



## STARTERS

<b>Moon Pie</b>	\$7
<i>fresh mozzarella and homemade basil pesto sandwiched between two fried green tomatoes topped with drizzled balsamic glaze</i>	
<b>Crab Stuffed Mushrooms</b>	\$12
<i>baked button mushrooms stuffed with claw meat and bread crumb mixture</i>	
<b>Crab Claws</b>	\$14
<i>blue swimming crab claws lightly breaded and deep fried served with cocktail sauce</i>	
<b>Garlic Cheddar Cheese Curds</b>	\$8
<i>lightly fried and served with a creamy pesto marinara dipping sauce</i>	
<b>Baked Brie</b>	\$14
<i>baby Danish brie baked, topped with hot honey and almonds, served with french bread</i>	

## SALADS

<b>Strawberry Spinach Salad</b>	large \$12
<i>spinach bed topped with strawberries, walnuts, Feta cheese, bacon, tomato, red onion served with raspberry balsamic vinaigrette</i>	small \$7
add chicken \$7   shrimp \$9   salmon \$11	
<b>House Salad</b>	\$9
<i>spring mix, cucumbers, grape tomatoes, sliced red onion, cheddar cheese and garlic croutons</i>	
add chicken \$7   shrimp \$9   salmon \$11	
<b>Caesar Salad</b>	\$9
<i>chopped romaine lettuce, parmesan cheese and croutons tossed in creamy Caesar dressing</i>	
add chicken \$7   shrimp \$9   salmon \$11	

## SANDWICHES & BURGERS

<b>ECC Hot Club</b>	\$12
<i>black forest ham, smoked turkey, American cheese, bacon, lettuce, tomato, and mayonaise served on toast</i>	
<b>Corned Beef Philly</b>	\$13
<i>sliced corned beef, sauteed onions, bell peppers and swiss cheese served on a hoagie bun</i>	
<b>Club Cheeseburger</b>	\$13
<i>8oz Angus burger with American cheese (additional cheese options available for an extra charge)</i>	

*Sandwiches & burgers served with your choice of one side item.*



## ENTREES

<b>Chicken Parmesan</b>	\$17
<i>6oz chicken breast coated in Italian bread crumbs, topped with marinara, melted mozzarella and parmesan cheese on spaghetti pasta</i>	
<b>Knife and Fork Ribs</b>	4 Ribs \$14 6 Ribs \$17
<i>fall off the bone, St. Louis style pork BBQ ribs, rubbed and slow cooked for 6 hours.</i>	
<b>Filet Mignon</b>	\$34
<i>6oz Angus beef tenderloin</i>	
<b>Ribeye</b>	\$33
<i>14oz Angus ribeye steak</i>	
<b>Pecan Crusted Mahi Mahi</b>	\$21
<i>6oz Mahi Mahi topped with a herb pecan crust baked in the oven</i>	
<b>Shrimp</b>	\$21
<i>8 jumbo shrimp available fried, blackened, grilled or sauteed</i>	
<b>Salmon Filet</b>	\$23
<i>8oz Atlantic salmon available grilled, blackened or teriyaki</i>	
<b>Catfish Filet</b>	\$15 \$20
<i>deep fried Louisiana catfish filet (single or double) served with hushpuppies</i>	

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

## SIDES

**Broiled Tomato**  
**Collard Greens**  
**Sauteed Spinach**  
**Twice Baked Potato +\$3**  
**Baked Potato\* (loaded +\$3)**

**French Fries**  
**Potato Chips**  
**Onion Rings**  
**Sweet Potato Fries**  
**House or Caesar Side Salad**

\*Available after 5pm

## DESSERTS

<b>Apple Crumb Cake w/ Bourbon Anglase</b>	\$8	<b>Chocolate Ice Cream</b>	\$4
<b>Brownie a la mode</b>	\$8	<b>Vanilla Ice Cream</b>	\$4
<b>Local Homemade Cheesecake</b>			
<b>(ask server for details)</b>			