

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-8pm

Traditional favorites. Select choices with inclusive dessert

Starters

Shrimp Cocktail

1/2 dozen chilled shrimp served with cocktail sauce 4.99

Garlic Toast

12 small bread rounds toasted with our special garlic butter blend 4.29

Loaded Fries

A large order of crispy fries topped with cheese, bacon & BBQ sauce. Served with Ranch dressing 7.49

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 5.99

Creamy Spinach Dip

Our house recipe mixed with bacon & topped with melted Mozzarella. Served hot with toasted bread rounds 7.49

with request for gluten-free flatbread

Onion Rings

A large order of breaded and deep fried rings, served with our zesty Texas Petal sauce 6.79

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 4.99

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 3.99 bowl 4.79

*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 25.99



King Cut Filet Mignon 12 oz fresh-cut beef tenderloin. Tender, juicy and full of flavor 28.99

Cattleman's Cut Filet Mignon Black Angus beef Filet Mignon, 10 oz cut with onion ring garnish 32.99

Ed's Rib Steak A 16 oz cut for the true steak lover. Marbling makes this steak tender and flavorful 26.99

Black Angus Flat Iron A fresh 8 oz cut, juicy and more tender than sirloin 20.99

New York Strip Steak Juicy, lean, and flavorful Queen Cut(12 oz) 22.99 King Cut(16 oz) 24.99

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

Ed's Classic Cut A flavorful, hand-cut 8oz sirloin steak, brushed with herb butter. A great budget-friendly option! 14.99

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 26.99

Filet & Shrimp A tender 8 oz Filet Mignon & five large deep-fried fan-tail shrimp 27.99

Filet & Scallops A tender 8oz Filet Mignon & a half order of fresh sea scallops broiled with garlic butter 29.99

Ed's Trio An 8 oz Classic Cut sirloin, 1/4 lb country fried shrimp & 1/4 lb. steamed shrimp 19.99

Steak & Shrimp 8 oz Classic-Cut sirloin & 1/2 lb country fried shrimp 21.99

substitute broiled or steamed shrimp for 2.00 extra

Steak & Chicken 8 oz Classic Cut sirloin paired with a tender, BBO chicken breast topped with cheese & bacon 18.49

Ribs & Chicken A half portion of slow roasted ribs & a BBO chicken breast topped with bacon & cheese 17.99

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 14.69

Lemon Pepper Haddock A mild fillet broiled in butter & lemon pepper seasonings 13.99

Salmon Fillet an 8 oz Atlantic salmon fillet, with Bourbon Glaze 19.49 broiled in lemon butter 18.99

Spicy Citrus Tilapia A tilapia fillet broiled with orange, lime and a hint of spice, topped with cilantro, pineapple and mandarin oranges 12.99

Sea Scallops Fresh scallops broiled in garlic butter or with Cajun seasoning 21.49

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

Crab Cakes Two of our house-recipe crab cakes 16.99

Fried Shrimp 8 large fantail shrimp, breaded & deep-fried 15.49

Clam Fry Breaded & deep-fried New England clams 11.49

Shrimp & Crab Cake One crab cake and 8 garlic broiled shrimp 15.99

Mixed Grill*

Filet Mignon Tips From the same tenderloin as our Filet Mignon, sautéed with fresh mushrooms 16.79

Chicken Hawaiian A grilled chicken breast with sweet & sour pineapple sauce, over rice pilaf 13.49

Roasted Turkey Dinner Fresh, slow roasted white meat with homemade stuffing & rich gravy 12.99

Slow-Roasted BBQ Ribs Full portion 18.99 / Half portion 13.49

Bourbon Glazed Pork Chops Two boneless, center-cut chops, grilled with Bourbon Glaze 15.59 without Bourbon Glaze, broiled or pan-fried 14.99

Sirloin Tips Fresh-cut sirloin tips, sautéed & topped with mushrooms, onions, or gravy 12.49

Ground Sirloin Topped with herb tomato sauce, mushrooms & melted Mozzarella 12.29

Chicken Strips Breaded Chicken Breast strips, with BBQ or Honey Mustard sauce for dipping 12.49

Ham Hawaiian Grilled ham steak topped with sweet & sour pineapple sauce 11.99

Beef Liver with Onions Pan-fried or broiled 11.59 with bacon 12.29

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 ~ Baked Potato ~ Mashed Potatoes ~ Garlic Mashed Potatoes ~ Home Fries ~ Rice Pilaf ~ Texas Garlic Toast ~ Tossed Salad ~ Vegetable of the Day
4 Onion Rings ~ Macaroni Salad ~ Cup of Soup ~ Fruit Cup ~ Coleslaw

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 13.49
- Chicken Alfredo** A tender chicken breast served over linguine and topped with rich Alfredo sauce 12.49
- Chicken Portabella** Pan fried chicken breast with fresh portabella mushroom slices on a bed of linguine topped with Alfredo sauce 13.99
- 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 10.39
- Linguine Alfredo** Linguine topped with rich Alfredo sauce 9.59
- Garlic Shrimp** One dozen shrimp sauteed in garlic butter, served over linguine 15.99

Sandwiches

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

- Broiled Chicken Sandwich** Our tender 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 9.99
- 🌱 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 9.49
- 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 or Ground Sirloin 9.99 Roast Beef 10.99

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 10.49
- All American Burger** A 1/3 lb patty on a toasted roll 9.49 with cheese & bacon 9.99
- Black & Blue Burger** A 1/2 lb patty, prepared Cajun style, with melted Bleu cheese crumbles 10.49
- 🌱 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 11.49
- The Works Burger** 1/3 lb patty with sautéed onions, mushrooms, peppers & cheese 9.99
- Meatball Sub** Three large Italian meatballs on a toasted sub roll topped with melted Mozzarella 8.99
- Chicken Salad Sub** Fresh homemade chicken salad on a sub roll with lettuce, tomato & onion 8.49

Salads

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

- Large Tossed Salad** Salad Mix, topped with tomato, red onion, egg & croutons 6.29
- Chef's Salad** Salad mix topped with ham, turkey, cheese, egg & bacon 9.29
- Grilled Chicken Breast Salad** A tender, broiled chicken breast over salad mix with ham, cheese, egg, red onion & tomato 9.99
- Chicken Caesar Salad** A grilled chicken breast on a bed of romaine lettuce topped with shredded Parmesan cheese. Served with creamy Caesar dressing 9.99
- Sirloin Tips Salad** Fresh-cut sirloin tips over salad mix with ham, cheese, egg, red onion & tomato 10.29
- 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 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
Also available with a scoop of ice cream

Ice Cream or 🌱 Sherbet

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

Ed's Homemade Cheesecake

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

🌱 Chocolate Mousse

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

Chocolate Brownie Sundae

A warm chocolate chunk brownie topped with vanilla ice cream, chocolate syrup, caramel, whipped cream & a cherry 6.99

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 6.49 with ice cream 7.49

Beverages

Pepsi, Dt. Pepsi, Mountain Dew, Rootbeer, Sierra Mist, Sweet Tea, Raspberry Tea, Lemonade, Fresh-brewed unsweetened iced tea, and Coffee (beverages above include free refills) Milk & juices charged per glass.

🏆 ED'S FAVORITES

Our Favorite Cocktails

Jack and Cola

Jack Daniels 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