

Edgewater Lounge

Free WiFi: Edgewater Guest Password: Edgewater

Appetizers

- Shrimp Cocktail** \$15
Seven jumbo prawns sautéed in our house made compound butter. Served with lemon and cocktail sauce.
- Louisiana Cajun Prawns** \$14
Seven jumbo prawns dusted with our Louisiana Cajun spice and lightly deep-fried. Served with cocktail sauce.
- Chicken Wings** \$11
Seven bone-in wings with your choice of sauce; Classic Buffalo, BBQ, Sweet Thai Chili or Cajun Butter. Served with carrots and celery.
- Bacon Wrapped Jalapeno Poppers** \$10
Six homemade deep fried cream cheese stuffed poppers.
- Mozzarella Sticks**  \$9
Six beer battered and deep-fried mozzarella sticks. Served with marinara sauce.
- Deep Fried Pickles**  \$9
Eight spicy pickle spears served with homemade roasted jalapeño ranch.
- Onion Rings** Small - \$5 Large - \$10
- Fries or Tater Tots** Small - \$4 Large - \$8

Sauces

Ranch, Jalapeño Ranch, Bleu Cheese, Honey Mustard, Fry Sauce, Tarter, Franks, BBQ

Kids

Served with choice of fries, tater tots, onion rings, soup, salad or carrots and celery.

- Plain Hamburger** \$6
- Grilled Cheese Sandwich** \$6
- Chicken Tenders** \$6
- Corndog** \$6

Beverages

- | | | | |
|------------------------|------------|-------------------------|------------|
| Coke Products | \$3 | Assorted Hot Tea | \$3 |
| Assorted Juices | \$3 | 2% Milk | \$3 |
| Coffee / Decaf | \$3 | Chocolate Milk | \$3 |


Baskets


All baskets are served with coleslaw and choice of fries, tater tots or onion rings. Add \$2 for soup or salad.


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|----------------------------------|-------------|
| Fried Jumbo Prawns | \$15 |
| Fried Catfish | \$15 |
| Fried Oysters | \$15 |
| Beer Battered Alaskan Cod | \$14 |
| Chicken Tenders | \$12 |

Soup & Salads


Homemade Soup of the Day Cup \$4 Bowl \$6

Shrimp Louie  \$14
Mixed greens with tomato, asparagus, hard-boiled egg, and five fried jumbo prawns. Served with our house Louie dressing.

Edgewater Cobb  \$12
Grilled chicken breast, hard-boiled egg, bacon bits, avocado, bleu cheese crumbles and fresh tomato on mixed greens.

The Wedge  \$9
Classic iceberg lettuce with tomatoes, bleu cheese crumbles, bleu cheese dressing, bacon bits and our honey balsamic drizzle.

Caesar  \$9
Romaine lettuce with parmesan cheese, croutons and Caesar dressing.

House Salad  Small - \$5 Large - \$8
A blend of mixed greens, cabbage and romaine lettuce with tomatoes, red onion, cheddar cheese and croutons.

Salad Additions

- | | |
|---|-----|
| Add 3 fried jumbo prawns | \$6 |
| Add fried catfish or blackened rockfish | \$4 |
| Add grilled chicken | \$3 |

Dressings

Ranch, Jalapeño Ranch, Bleu Cheese, Honey Mustard, Balsamic, Huckleberry Vinaigrette, Italian, Louie, 1000

Burgers

Our burgers are a fresh, half-pound locally sourced patty. Served deluxe on a sesame seed bun and cooked medium unless otherwise specified. Includes choice of fries, tater tots or onion rings. Add \$2 for homemade soup or salad.

Substitute chicken breast for no additional charge.

 3 Grain Vegan Patty - add \$3. Gluten free bun – add \$2 

Edgewater Pub Burger \$15

Thick cut bacon, crispy fried onions, garlic aioli and pepperjack cheese on a brioche bun.

The Grizzly “QBB” Burger \$14

Grilled onions, an onion ring, BBQ sauce and cheddar cheese on a brioche bun.

Hamburger \$12

Add cheddar, swiss, pepperjack, american or provolone \$1

Add thick-cut honey-cured bacon \$2

Add grilled onions or sautéed mushroom \$1

Add an extra patty \$5

Entrees

All Entrees served with soup or salad, fresh vegetables and choice of baked potato or rice pilaf.

22 oz Choice Porterhouse Steak \$36

12 oz Choice Ribeye Steak \$28

Fried Jumbo Prawns \$18

Sautéed Prawns \$18

Louisiana Fried Catfish \$17

Blackened Rockfish \$17

Louisiana Po-Boys

A Louisiana favorite made fresh! Choice of meat on a soft French baguette with mayo, lettuce, tomato and onion. Served with choice of fries, tater tots or onion rings. Add \$2 for homemade soup or salad.

Fried Jumbo Prawns \$15

Fried Oysters \$14

Fried Catfish \$13

Roast Beef \$13

Grilled Chicken \$13

Sandwiches

Served with choice of fries, tater tots or onion rings. Add \$2 for homemade soup or salad.

Lakehouse Club \$13

Turkey, ham, bacon, lettuce, tomato, mayo & choice of cheese, triple stacked on your choice of bread.

French Dip \$13

Thin sliced, house roasted beef, Swiss cheese and our horseradish sauce on a toasted Hoagie roll. Served with hot Au Jus.

The B.L.A.T. \$12

Thick cut honey bacon, lettuce, fresh tomato and ‘A’ for Avocado, on your choice of bread.

Crispy Chicken \$12

A lightly floured deep fried natural chicken breast with sriracha and coleslaw on a brioche bun.

Pizzas

10 ½” Gluten free crust available for no additional charge. 

Supreme Combo 14” - \$18 16” - \$24

Pepperoni, Sausage, Mushrooms, Olives, Bell Peppers, Onions

Meat Lovers 14” - \$18 16” - \$24

Pepperoni, Bacon, Sausage, Ground Beef, Canadian Bacon

Chicken, Bacon and Ranch 14” - \$16 16” - \$20

Hawaiian Combo 14” - \$16 16” - \$20

Canadian Bacon, Pineapple

BBQ Chicken Combo 14” - \$18 16” - \$24

Chicken, Bacon, Pineapple, Jalapenos, Roasted Garlic Cloves

Veggie Combo 14” - \$18 16” - \$24

Mushrooms, Onions, Peppers, Tomatoes, Olives, Garlic

Simply Pepperoni 14” - \$14 16” - \$18

Cheesy Cheese 14” - \$12 16” - \$16

Mozzarella and Parmesan

Groups of 6 or more subject to 18% gratuity.

 Vegetarian

 Gluten Free

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please advise your server if you have an allergy.

Menu items are subject to change without notice.

Edgewater Lounge

Adult Beverages

- Jalapeño Basil Martini** 12
Deep Eddy Lemon vodka with fresh jalapeño and basil
- The Diamond Lake Martini** 12
(Elderberry Martini)
St. Germain liqueur, Sapphire gin, fresh lemon sour, grenadine, lemon twist
- Watermelon Basil Martini** 12
Grey Goose Watermelon Basil vodka, Watermelon pucker, soda, fresh basil sour, sugared rim
- Lavender Whiskey Sour** 12
Makers Mark bourbon, lemon sour, lavender syrup, bitters, egg white
- Passionfruit Margarita** 12
Lunazul Resposado tequila, Triple Sec, passionfruit puree, house sour
- The Edgewater Mary** 12
Titos vodka, house made bloody mary mix, spicy salted rim, pepperoncini, olive, asparagus, green bean, celery, bacon, pepperoni, cheese
- Manhattan "On The Lake"** 10
Pendleton whiskey, sweet vermouth, orange bitters
- "Dirty Huck" Lemonade** 9
Edgewater's homemade huckleberry lemonade infused with locally crafted Warrior Huckleberry vodka
- Royal Palmer** 9
Peach Crown Royal, house lemonade, ice tea, lemon
- Flying Collins** 9
Aviation gin, lemon sour, simple syrup, lemon
- Sazerac** 9
Bulleit Rye whiskey, Pernod, bitters

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Happy Hour

Daily 3-6 pm in the Lounge only

\$1 off well drinks, draft beer & appetizers

\$.50 off can & bottle beverages

\$6 - Crown Royal

\$10 - Daily Martini

\$12 - 14" 2 Topping Pizza

Beer

Draft

Seasonal Rotating Tap
Top Frog – Rotating
Irish Death Stout
Space Dust IPA
Coors light

Cans

PBR
Truly
Whiteclaw
Keystone Light

Bottled Domestic

Budweiser
Bud Light

Coors Light
Coors Banquet
Michelob Ultra

Micro/Imports

Alaskan Amber
Dos Equis Amber
Founders Scotch Ale
Kiwanda Cream Ale
Stella Artois
Blue Moon
Kokanee
Corona

Heineken
Bodhizafa IPA
Ace Pineapple Cider
Pelican Cream Ale Cider
Weihenstephaner Hefe Weissbier
Non-Alcoholic
Heineken 00
St. Pauli Girl

Wines

Reds

House 5
Cabernet Sauvignon
Columbia Crest 8
Merlot
14 Hands 8
Malbec
Alamos 9
Pinot Noir
Erath 10
Bubbles
Prosecco
Lamarca 9
Champagne 8

White

House 5
Chardonnay
Kendall Jackson 9
Chateau Ste Michelle 8
White Zinfandel
Canyon Road 8
Riesling
Chateau Ste Michelle 8
Ste Chapelle Huckleberry 8
Pinot Grigio
Ecco Domani 8
Moscato
Risata 10
Cupcake 8

PRICES SUBJECT TO CHANGE