

## EYC Savory Dips

Served with toasted naan bread 15  
add gluten free toast points for 3

### Artichoke Spinach GF

artichoke hearts, onion, spinach, garlic, white wine, cream cheese, parmesan

### Maryland Crab GF

fresh crab claw, red onion, garlic, bell pepper, lemon juice, heavy cream, cream cheese, dill, old bay seasoning

### Buffalo Chicken GF

cream cheese, chicken, buffalo sauce, monterey jack cheese

### Cherry Pepper Sausage DF/GF

cherry peppers, italian sausage, onion, garlic, oatmilk



## Starters

### Bacon Bleu Chips 14 GF1

house made potato chips, bleu cheese, truffle oil, balsamic glaze, chopped applewood smoked bacon, fresh chives

### Chicken Wings 1lb 16 / 2lb 30

served with carrots & celery, ranch or blue cheese sauces: buffalo, hot, cranch, bbq, carolina bbq, garlic parm. split orders 2 / all flats or drums 2

### Pub Pretzels 14

four large pretzels, creamy cheese sauce, jalapeno yellow mustard

### Quesadilla 10

blended cheddar jack cheese, pico de gallo, EYC pub sauce, sour cream and salsa on side  
add: shrimp or braised chicken 6

### Flash Fried Calamari 18 GF/DF

hand breaded rings and tentacles, boom boom sauce

### Cannonball Shrimp 16 GF/DF

tempura battered and flash fried shrimp, tossed in habanero mango glaze

### Shrimp Cocktail 16 GF/DF

six shrimp, cocktail sauce, lemon wedges



Our culinary team is happy to accommodate dietary restrictions. Many items can be prepared gluten free (GF) and/or dairy free (DF). Executive Chef Travis Dunmall

## Soups 4 / 6

*Soup of the Day / Clam Chowder / French Onion*

## Salads

**Dressings:** balsamic vinaigrette, citrus vinaigrette, italian, buttermilk ranch, caesar, french, bleu cheese, thousand island, oil & vinegar

### EYC Caesar 8

romaine heart, italian cheese blend, croutons, balsamic reduction, caesar dressing

### House Salad 8

mixed lettuce medley, grape tomatoes, cucumbers, shredded carrots, pepperoncini, red onion, croutons

### Bayfront Summer Salad 14 GF

arugula and spinach wrapped in cucumber with fresh strawberry, blackberry, mandarin orange, toasted almond, hemp heart and citrus vinaigrette

#### add on-

chicken breast 4oz. 6

salmon 4oz. 9

steak 6oz. 9

shrimp 9

cheese fries 2

### Chef Salad 16 GF

lettuce medley, grape tomatoes, bacon, ham, turkey bleu cheese crumbles, blended cheddar jack cheese, hard-boiled egg, banana peppers

### French Fry Deluxe Salad 18 with Chicken or Steak

mixed lettuce medley, grape tomatoes, cucumbers, pepperoncini, hard-boiled egg, french fries, blended cheddar jack cheese

## Sandwiches

your choice of one side

All can be made with GF bread 2.5

Substitute Bowl of Soup 2, House Salad or EYC Caesar for 4

### Classic Reuben Panini 14

thinly sliced corned beef, sauerkraut, swiss cheese, rye bread, thousand island dressing

### Ox Roast Panini 14

shaved beef, caramelized onion, sauteed mushrooms, Provolone cheese, creamy horseradish, focaccia bread

### Tuna Panini 14

tuna salad, american, swiss, rye bread

### Triple-Decker Club 16

ham, turkey, american, swiss, lettuce, tomato, mayonnaise, bacon, toasted or untoasted white bread

### Lake Erie Perch 16

lightly breaded in rice flour and flash fried, tartar sauce on the side. *Yes, it's Lake Erie Perch!*

### Sandwich Sides

French Fries

Sweet Potato Fries with Bourbon Maple Aioli

Onion Rings with Boom Boom Sauce

House Made Potato Chips

Fruit Salad

Coleslaw

Creamy Potato Salad

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## Burgers 16

All burgers cooked medium unless specified, served on a brioche bun with lettuce, tomato, onion, dill pickle spear and your choice of one side  
Substitute Bowl of Soup 2, House Salad or EYC Caesar for 4

### BAYonator

brisket blend burger patty, applewood smoked bacon, cheddar cheese and EYC pub sauce

### Blackened Boursin

brisket blend burger patty, blackened seasoning, boursin cheese, mushrooms and caramelized onions with balsamic glaze

### Artichoke Truffle

grilled artichoke hearts, roasted garlic, spinach, and mozzarella patty topped with sauteed mushrooms, onions, provolone and truffle aioli

### Turkey Burger

turkey patty, avocado aioli, pepperjack cheese, lettuce and tomato

### Burger Sides

French Fries  
Sweet Potato Fries with Bourbon Maple Aioli  
Onion Rings with Boom Boom Sauce  
House Made Potato Chips  
Fruit Salad  
Coleslaw  
Creamy Potato Salad

## Brick Oven Pizzas

8" Naan Bread or 10" Cauliflower Crust GF

### Classic Cheese

house made pizza sauce, mozzarella  
8" \$11 / 10" Cauliflower Crust \$13



### Classic Pepperoni

house made pizza sauce, mozzarella, parmesan, pepperoni  
8" \$12 / 10" Cauliflower Crust \$14

### Chicken Bacon Ranch

cheddar cheese sauce, shredded jack cheese, crispy chicken, crumbled bacon, buttermilk ranch  
8" \$14 / 10" Cauliflower Crust \$16

### Roasted Italian

house made pizza sauce, mozzarella, parmesan, italian sausage crumble, pepperoni, banana pepper, red onion, fresh basil  
8" \$14 / 10" Cauliflower Crust \$16

## Build Your Own Personal Pizza 10/12

8" Naan Bread or 10" Cauliflower Crust GF

Toppings .50ea

mozzarella, ricotta, parmesan, pepperoni, bacon, sausage, red onion, tomato, mushroom, fresh basil, pesto, marinara, banana pepper

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Come Celebrate EYC's  
25<sup>th</sup> Anniversary Season of  
Sunset Happy Hours!

- ◆ Live Music
- ◆ Drink Features
- ◆ Grill-Out on the Sunset Patio

Every Thursday Night from 5pm to 9pm



## Leave Room for Dessert! 10

Three-Layer Chocolate Cake with Vanilla Ice Cream

Chocolate Tiramisu

Carrot Cake GF/DF

Peach Crème Brûlée GF

Strawberry Swirl Cheesecake



## Milkshake Bar 6

- Vanilla
- Chocolate
- Strawberry
- Mint Chocolate Chip
- Peanut Butter Cup Crush
- Heath Bar Shake

## Get in on the Scoop! 5

- Vanilla
- Chocolate
- Strawberry
- Mint Chocolate Chip

## EYC's Ice Cream Sundae 6

Ask your server about our rotating sundaes with homemade ice cream from a local parlor!



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