

Dinner Menu

EDGEWORTH CLUB

STARTERS

BARBECUE HOUSE CHIPS

house made chipotle dip

SOFT BAKED PRETZEL STICKS

beer cheese, sweet hot mustard

CHILLED SOBA NOODLES

seared yellowfin tuna, carrot, cucumber, napa cabbage, bell peppers, sweet & sour sesame soy

6/11

11

22

LEMONGRASS CHICKEN LETTUCE WRAPS

bibb lettuce, carrots, marinated cucumber, radish, rice noodles, sweet & sour dipping sauce

ELOTE SHRIMP & CORN FRITTER

lime chipotle crema

16

18

Soup & Salads

SOUP DU JOUR

FRENCH ONION GRATINE

GARDEN GAZPACHO

9/12

12

9/12

EC CLASSIC CAESAR

romaine, grape tomato, cucumber, crouton

9/16

EDGEWORTH COBB

mixed greens, tomato, cucumber, egg, red onion, kalamata olive, blue cheese, bacon, avocado, choice of dressing

18/22

BURRATA SALAD

pesto crema, kalamata, roasted red peppers, baby greens, marinated tomato, olive oil, grilled toast, white wine vinaigrette

16

BLACKENED SHRIMP & LEMON ORZO

mixed greens, roasted zucchini, yellow squash, peppers, red onion, grape tomato, cucumber, crumbled feta, lemon vinaigrette

25

PITTSBURGH GRILLED CHICKEN SALAD

mixed greens, fries, mozzarella, provolone, tomato, peppers, carrots, cucumber, egg, kalamata olive, choice of dressing

26

Salad Proteins

Grilled Chicken	11	Sirloin Bavette	23
Grilled Shrimp	13	Impossible Burger	12
Grilled Salmon	16		

Dressings

Ranch, Italian, Balsamic, White Balsamic, Honey Mustard, Blue Cheese, Greek, Raspberry

Handhelds

Choice of side: fries, waffle fries, house chips, coleslaw, onion rings, fruit, side garden or caesar salad

BACKYARD BURGER

19

lettuce, tomato, pickled red onion, buttered bun, choice of cheese
optional: black bean vegetable burger or impossible burger

GRILLED CHICKEN CAESAR WRAP

19

romaine, tomato, croutons, parmesan, caesar dressing, tomato basil wrap

"Fresh, light and full of flavor our Summer Menu is designed to delight every palate & reflect the beauty of the season."

Julie Sale
-Executive Chef



Vegan



Vegetarian



Gluten Free

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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Main Dishes

CHANNA MASALA CURRY



braised chickpeas, tomato, basmati rice, grilled naan bread

24

TOFU PAD THAI



rice noodles, peppers, onions, napa cabbage, toasted peanuts

24

SEARED SEA SCALLOPS

jalapeno gruyere white grits, bacon jam, petite greens salad,
olive oil powder, lemon vinaigrette

36

EC SUMMER GRAIN BOWL

vegetarian upon request

grilled chicken, arugula, mixed greens,
marinated tomato & cucumber, roasted corn,
lentil & brown rice pilaf, bell peppers, parmesan cheese,
hummus, spiced chili vinaigrette

25

CHESAPEAKE STYLE CRAB CAKES

two 3oz. crab cakes, ratatouille,
lemon scented rice pilaf, citrus remoulade

38

GRILLED CANADIAN SALMON

ratatouille, lemon scented rice pilaf, dill & chive crema, baby arugula,
pistou

30

EC STEAK FRITE

8oz angus reserve sirloin bavette,
truffle parmesan waffle fries, petite green salad,
roasted red pepper chimichurri butter

32



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