



STARTERS

Moon Pie	\$7
<i>fresh mozzarella and homemade basil pesto sandwiched between two fried green tomatoes drizzled with balsamic glaze</i>	
Crispy Dill Pickle Fries	\$8
<i>cornmeal breaded pickle fries, served with homemade ranch dressing</i>	
Crab Claws	\$14
<i>blue swimming crab claws lightly breaded and deep fried, served with cocktail sauce</i>	
Garlic Cheese Curds	\$8
<i>white cheddar cheese curds, lightly fried, served with a creamy pesto marinara dipping sauce</i>	
Baked Brie	\$14
<i>baby Danish brie baked, topped with hot honey and almonds, served with french bread</i>	

SALADS

Spinach Salad	large \$11 small \$7
<i>fresh spinach, sliced red onions, mushrooms, bacon, chopped egg tossed in a homemade horseradish dressing</i>	
add chicken \$7 shrimp \$9 salmon \$11	
House Salad	\$9
<i>spring mix, cucumbers, grape tomatoes, sliced red onions, cheddar cheese and garlic croutons</i>	
add chicken \$7 shrimp \$9 salmon \$11	
Caesar Salad	\$9
<i>chopped romaine lettuce, parmesan cheese and croutons tossed in creamy Caesar dressing</i>	
add chicken \$7 shrimp \$9 salmon \$11	

SANDWICHES & BURGERS

ECC Hot Club	\$13
<i>black forest ham, smoked turkey, American cheese, bacon, lettuce, tomato, and mayonnaise served on toast</i>	
Fried Green Tomato BLT	\$13
<i>white toast, fried green tomato, bacon, and lettuce</i>	
Blackened Chicken Sandwich	\$14
<i>blackened chicken breast topped with grilled onions and cheddar cheese served on a toasted sesame seed bun</i>	
Club Cheeseburger	\$13
<i>8oz Angus burger with American cheese (additional cheese options available for an extra charge)</i>	

Sandwiches and Burgers served with your choice of one side item.



ENTREES

Over the Moon Chicken <i>grilled chicken breast, pesto, mozzarella and fried green tomatoes drizzled with balsamic reduction</i>	\$20
Chicken and Waffles <i>southern fried chicken breast on a sweet Belgian waffle topped with a mild maple butter</i>	\$18
Greek Pasta <i>penne pasta, tomatoes, artichokes, Kalamata olives, capers, and feta cheese in a garlic white wine butter sauce</i>	\$19
Filet Mignon <i>6oz Angus beef tenderloin</i>	\$34
Ribeye <i>14oz Angus ribeye steak</i>	\$39
Ahi Tuna <i>6oz Sashimi grade, grilled rare, sliced thin with a soy dipping sauce, wasabi, and pickled ginger</i>	\$20
Shrimp <i>8 jumbo shrimp available fried, blackened, grilled or sauteed</i>	\$21
Salmon Filet <i>8oz Atlantic salmon available grilled, blackened or teriyaki</i>	\$23
Catfish Filet <i>deep fried Louisiana catfish filet served with hushpuppies</i>	single \$15 double \$20

All entrees are served with a starter salad and a side of your choice.

SIDES

Broiled Tomato	French Fries
Green Beans	Potato Chips
Sauteed Spinach	Onion Rings
Twice Baked Potato +\$3	Fried Okra
Baked Potato* (loaded +\$3)	Sweet Potato Fries

*Available after 5pm

DESSERTS

Chocolate Chip Brownie a la mode	\$9	Key Lime Pie	\$8
Turtle Cheesecake	\$12	Chocolate Ice Cream	\$4
Peanut Butter Chocolate Pie	\$10	Vanilla Ice Cream	\$4

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*



Baked Brie **\$14**

baby Danish brie baked, topped with hot honey and almonds, and served with French bread

Crab Claws **\$13**

blue swimming crab claws lightly breaded and deep fried served with cocktail sauce

Chicken Fingers **\$7**

four fingers fried, grilled, or blackened

Garlic Cheddar Cheese Curds **\$8**

lightly fried and served with a creamy pesto marinara sauce

Crispy Dill Pickle Fries **\$8**

cornmeal breaded pickle fries, served with homemade ranch dressing

Chicken Wings **\$8 | \$16**

6 or 12 lightly breaded wings, tossed in your choice of sauce (hot, medium, mild, BBQ, teriyaki)

Moon Pie **\$7**

fresh mozzarella and homemade basil pesto sandwiched between two fried green tomatoes topped with drizzled balsamic glaze

Shrimp Bites **\$9**

6 shrimp on a bed of lettuce available fried, blackened, grilled or sauteed