Dinner Menu
EDGEWORTH CLUB

Starters

BARBECUE HOUSE CHIPS 6/11
OPTIONAL GLUTEN FREE
house made chipotle dip

SOFT BAKED PRETZEL STICKS 11
beer cheese, sweet hot mustard

CLASSIC SHRIMP COCKTAIL 16
cocktail sauce, lemon

SEASONAL OYSTERS ON THE HALF SHELL 2.75/each
cocktail sauce, white wine mignonette
lemon, crackers

BRAISED BEEF CROSTINI 16
gruyere, red wine onion jam, arugula
radish, lemon vinaigrette, grain mustard

EC SMOKED CHICKEN WINGS 6/12 12/19
OPTIONAL GLUTEN FREE
carrot, celery, ranch or blue cheese
classic buffalo, smokehouse mustard bbq
brown sugar bbq, ultra dust, bbq dust
"fat guy" cajun spice

CRISPY BRUSSELS SPROUTS 16
OPTIONAL GLUTEN FREE
bacon jus, parmesan

Soup & Salads

SOUP DU JOUR 9/11
FRENCH ONION GRATINE 11
PUMPKIN BISQUE 9/11
OPTIONAL GLUTEN FREE
spiced granola

EC CLASSIC CAESAR 9/16
OPTIONAL GLUTEN FREE
romaine, grape tomato, cucumber, crouton

CHIPOTLE SWEET POTATO SALAD 14/18
OPTIONAL GLUTEN FREE
spinach, arugula, dried cranberries, tomato
scallion, aged white cheddar
chipotle vinaigrette

ROMAINE WEDGE 14/19
OPTIONAL GLUTEN FREE
cucumber, tomato, bacon, pickled shallot,
egg, croutons, blue cheese dressing

GRILLED STEAKHOUSE SALAD 27
4oz peppercorn marinated sirloin steak
mixed greens, arugula, roasted mushrooms
and peppers, carrot, marinated tomato, egg
onion rings, horseradish ranch dressing

PITTSBURGH GRILLED CHICKEN SALAD 25
OPTIONAL GLUTEN FREE
mixed greens, crispy fries, mozzarella
provolone, tomato, peppers, carrots
cucumber, egg, kalamata olives
choice of dressing

Salad Proteins

Grilled Chicken	11	4oz Sirloin Steak	16
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, curly fries, house chips
vinegar slaw, onion rings, fruit cup
petite garden or caesar salad

CRANBERRY TURKEY WRAP 19
mixed greens, tomato, cranberry spread
bacon, crispy onions, spinach wrap

BACKYARD BURGER 20
lettuce, tomato, pickled red onion
buttered bun, choice of cheese
add bacon: 3 add egg: 2
black bean or impossible burger also available

VODKA GNOCCHI 24
goat cheese, spinach, confit tomato
vodka cream sauce

BAKED FARMER'S PIE 21
carrot, mushroom, lentils, celery, onion
almond sweet potato mash

"Good food is a reminder that simple moments can be the most memorable."

-Executive Chef

Vegetarian Gluten Free

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

Dinner Menu

EDGEWORTH CLUB

Main Dishes

SOLE ALMONDINE — 29
OPTIONAL GLUTEN FREE
whipped potatoes, broccoli, cauliflower
brown butter almond sauce

ROASTED HALF CHICKEN — 28
OPTIONAL GLUTEN FREE
chestnut puree, wild mushroom farro
autumn squash and brussels sprouts, apple brandy jus

VEAL PARMESAN — 35
rosemary asiago polenta, garlic braised swiss chard
house marinara, provolone

GRILLED CANADIAN SALMON — 30
sunchoke creamed barley, roasted cauliflower salad
chili crisp, scallion

SOUR CHERRY BRAISED SHORT RIB OF BEEF — 32
whipped potatoes, broccoli, cauliflower
citrus gremolata, natural jus

PORK TENDERLOIN — 28
potato “risotto”, roasted brussels sprouts, apple brandy jus

Vegetarian *Gluten Free*

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