



EDGEWOOD

Dining & Events

SANDWICHES / WRAPS + ONE SIDE

Edgewood Reuben \$15

Corned beef, sauerkraut,
Swiss, thousand island, rye bread

Classic Cheeseburger \$16

Steak burger, cheese, lettuce, tomato,
pickle, onion, mayo, brioche bun. Add bacon \$2
Make it a Patty melt - add sautéed
onions, American & Cheddar cheese on Texas Toast

Indiana Tenderloin \$14

Breaded or grilled pork tenderloin,
lettuce, tomato, pickle, onion, mayo
on a brioche bun

Edgewood Club \$16

Ham, Turkey, American, Swiss,
lettuce, tomato, bacon
Choice of white, wheat, or rye

Crispy Cod Sandwich \$22

Breaded cod, lettuce, tomato, tartar
sauce on a brioche bun

RIBEYE SANDWICH

\$20

Grilled 8 oz hand-cut ribeye with
Swiss cheese, horsey sauce,
lettuce/tomato on a toasted
brioche bun



WRAPS

Caesar \$10

Romaine, parmesan, house-made
Caesar dressing. Add: chicken \$4
steak \$8, salmon \$10

Cranberry Chicken \$14

Grilled Chicken, greens, feta,
pecans, dried cranberries

Steak \$16

Grilled steak, lettuce, cheese,
tomato, ranch

Gluten-free breadings, buns, breads, and wraps options are available.

SIDES: \$3

Cup of Soup

Cole slaw

Tater Tots

Baked or sweet potato...after 4 pm

Broasted potato wedges

Cottage cheese

Wild rice

Hand-cut fries

SIDE SALAD

ONION RINGS

SIDE CAESAR

BOWL OF SOUP

SWEET POTATO CASSEROLE

LOAD your side \$2 (fries, tots, baker, sweet baker)

PREMIUM SIDES: \$5

BROCCOLI SALAD • TWICE-BAKED POTATO

VEGGIE OF THE DAY • LOADED BAKED POTATO

20% GRATUITY ADDED FOR PARTIES OF 8 OR MORE • OPEN TO THE PUBLIC

APPETIZERS

- | | |
|---|-------------|
| JUMBO Chicken Tenders | \$16 |
| 3 for \$10/6 for \$16
Fresh breaded chicken, choice of two sauces
ADD fries \$2 | |
| Broasted Chicken Wings | \$15 |
| 6 for \$9/12 for \$15
Fresh breaded wings tossed in choice of sauce: hot, mild, BBQ, spicy garlic, hot honey, teriyaki, buffiyaki, lemon pepper dry rub, cajun dry rub | |
| Classic Tater Skins | \$10 |
| Topped with melted cheese, bacon, and green onion
Served with sour cream | |
| Southwest Quesadilla | \$14 |
| Chicken \$14/Steak \$16
Cajun-seasoned meat of choice, flour tortilla, cheese, and pico de Gallo
Served with sour cream | |
| Shrimp Cocktail | \$14 |
| Served with house-made cocktail sauce | |
| Broasted Potato Wedges | \$5 |
| Choice of dipping sauce | |
| Breaded Mushroom Basket | \$12 |
| Whole mushrooms, battered, fried, and served with house-made horsey sauce | |



**** Chopped Salad \$14 ****

Shaved Brussels sprouts, harvest mix greens, blue cheese crumbles, dried cranberries, candied pecans, and slaw dressing.

SALADS PLUS

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|---|-------------|
| Blue Cheese Wedge | \$9 |
| Iceberg lettuce wedge, blue cheese dressing, diced tomato, blue cheese and bacon crumbles | |
| Cranberry Chicken Salad | \$14 |
| Grilled chicken, mixed greens, feta, cucumber, pecan pieces, dried cranberries | |
| Traditional Caesar | \$10 |
| Romaine, parmesan, croutons, house-made Caesar dressing ADD: chicken \$4
steak \$8 salmon \$10 | |
| Southwest Chicken Salad | \$14 |
| Grilled chicken, mixed greens, black bean & corn Pico de Gallo, cheese, crispy tortilla strips Served with house-made salsa ranch | |
| Side salad \$5 + Chicken \$4 | |
| Mixed greens, tomato, onion cucumbers, croutons, cheese | |
| Chopped Salad \$14 + Chicken \$4 + Steak \$8 | |
| Shaved Brussels sprouts, harvest mix greens, blue cheese crumbles, dried cranberries, candied pecans, slaw dressing | |
| Apricot Harvest Salad \$15 + Chicken \$4, + Salmon \$10 | |
| Spinach mix, dried apricots, shredded Parmesan, Granny Smith slices, and pine nuts with apricot vinaigrette ** | |

Soup & Salad \$8

Side salad served with a bowl of the soup of the day *

DRESSINGS:

Ranch, French, Caesar
Cranberry Poppyseed
Blue Cheese, Honey Mustard,
Salsa Ranch Oil & Vinegar
Raspberry Vinaigrette
Honey Balsamic Vinaigrette
Extra dressing: 2oz\$.50/4oz \$1

FOOD ALLERGY WARNING

Food prepared in this establishment may contain wheat, fish, eggs, soy, nuts or dairy products.

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ENTRÉES

Served with two sides

RIBEYE *Certified Angus Beef* 12 oz **\$28**
Hand-cut, grilled to order 8oz **\$20**

Center Cut Filet Mignon **\$28**
Tender-certified Angus Beef
6 oz Grilled your way

Smothered:

Chicken, Beef, or Pork **\$20**
Beef patty, Chicken breast, or two
Pork chops covered with sautéed
mushrooms, onions, and melted
Swiss cheese



Roasted Apple Pork Chops **\$19**
Hand-cut pork chops, roasted fuji
apples, molasses sauce

Broasted Chicken Dinner **\$16**
Chicken breast, thigh, leg, wing
All WHITE or All DARK Add \$4

Asian Glazed Salmon **\$20**
Grilled 8oz salmon filet, glazed
with sweet & sour sauce

Panko Baked Rainbow Trout **\$20**
Rainbow trout filet, salt, pepper
dill, bread crumbs

Fish & Chips **\$22**
Battered cod, hand-cut fries,
coleslaw

(No substitution on these two sides)

Baked Fish Dinner
Choice of fish and seasoning:
Cod \$24, Salmon \$20, Trout \$20
Cajun, Lemon Pepper, Butter

Parmesan-Crusted Cod **\$24**
or Chicken **\$20**
6 oz filet, or 6 oz Chicken breast
parmesan cheese sauce

**** HOUSE MADE Lasagna \$18 ****
Italian sausage/beef, ricotta,
marinara, layered with pasta,
mozzarella, and Parmesan
cheese + garlic toast
and side salad



Edgewood Dining & Events
510 Golf Club Road, Anderson, IN
765-642-4979

(Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness)