Swiss Cheese with an Asian Balsamic Vinaigrette

**ADD TO ANY SALAD:**

Grilled Chicken 5.5, Blackened Salmon 7  
Sirloin Steak\* 6 Crab Cake 6

**TACO BOWL 12**

Seasoned Ground Beef and Black Beans with Iceberg Lettuce, Tomatoes, Onions, Black Olives, Cheddar Cheese and Sour Cream with a Salsa Ranch Dressing in a Crisp Tortilla Bowl

## Sandwiches

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

**BEEF BRISKET 13**

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

**CRISPY CHICKEN 12**

Hand-breaded Chicken Breast, fried and topped with melted Swiss Cheese, Sliced Avocados, Crisp Bacon, Lettuce, Tomato and Red Onion with Avocado Aioli on a Toasted Brioche Bun.

**SMOKED SALMON BLT 12**

Grilled and Smoked Salmon, Applewood Bacon, Lettuce and Tomato with Horseradish Aioli served on grilled Wheatberry Bread

**EYC BACON CHEESEBURGER\* 11**

Certified Angus Beef Burger with melted Swiss Cheese, Crisp Bacon, Lettuce, Tomato and Red Onion on a toasted Brioche Bun

**THE VEGAN MELT (VEG) 13**

Grilled Plant-based Vegan Patty topped with Carmelized Onions, Tomatoes with Swiss and American Cheeses served on toasted Rye Bread

**PERCH SANDWICH 14**

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

**PICK YOUR PITA 10**

Choose Albacore Tuna or Chicken Salad. Freshly made and served in a warm Pita fold with Crisp Bacon, Lettuce and Tomato

**COMMODORE CLUB 11**

Layers of Smoked Turkey, Bavarian Ham, Applewood Bacon, Swiss Cheese, Lettuce and Tomato on Toasted Rye Bread

## Appetizers & Bar Snacks

**JUMBO WINGS 12**

10 Wings, served with Celery and a side of Ranch or Bleu Cheese dressing. Served with your choice of sauces: Hot, Mild, BBQ, Garlic Parmesan, Sweet Thai Chili or Commodore Dry Rub

**SMOKED MOZZARELLA LOGS (VEG) 9**

Hand Breaded and Fried, Smoked Mozzarella served with our House Marinara

**STEAMED PEI MUSSELS 12**

Two dozen Steamed Mussels with Tomatoes, in a Chardonnay Wine, Garlic, Lemon and Butter Sauce

**GARDEN BRUSCHETTA FLATBREAD (VEG) 10**

Flatbread with Pesto and fresh Mozzarella Cheese oven-baked, then topped with housemade Bruschetta and drizzled with balsamic glaze reduction

**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

**AVOCADO TOAST (VEG) 5**

Toasted 9-Grain Bread with Sliced Avocado, Marinated Tomatoes and Extra Virgin Olive Oil

**CHICKEN QUESADILLA 12**

Grilled Flour Tortilla Shell filled with Pulled Chicken, Black Beans and Cheddar Cheese and served with Lettuce and Tomatoes on the side

## Small Plates

**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

**GRILLED SALMON\* 14**

Topped with a Lemon Beurre Blanc Sauce and served with Brown Rice and Veggie of the Day

**BBQ GRILLED CHICKEN BREAST (GF) 12**

Grilled with BBQ sauce, served with a side of Brown Rice and Veggie of the Day

**PETITE FILET\* (GF) 15**

5 oz. Grilled Filet served with Garlic Mashers and Veggie of the Day

**EL GRANDE BURRITO 12**

Seasoned Ground Beef with Black Beans wrapped in a flour tortilla then topped with Red Sauce, Queso, Lettuce and Tomatoes; served with a side of Yellow Rice

## Entrees

Served after 5:00pm

**NY STRIP STEAK\* (GF) 28**

12 oz. Certified Angus Beef with Housemade Whiskey Butter and topped with Sauteed Portobello Mushrooms. Served with a Baked Potato and Veggie of the Day

**FRESH CATCH OF THE DAY\* Market**

Ask your Server for details on our delicious Fresh Catch!

**WILD-CAUGHT SALMON\* 24**

Seared Salmon finished with a honey bourbon glaze and garnished with Scallions. Served with Veggie of the Day 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

**PASTA PRIMAVERA (VEG) 12**

Linguine with fresh Mushrooms, Broccoli, Tomatoes, Onions, Red Peppers, Spinach, Basil and Garlic tossed in a Chardonnay Wine Sauce

**CARBONARA\* 14**

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

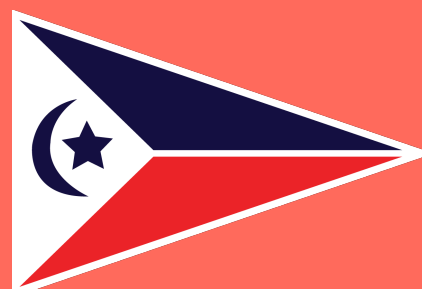
**ADD GRILLED CHICKEN 4**

## Sides

**FRENCH FRIES, SWEET POTATO FRIES, BAKED POTATO, ONION RINGS, TATER TOTS, COLESLAW, VEGGIE OF THE DAY, COTTAGE CHEESE, FRESH FRUIT 3**

VEG = VEGETARIAN

GF = GLUTEN FREE



# 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  
B.L.T.

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!**