



The EDGEWATER SUPPER CLUB



CLASSIC CUISINE • FINE SPIRITS • WARM HOSPITALITY

APPETIZERS

Wisconsin Fried Cheese \$10

Hand-Cut Duck Fat Fries

Deep-fried in beef tallow \$12

Coconut Shrimp

Served with chili pepper sauce \$15

Pork Belly

Served with seasonal jam \$12

Tin of Gallegos Organic Mussels

*Served with crackers and crudité*s \$15

Fresh Brussels Sprouts

*Deep-fried and tossed in balsamic dressing
with Parmesan cheese and almonds* \$12

The Relish Tray

*A Wisconsin tradition featuring local cheeses,
sausage, pickled herring and vegetables* \$24

SOUP & SALAD

House Salad \$7

Classic Iceberg Wedge Salad \$10

Caesar Salad \$10

Soup of the Night

Bowl \$8

MAIN COURSES

* Porterhouse Steak 24 oz. \$70

* Center-Cut Filet Mignon 8 oz. \$48

* Hanger Steak *Also known as the Butcher's Cut* \$36

* Surf & Turf *Enhance your steak with jumbo shrimp* +\$15

* French-Cut Pork Chop
Broiled and topped with blue cheese \$28

* Pinn Oaks T-Bone Lamb Chops *Broiled* \$46

* Scottish Salmon *Broiled and served with sun-dried
tomato Parmesan cream sauce* \$34

* Catch of the Day Market Price

* Black Tiger Fan-Tailed Shrimp
Broiled or deep-fried \$34

* Coconut Shrimp
Served with sweet chili sauce \$34

* Friday Night Special — Fried Fish \$24

* Saturday Night Special —
Slow-Roasted Prime Rib 16 oz. \$48

MAIN COURSE ENHANCEMENTS

Creamy
Blue Cheese
\$5

Sautéed
Onions
\$4

Mushrooms
\$5

YOUR MAIN COURSE INCLUDES



BASKET
OF BREAD



CHOICE OF
HOUSE SALAD
OR SOUP

CHOICE OF

- Baked Potato
- Deep-Fried Wedges
- Vegetable



DESSERT

Ask About Our House-Made Desserts \$9



NO SEPARATE CHECKS, PLEASE

WE ARE NOT RESPONSIBLE FOR THE
APPEARANCE OR TASTE OF WELL-DONE STEAKS.

* Whether dining out or preparing foods at home, consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, according to the Department of Public Health.