

# Specials

## Wednesday & Friday

Enjoy our hand-breaded fish fry. All you care to eat!

## Thursday & Saturday

Slow roasted Prime Rib, served au jus or grilled with our own bourbon glaze

## Sunday 11am-9pm

Traditional favorites. Select choices with inclusive dessert

# Starters

## Shrimp Cocktail

5 large shrimp served with cocktail sauce 4.99

## Garlic Toast

12 small bread rounds toasted with our special garlic butter blend 3.99

## Loaded Fries

A large order of crispy fries topped with cheese, bacon & BBQ sauce. Served with Ranch dressing 6.99

## Mozzarella Cheese Sticks


Beer battered & deep fried, served with Marinara dipping sauce 5.99

## Fried Green Beans

Breaded and deep fried green beans, served with Texas Petal sauce 5.49

## Creamy Spinach Dip

Our house recipe mixed with bacon & topped with melted Mozzarella. Served hot with toasted bread rounds 6.99

 with request for gluten-free flatbread

## Onion Rings

A large order of breaded and deep fried rings, served with our zesty Texas Petal sauce 6.49

## Buffalo Wings

1 lb. of wings, served hot or mild, with blue cheese dip and celery sticks 8.99

## Crab Stuffed Portabella

A large grilled portabella mushroom cap stuffed with crab meat, topped with Mozzarella cheese 8.99

## Steamed Shrimp

1/2 lb. of shrimp, steamed with seasonings and finished with beer 9.49

## Portabella Slices

Deep fried mushroom slices served with Texas Petal sauce 6.49

# Soups

## French Onion Au Gratin

Homemade French Onion soup topped with melted Mozzarella cheese 4.89

*Substitute this soup for one of your included sides for 1.99 extra*

## Ed's Soup of the Day

Ask your server for today's selections  
cup 3.89 bowl 4.69

\*Can be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

## ED'S FAVORITES



# Steaks\*



All of our steaks are U.S.D.A. Choice Midwestern Beef, cut fresh to our specifications

**Our Most Popular Steak Selection!**


## Queen Cut Filet Mignon

8 oz Fresh-cut beef tenderloin. Tender, juicy and full of flavor 24.99



**King Cut Filet Mignon** 12 oz fresh-cut beef tenderloin. Tender, juicy and full of flavor 27.50

 **Cattleman's Cut Filet Mignon** Black Angus beef Filet Mignon, 10 oz cut with onion ring garnish 30.99

 **Ed's Rib Steak** A 16 oz cut for the true steak lover. Marbling makes this steak tender and flavorful 24.99

**Black Angus Flat Iron** A fresh 8 oz cut, juicy and more tender than sirloin 19.50

**New York Strip Steak** Juicy, lean, and flavorful Queen Cut(12 oz) 21.99 King Cut(16 oz) 23.99


**T-bone** 1 lb cut served with fresh sautéed mushrooms 28.99

**Ed's Classic Cut** 8 oz fresh-cut sirloin steak, brushed with herb butter 14.59

### How would you like your steak prepared?

**RARE** - Cool Red Center | **MEDIUM RARE** - Warm Red Center | **MEDIUM** - Hot Pink Center

**MEDIUM WELL** - Slightly Pink Center | **WELL DONE** - No Pink

 Upon request, our Flat Iron, T-bone & Classic Cut steaks will be fresh-cut & prepared gluten friendly.

# Ed's Combos\*

**Filet & Crab Cake** A tender 8 oz Filet Mignon paired with our house recipe crab cake 25.99

**Filet & Shrimp** A tender 8 oz Filet Mignon & five large deep-fried fan-tail shrimp 25.99

**Filet & Scallops** A tender 8 oz Filet Mignon & fresh garlic broiled sea scallops 29.99

**Ed's Trio** An 8 oz Classic Cut sirloin, 1/4 lb country fried shrimp & 1/4 lb. steamed shrimp 19.50

**Steak & Shrimp** 8 oz Classic-Cut sirloin & 1/2 lb country fried shrimp 20.99

*substitute broiled or steamed shrimp for 2.00 extra*

 **Steak & Chicken** 8 oz Classic Cut sirloin paired with a tender, BBQ chicken breast topped with cheese & bacon 17.49


**Surf & Turf** The best of both worlds! An 8 oz broiled Lobster Tail & an 8 oz Filet Mignon market price

# Seafood

 **Parmesan Crusted Haddock** Haddock fillet broiled and topped with our seasoned parmesan crust 13.99

 **Lemon Pepper Haddock** A mild fillet broiled in butter & lemon pepper seasonings 13.49

**Salmon Fillet** an 8 oz Atlantic salmon fillet, with Bourbon Glaze 18.99  broiled in lemon butter 18.49

 **Spicy Citrus Tilapia** A tilapia fillet broiled with orange, lime and a hint of spice, topped with cilantro, pineapple and mandarin oranges 12.50

 **Sea Scallops** Fresh scallops broiled in garlic butter or with Cajun seasoning 20.99

 **Lobster Tail** A 1/2 lb tail broiled & served with melted butter market price


**Crab Cakes** Two of our house-recipe crab cakes 15.99

**Fried Shrimp** 8 large fantail shrimp, breaded & deep-fried 14.99

**Clam Fry** Breaded & deep-fried New England clams 10.99

**Shrimp & Crab Cake** One crab cake and 8 garlic broiled shrimp 15.49

# Mixed Grill\*

 **Filet Mignon Tips** From the same tenderloin as our Filet Mignon, sautéed with fresh mushrooms 15.99


**Chicken Hawaiian** A grilled chicken breast with sweet & sour pineapple sauce, over rice pilaf 12.99

**Roasted Turkey Dinner** Fresh, slow roasted white meat with homemade stuffing & rich gravy 12.49

 **Slow-Roasted BBQ Ribs** Full Rack 18.99  Half Rack & a BBQ Chicken Breast with Bacon & Cheese 17.50


**Bourbon Glazed Pork Chops** Two boneless, center-cut chops, grilled with Bourbon Glaze 14.79  
without Bourbon Glaze, broiled or pan-fried 14.29

**Sirloin Tips** Fresh-cut sirloin tips, sautéed & topped with mushrooms, onions, or gravy 11.99

 **Ground Sirloin** Topped with herb tomato sauce, mushrooms & melted Mozzarella 11.99

**Chicken Strips** Breaded Chicken Breast strips, with BBQ or Honey Mustard sauce for dipping 11.49

 **Ham Hawaiian** Grilled ham steak topped with sweet & sour pineapple sauce 11.49


**Beef Liver with Onions** Pan-fried or  broiled 10.99 with bacon 11.49

# Special Additions

Add 5 Fantail Shrimp 5.99

Add 1 Crab Cake 4.99

 Add Broiled Sea Scallops 9.99

 Add Fresh Garlic Sautéed Mushrooms 2.49


# Side Selections

*Unless otherwise specified, all entrees include choice of two of the side dishes listed below & fresh-baked bread. Gluten sensitive guests may request a gluten-free flatbread instead of bread. Ask your server for a current list of our gluten friendly sides and dressings.*

Apple Sauce ~ BBQ Butter Beans ~ Cottage Cheese ~ French Fries ~ Garlic Mashed Potatoes ~ Home Fries  
Rice Pilaf ~ Texas Garlic Toast ~ Tossed Salad ~ Vegetable of the Day

Macaroni Salad ~ Mashed Potatoes ~ Cup of Soup ~ Fruit Cup ~ Coleslaw ~ Baked Potato

**ADD CHEESE & BACON TO A BAKED POTATO \$1.00 EXTRA CHOOSE A SIDE CAESAR SALAD \$1.00 EXTRA**

 *Gluten sensitive guests, please look for GF beside items we have researched and found to contain gluten-free ingredients. Please be aware that because our dishes are prepared-to-order, during normal kitchen operations, foods may come into contact with one another due to shared cooking and preparation areas. We cannot guarantee that cross-contact with foods containing gluten will not occur. When placing your order, please inform your server of gluten concerns.*

# Pasta

*Pasta dishes are served with your choice of one side dish*

- 🍷 Parmesan Crusted Chicken Marinara** A tender, pan-fried parmesan crusted chicken breast topped with marinara sauce and melted mozzarella 12.99
- Chicken Alfredo** A tender chicken breast served over linguine and topped with rich Alfredo sauce 11.99
- Chicken Portabella** Pan fried chicken breast with fresh portabella mushroom slices on a bed of linguine topped with Alfredo sauce 13.49
- Scallops Alfredo** Fresh broiled sea scallops over linguine, topped with rich Alfredo sauce 19.99
- Spaghetti & Meatballs** Traditional spaghetti topped with two large Italian-style meatballs 9.59
- Linguine Alfredo** Linguine topped with rich Alfredo sauce 9.29
- Garlic Shrimp** One dozen shrimp sauteed in garlic butter, served over linguine 15.49

# Sandwiches

*Sandwiches are served with lettuce, tomato and pickle on the side, and your choice of one side dish*

- Broiled Chicken Sandwich** Our tender marinated chicken breast, broiled & served on a toasted roll 8.99
- Crab Cake Sandwich** One house recipe crab cake served on a toasted roll 9.49
- BBQ Cheddar Chicken** A tender grilled chicken breast with Cheddar cheese & bacon on a toasted roll 9.49
- 🍷 Ed's Original Special** A 5 oz sirloin on a toasted roll, served with fries & coleslaw 9.89
- Fish Fillet Sandwich** Hand-breaded, deep fried Icelandic Cod served on a toasted roll 8.99
- Hot Sandwich Platter** Your choice of fresh roasted Turkey, Ground Sirloin or hot Roast Beef served on bread topped with rich gravy. Includes french fries or mashed potatoes & choice of one side dish  
*Turkey, Ground Sirloin 8.99    Roast Beef 9.99*

# Burgers & Subs\*

*Our burgers are made from only the best sirloin, fresh-ground in-house.  
Burgers and Subs are served with lettuce, tomato & pickle & choice of one side dish.*

- Steak House Burger** A 1/2 lb patty on a toasted roll 9.99
- All American Burger** A 1/3 lb patty on a toasted roll 8.99 with cheese & bacon 9.50
- Black & Blue Burger** A 1/2 lb patty, prepared Cajun style, with melted Bleu cheese crumbles 9.99
- 🍷 Jalapeño Cheddar Burger** A burger with a bite! 1/2 lb fresh-ground beef patty smothered in BBQ sauce & topped with jalapeños, cheddar-jack cheese & onion rings 10.99
- The Works Burger** 1/3 lb patty with sautéed onions, mushrooms, peppers & cheese 9.79
- Meatball Sub** Three large Italian meatballs on a toasted sub roll topped with melted Mozzarella 8.49
- Chicken Salad Sub** Fresh homemade chicken salad on a sub roll with lettuce, tomato & onion 7.99

# Salads

*Salads are served with choice of bread or Texas Toast. Add Bleu Cheese crumbles 1.49*

- Large Tossed Salad** Mixed greens, topped with tomato, red onion, egg & croutons 5.79
- Chef's Salad** Mixed greens topped with ham, turkey, cheese, egg & bacon 8.49
- Grilled Chicken Breast Salad** A tender, broiled chicken breast over mixed greens with ham, cheese, egg, red onion & tomato 9.39
- Chicken Caesar Salad** A grilled chicken breast on a bed of romaine lettuce topped with shredded Parmesan cheese. Served with creamy Caesar dressing 9.69
- Sirloin Tips Salad** Fresh-cut sirloin tips over mixed greens with ham, cheese, egg, red onion & tomato 9.79
- Citrus Salmon Salad** 4 oz. broiled Bourbon Glazed Salmon fillet on a bed of fresh spinach topped with pineapple, mandarin oranges & cilantro. Served with Sweet Vidalia Onion Dressing. Cool & refreshing! 12.49

# Red Wine

	GLASS/BOTTLE
Malbec: Layer Cake	11/32
Merlot: Copper Ridge	6/-
Merlot: Sutter Home	7/20
Merlot: Beringer Founders' Estate	9/28
Cabernet Sauvignon: Copper Ridge	6/-
Cabernet Sauvignon: Robert Mondavi	9/28
Cabernet Sauvignon: Simi	15/50
Pinot Noir: Robert Mondavi	9/30
Pinot Noir: Hob Nob	8/26
Lambrusco: Riunite	6/18
Shiraz: Yellow Tail	6/19
Sangria: Cruz Garcia	5/-
Barefoot: Red Moscato	8/24

# Rose Wine

White Zinfandel: Copper Ridge	5/-
White Zinfandel: Woodbridge	6/18
White Zinfandel/Chardonnay Blend: Beringer	8/24

# White Wine

Chardonnay: Copper Ridge	6/-
Chardonnay: Woodbridge	7/21
Chardonnay: Kendall Jackson	10/32
Pinot Grigio: Bella Sera	7/21
Pinot Grigio: Santa Margherita	12/38
Riesling: Chateau Ste Michelle Harvest	8/24

# Desserts

## Pies

Fresh Baked Apple or Cherry, Coconut Meringue, Lemon Meringue, Boston Creme 2.99 with ice cream 3.99

## Ice Cream or 🍷 Sherbet

Enjoy a scoop of rich, creamy ice cream or sherbet. Ask your server for today's "cool" offerings 2.99

## Ed's Homemade Cheesecake

A slice of rich and creamy cheesecake on a graham cracker crust 2.99 with topping 3.99

## 🍷 Chocolate Mousse

Ed's special recipe... creamy chocolate mousse with a hint of brandy, topped with whipped cream & a cherry 3.49

## Chocolate Brownie Sundae

A warm chocolate chunk brownie topped with vanilla ice cream, chocolate syrup, caramel, whipped cream & a cherry 6.79

## Ultimate Chocolate Cake

Chocolate mousse between layers of chocolate decadence & chocolate butter cake on a chocolate cookie crust. Finished with a chocolate butter icing & mini chocolate chips 6.19 with ice cream 7.19

## 🍷 ED'S FAVORITES

# Our Favorite Cocktails

## Jack and Cola

Jack Daniel's Tennessee Whiskey with Pepsi and a Lime

## Peach Tree Tea

An easy-to-drink blend of Fresh Iced Tea and Peach Schnapps

## Chocolate Martini

Bailey's Irish Cream and Vodka with a touch of Hershey's syrup

## Sour Apple Martini

Vodka and Sour Apple Pucker

## Orange Crush

Absolute Mandarin, Orange Juice and Triple Sec shaken over ice