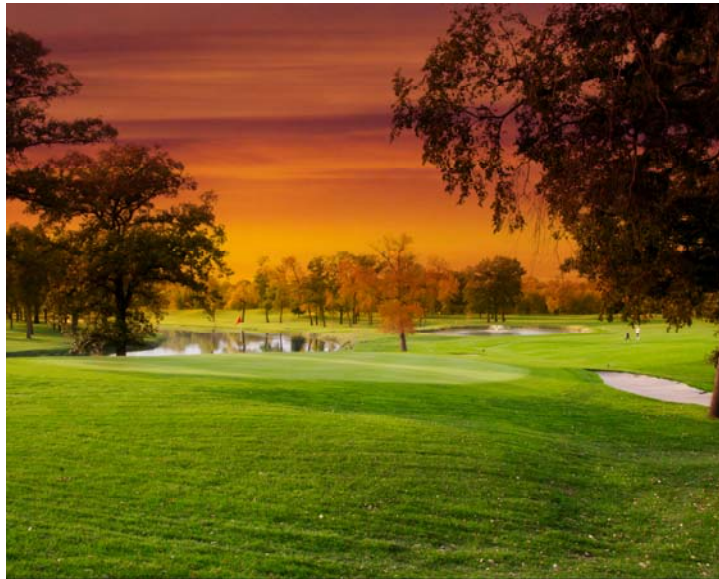


Dívots

at Edgewood



Dinner Menu

The First Tee

Chesapeake Style Crab Cakes

Two Made From Scratch Crab Cakes Pan Fried
Served with Lemon & Garlic Aioli and Fresh Greens 8.95

Asian Style Sea Scallops

Pan Seared Scallops Drizzled with an Orange Ginger Soy Sauce
Served Over Coated Lo Mein Noodles and Garnished with Fresh Scallions 9.95

Hickory Smoked Riblets

Hickory Smoked Pork Riblets Drenched in our Bold & Spicy Homemade BBQ Sauce 8.50

Loaded Divots

Our Famous Divot Fries Loaded with Chives, Sour Cream, Cheese, and Bacon Bits 7.95

On The Green

Raspberry Spinach Salad

Fresh Bed of Spinach Topped with Frangelico Glazed Walnuts,
Craisins, & Feta Cheese, Served with a Side of our Raspberry Vinaigrette 8.95

Caesar Salad

Crisp Romaine Lettuce Tossed with Freshly Shredded Parmesan, Grilled Chicken Breast, Red Onion,
Croutons, and Caesar Dressing 9.95

Chef Salad

Fresh Blend of Mixed Greens, Tossed with Tomatoes and Cucumbers, Topped with Turkey, Ham,
Swiss and American Cheese, and a Hard Boiled Egg 9.95

Garden House Salad

Fresh Mixed Greens with a Crisp Combination of Cucumbers, Tomatoes, Carrots,
Black Olives, Monterey Jack Cheese, Croutons, and House Seasoning 7.95



Soup of the Day

Our Soups are Made from Scratch Daily
Ask Your Server for Today's Selection
Cup of Soup 2.50 Bowl 3.50

PGA Pastas

Our Pasta Entrees are Served with Breadsticks
Add a Salad or Cup of Soup for 1.95

Spinach Pesto Chicken Penne

Grilled Chicken Served over Penne Pasta
Smothered in a Creamy Asiago Cheese & White Wine Pesto 12.95

Crab and Shrimp Stuffed Manicotti

Three Manicotti Pasta Noodles Stuffed with a Mixture of Crab, Shrimp,
Ricotta Cheese, and Baked in Mornay Sauce 12.95

Louisiana Pasta

Andouille Sausage, Shrimp and Scallops, Accompanied with Onions and Peppers
on Penne Pasta and Topped with Creole Cream Sauce 14.95

Cajun Chicken Alfredo

Grilled Chicken on a Bed of Penne
Topped with our House Cajun Alfredo Sauce 11.95



Over the Water

Our Seafood Entrees are Served with Your Choice of Potato and our Vegetable Du Jour
Add a Salad or Cup of Soup for 1.95

Walleye

Fresh White and Flaky Fillet, House Beer Battered and Deep Fried
to a Melt-in-your Mouth Perfection Served Over a Bed of Rice Pilaf 16.95

Parmesan Herb Crusted Walleye

Fresh Walleye Fillet Broiled in a Parmesan Herb Crust and
Served Over a Bed of Rice Pilaf 16.95

Oven Roasted Salmon

A Citrus Marinated King Salmon Fillet Oven Roasted
And Seasoned with a Lemon Dill Crème Fraiche
Served Over a Bed of Rice Pilaf 15.95

Grilled Shrimp Skewers

Succulent Fire Roasted Shrimp Finished with an Orange Chipolte Glaze
Served Over a Bed of Rice Pilaf 15.95

Old Oaktree Grill Pit

Our Grill Selections are all Served with Choice of Potato and Our Vegetable Du Jour
Add a Salad or Cup of Soup for 1.95



For Your Dining Pleasure, All of our Steaks are the *Certified Angus Beef*® Brand
The Tastiest, Juiciest Beef Available

Signature Sirloin

A 10 oz. Top Sirloin Lightly Marinated and Perfectly Seasoned
with our House Seasoning for a Robust Flavor 13.95

House Sirloin

The 8 oz. Version of Our Signature Sirloin 11.95

Petite Sirloin

A 6 oz. Cut of Our Signature Sirloin 9.95

Cider Brined Pork Loin

Center Cut Pork Loin Grilled and Char Broil Finished
Topped with Grilled Apples 10.95

Hickory Smoked Ribs

Your Choice of a Full or Half Rack of Hickory Smoked Baby Back Pork Ribs
Drenched in our Bold & Spicy Homemade BBQ Sauce
Half Rack 14.50 Full rack 18.50

Lemon Pepper Grilled Chicken Breast

Tender Grilled Chicken Breast Seasoned Perfectly with Lemon Pepper
And Garnished with a Lemon Blossom 9.95

Steak Toppers

Duxelle Mushrooms—Slow Saute with Butter, Brandy, and Seasonings 1.50
Carmelized Onions—Slow Saute with Butter Until Brown 1.00



Bunker Burgers and Sandwiches

Our Burgers and Sandwiches are Served with Your Choice of French Fries, Divot Fries, Soup, or Cottage Cheese
Substitute a Side Salad for 1.00

Hamburger

Our Classic 1/2 Pound Juicy Burger Served on a Toasted Bun 7.50
Additional Toppings Available - Lettuce .50, Tomato .50, Bacon .50, Cheese .50

Southwest Pepperjack Burger

A Juicy 1/2 Pound Burger Topped with Jalapeno Bacon, Pepperjack Cheese,
And Chipotle Mayo 8.95

Patty Melt

Half Pound Burger Topped with Fried Onions and Melted American and Swiss Cheese
Served on Grilled Whole Wheat Bread 8.50

Golden Bear

Half Pounder Topped with Bacon, Lettuce, Tomato, Mayo,
and Both Swiss and American Cheese, Served on a Toasted Hoagie Roll
Finished with a Drizzle of our Secret Golden BBQ Sauce 9.50

Prime Rib French Dip

Tender Slow Roasted Prime Rib Sliced Thin and Piled High
Served with Au Jus 9.50

California Chicken Melt

Grilled Chicken Breast Smothered with Swiss Cheese and Accompanied with Red Onion,
Lettuce, Tomato, and Mayo on a Toasted Bun 8.50

Sierra Turkey

Freshly Sliced Turkey Breast, Topped with Swiss Cheese, Lettuce, Tomato, Red Onion
And Chipotle Mayo Served on a Parmesan Cheese Crusted Hoagie Bun 8.50

Reuben

Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island
Served on Toasted Marble Rye 8.50

Buffalo Chicken Wrap

Breaded Chicken Breast Topped with Buffalo Sauce
Wrapped in a Flour Tortilla with Lettuce and Shredded Cheese 8.50

