




The EDGEWATER SUPPER CLUB

CLASSIC CUISINE • FINE SPIRITS • WARM HOSPITALITY

APPETIZERS

Wisconsin Fried Cheese $10
Comes with house-made buttermilk ranch

Hand-Cut Duck Fat Fries $12
Deep-fried in beef tallow

Coconut Shrimp $15
Served with chili pepper sauce

Pork Belly $12
Served with seasonal jam

Fresh Brussels Sprouts $12
Deep-fried and tossed in balsamic dressing with Parmesan cheese and almonds

The Relish Tray $24
A Wisconsin tradition featuring local cheeses, sausage, pickled herring and vegetables

SOUP & SALAD

House Salad $7

Classic Iceberg Wedge Salad $10

Soup of the Night
Bowl $8

MAIN COURSES

★ **Porterhouse Steak** ..... *Market Price*
★ **Center-Cut Filet Mignon** $54
★ **Hanger Steak** *Also known as the Butcher's Cut* $36
★ **Surf & Turf** *Enhance your steak with jumbo shrimp* ..... +$15
★ **French-Cut Pork Chop** $34
Broiled and topped with blue cheese and Lingonberries sauce
★ **Pinn Oaks T-Bone Lamb Chops** $46
★ **Scottish Salmon** $34
Seasonal topping
★ **Catch of the Day** ..... *Market Price*
★ **Black Tiger Fan-Tailed Shrimp** $34
Broiled or deep-fried
★ **Coconut Shrimp** $34
Served with sweet chili sauce
★ **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.*

We reserve the right to add 20% gratuity to parties of 6 or more. $10 plate charge for split dinners.