

# THE EDENDALE GRILL

## BILL OF FARE

### APPETIZERS

#### Crab Cakes

with tequila-lime sauce

\$7.00

#### Hand Battered Onion Rings

with jalapeno ketchup

\$5.00

#### Peruvian Baby Sea Scallops

baked on the half shell with chive butter

\$8.00

#### Oysters Rockefeller

Pacific oysters baked on the half shell with spinach and herbs

\$10.00

#### Shrimp Cocktail

grilled and served cold with our cocktail sauce

\$8.00

### SOUPS AND SALADS

#### Soup of the Day

\$5.00

#### Station 56 Beef Chili

smoked sirloin tips and ground sirloin, no beans

served with three-pepper salsa, white cheddar cheese and sour cream

\$6.75

#### Market Greens topped with Green Peas in Green Goddess Dressing

honey apple cider vinaigrette

\$5.00

#### Iceberg Lettuce Wedges

served with blue cheese dressing

\$7.00

#### Tableside Caesar Salad

the original recipe from the Hotel Cesar in Tijuana

prepared tableside for two

\$16.00

## SEAFOOD

SERVED WITH SAFFRON RICE & BABY ASPARAGUS

### **Catalina Sanddab Filets**

breaded and lightly pan fried  
with fresh tartar sauce  
\$13.75

### **Atlantic King Salmon Filet**

grilled with an herb molasses glaze  
\$14.00

### **Idaho Trout Filet**

pan sautéed and topped with applewood  
smoked bacon  
\$13.75

### **Hawaiian Ahi Tuna**

char-grilled to order  
with avocado butter and red pepper sauce  
\$20.00

## HOUSE SPECIALTIES

### **Breast of Chicken**

lightly breaded and pan-fried  
with lemon tarragon gravy  
mashed potatoes and glazed carrots  
\$14.50

### **Hickory Smoked Pork Chop**

with whiskey apple chutney  
mashed potatoes and glazed carrots  
\$14.75

### **Portabello Mushroom Napoleon**

Layered with goat cheese,  
roasted red peppers and eggplant  
on a bed of spinach with balsamic glaze  
\$14.75

## FROM THE GRILL

SERVED WITH YOUR CHOICE OF YUKON GOLD  
MASHED POTATOES, SAFFRON RICE OR ROASTED  
BABY RED POTATOES  
AND MAPLE GLAZED CARROTS

### **Prime Flatiron Steak, 8 oz**

char-broiled to order  
with your choice of blue cheese butter or  
fresh horseradish cream  
\$17.00

### **Bacon Wrapped Filet, 7 oz**

char-broiled to order  
applewood smoked bacon  
\$25.00

### **Dry Aged New York Steak 12 oz**

char-broiled to order  
\$33.00

### **Grilled Chicken Breast**

with a lemon caper sauce  
\$14.50

### **New Zealand Lamb Chops**

char-broiled to order  
with a three-pepper sauce  
butternut squash puree and peas  
\$25.00

## SIDE DISHES

creamed spinach

gorgonzola mashed potatoes

macaroni and cheese

\$3.50

