

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

