

BREAKFAST

SATURDAYS AND SUNDAYS 10:00AM TO 1:00PM

FRESH FRUIT PLATE \$8

OMELET \$15

CHOICE OF ONION, GREEN PEPPER, MUSHROOM, SPINACH, HAM, CANADIAN BACON SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

EGGS BENNY \$15

TWO POACHED EGGS OVER AN ENGLISH MUFFIN, HAM, CANADIAN BACON, AND TOPPED WITH TOMATO AND HOLLANDAISE, SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

TWO EGGS YOUR WAY \$13

POTATOES, FRESH FRUIT, MUFFIN AND MAPLE BACON, SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

GOLFER'S SCRAMBLE \$14

EGGS, PEPPER, ONION AND HAM SCRAMBLED, SERVED WITH YOUR CHOICE OF AMERICAN, CHEDDAR OR SWISS CHEESE, SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

CROISSANT EGG SANDWICH \$16

SCRAMBLED EGG, LETTUCE, TOMATO AND BACON, SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

GRANOLA 'N FRUIT \$8

GRANOLA AND FRESH FRUIT.

BREAKFAST BURRITO \$15

WARM TORTILLA SHELL STUFFED WITH BLACK BEANS, SWEET ONION, BELL PEPPER, SAUSAGE, SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

CRAB BENNY \$17

CRAB MEAT, ENGLISH MUFFIN, TOMATO, HOLLANDAISE SAUCE, SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

GOLFER'S PANCAKES \$10

THREE FLUFFY PANCAKES WITH YOUR OPTION OF BLUEBERRIES OR CHOCOLATE CHIPS.

THE FRENCH \$11

FRENCH TOAST LAYERED WITH SCRAMBLED EGGS, CANADIAN BACON, SERVED WITH FRUIT, RED POTATOES AND ENGLISH MUFFIN OR TOAST.

*\$3.00 ADD-ONS, LINK SAUSAGE, BACON, RED & GREEN BELL PEPPER OR SPINACH.

APPETIZERS

JUMBO WINGS \$15

8 FRIED JUMBO WINGS SERVED WITH OUR HOUSE MADE BLEU CHEESE OR RANCH DRESSING. SAUCES: MILD, HOT, BBQ, GARLIC PARMESAN, JERK, SWEET THAI OR TERIYAKI (EACH ORDER COMES WITH (1) DRESSING, \$1.50 FOR EACH ADDITIONAL DRESSING)

TUNA POKE \$17

FRESH CUT AHI TUNA SERVED WITH AVOCADO, SWEET TERIYAKI SAUCE AND A SRIRACHA DRIZZLE.

CHICKEN QUESADILLA \$13

GRILLED CHICKEN AND CHEDDAR JACK CHEESE WITH FRESH PICO DE GALLO AND SOUR CREAM ON THE SIDE. MARINATED STEAK QUESADILLA \$14

MAHI MAHI BITES \$11

HAND BREADED IN PANKO BREAD CRUMBS AND LIGHTLY FRIED SERVED WITH HOUSE MADE TARTAR.

GIANT MEAT BALL \$11

ONE 8OZ. MEATBALL SERVED ON A PLATE OF WARM MARINARA SAUCE AND TOPPED WITH FRESH GRATED PARMESAN CHEESE.

MOZZARELLA STICKS \$9

SERVED WITH RANCH DIPPING SAUCE.

TACOS (2)

CARLOS STYLE SERVED ON A WARM TORTILLA CHICKEN \$5 EA • STEAK \$5 EA SERVED WITH YELLOW RICE

FRIES \$10

HOUSE FRIES.

SRIRACHA FRIES \$11

SERVED WITH RANCH DIPPING SAUCE.

COCONUT SHRIMP BASKET \$16

6 LIGHTLY BATTERED COCONUT SHRIMP AND SERVED WITH HOME MADE MARMALADE.

CHIPS & SALSA \$8

WARM CHIPS SERVED WITH FRESH PICO DE GALLO AND SOUR CREAM.

ADD HOME MADE GUACAMOLE \$5

FLORIDA BEACH BREAD \$13

SLICED ITALIAN BREAD IN TWO HALVES, TOPPED WITH BUTTER, GARLIC, ROMA TOMATOES, MOZZARELLA, MAYONNAISE, BACON PIECES AND GREEN ONIONS.

SOUPS AND SALADS

HOME MADE SOUP OF THE DAY CUP \$4 BOWL \$6

SOUP & SALAD \$13

BOWL OF SOUP AND SMALL SALAD OR CUP OF SOUP AND LARGE SALAD. (HOUSE OR CAESAR)

HOUSE SALAD \$11

MIXED GREENS, CARROTS, TOMATOES, CUCUMBERS, AND ONIONS.

PEAR SALAD \$14

FRESH ROASTED PEARS SERVED ON A BED OF MIXED GREENS, CANDIED PECANS, DRIED CRANBERRIES, AND CRUMBLED GOAT CHEESE.

COBB SALAD \$15

CHOPPED CHICKEN BREAST, AVOCADO, BACON, CUCUMBER, HARD-BOILED EGGS, CHERRY TOMATOES, AND BLEU CHEESE CRUMBLES.

CLASSIC CAESAR SALAD \$11

CRISP ROMAINE LETTUCE, CLASSIC CAESAR DRESSING, PARMESAN, AND GARLIC CROUTONS.

EDISON TROPICAL SALAD \$14

FRESH SPINACH, SLICED STRAWBERRIES, GLAZED PECANS, BACON PIECES SERVED WITH BALSAMIC VINAIGRETTE.

"THE FORT" SPINACH SALAD \$12

FRESH SPINACH, MANDARIN ORANGES, CARAMELIZED WALNUTS, BACON AND SLICED EGG SERVED WITH STRAWBERRY VINAIGRETTE.

ADD CHICKEN \$8 • STEAK \$10 • MAHI \$12 • GROUPER (\$ MARKET PRICE)

DRESSINGS: RANCH, BLEU CHEESE, ITALIAN, BALSAMIC VINAIGRETTE, HONEY MUSTARD, AND STRAWBERRY VINAIGRETTE

PIZZA & "NEW" 12 INCH CRISPY CRUST

(One Size only) (30-35MIN COOK TIME)

CREATE YOUR OWN PIZZA 12" - \$16 OR 16" - \$20

★ ALL PIZZA SERVED ON OUR HOME MADE PIZZA DOUGH ★

LOCAL FAVORITES: MEAT LOVERS & MARGARITA PIZZA

SUPREME SM \$22 LG \$24 • MEAT LOVERS SM \$24 LG \$26 • MARGARITA SM \$19 LG \$22

\$1.75 PER TOPPING ON 12" / \$2.50 ON THE 16"

TOPPINGS: BACON, MUSHROOM, RED ONION, BANANA PEPPERS, BLACK OLIVES, HAM, PEPPERONI, SAUSAGE, TOMATO, FRESH MOZZARELLA, JALAPENO, BLACK OLIVES, SPINACH AND PINEAPPLE

FOLLOW US ON FACEBOOK FOR OUR UPCOMING EVENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS

BURGERS AND SANDWICHES

★ ALL BURGERS AND SANDWICHES SERVED WITH HOUSE FRIES ★

EDISON HOUSE BURGER \$15

GRILLED 1/2 LB. SIRLOIN BURGER TOPPED WITH LETTUCE, TOMATO, ONION, AND CHEDDAR CHEESE.
ASK YOUR SERVER ABOUT UPGRADING TO BBQ STYLE! **\$17**

***SMASH BURGER \$16**

TWO SIRLOIN PATTIES GRILLED AND PRESSED TO PERFECTION. LAYERED WITH CHEDDAR CHEESE AND TOPPED WITH HOUSE MADE PUB SAUCE, PICKLE CHIPS, LETTUCE, TOMATO, AND ONION.

CUBAN SANDWICH \$14

ROASTED PORK, HAM, SWISS CHEESE, PICKLE CHIPS, AND MUSTARD PRESSED IN CUBAN BREAD.

HOLE 19: B. L. T. \$12

CRISPY SMOKED MAPLE BACON, LETTUCE, TOMATO, AND MAYONNAISE SERVED ON CRISPY TEXAS TOAST. **ADD AVOCADO \$2**

GRILLED HAM & CHEESE \$12.50

SMOKED HAM AND CHEESE GRILLED BETWEEN CRISPY TEXAS TOAST.

CHICAGO STYLE ITALIAN BEEF \$16

TENDER ROASTED BEEF COVERED IN MELTED PROVOLONE AND SERVED WITH AU JUS ON CRUSTY TORNADO BREAD.
ADD GIARDINIERA PEPPERS \$3

CRISPY CHICKEN TENDER BASKET \$14

FOUR CRISPY TENDERS HAND BATTERED AND FRIED TO PERFECTION. CHOICE OF: RANCH, HONEY MUSTARD, BBQ, OR BLUE CHEESE.

FRIED FISH GRILLED CHEESE \$17

FRIED GROUPEL LAYERED IN CHEESE AND TOPPED WITH FRESH TOMATO AND TARTAR SAUCE.
MAKE IT MICHELLE STYLE! ADD BACON, JALAPENOS, AND HOUSE MADE BOOM-BOOM SAUCE **\$3**

PHILLY CHEESE STEAK \$16

TRADITIONAL PHILLY CHEESE STEAK SMOTHERED IN MELTED PROVOLONE, CARAMELIZED ONIONS.
ADD MUSHROOMS AND GREEN PEPPERS \$1.50 EACH

BLACKENED PRIME RIB SANDWICH \$17

BLACKENED PRIME RIB SEASONED AND COOKED TO PERFECTION. SERVED WITH HORSE RADISH SAUCE AND TOPPED WITH LETTUCE, TOMATO, AND ONION.

BACON AVOCADO CHICKEN CLUB \$16

GRILLED CHICKEN BREAST, AVOCADO, SWISS CHEESE, BACON AND SPICY AIOLI MAYONNAISE.

N.Y. REUBEN \$14

LEAN CORNED BEEF, SWISS CHEESE, SAUERKRAUT, HOUSE MADE 1000 ISLAND DRESSING SERVED ON MARBLE RYE.

DINNER ENTRÉES

★ ALL DINNER ENTREES ARE SERVED WITH YELLOW RICE, VEGGIE OF THE DAY AND CHOICE OF MASHED POTATO OR BAKED ★

*PASTA DISHES DO NOT INCLUDE SIDE OPTIONS

TUNA \$22

8OZ. TUNA GRILLED OR BLACKENED.

MAHI \$22

8OZ. FRESH MAHI FRIED, BLACKENED OR GRILLED.

GROUPEL \$27

8OZ. FRESH GROUPEL FRIED, BLACKENED OR GRILLED.

SALMON \$20

8OZ. SALMON BLACKENED OR GRILLED.

SHRIMP DINNER \$23

7 JUMBO SHRIMP BLACKENED, GRILLED OR FRIED.

SHRIMP SCAMPI \$24

6 JUMBO SHRIMP SERVED IN BUTTER LIME GARLIC SAUCE, MUSHROOMS AND TOMATO, LINGUINE PASTA.

SHRIMP ALFREDO \$24

6 JUMBO SHRIMP SERVED WITH SPINACH, TOMATO LINGUINE PASTA.

CHICKEN ALFREDO \$19

8OZ CHICKEN SERVED WITH A HOUSE MADE ALFREDO SAUCE, SPINACH, ARTICHOKE AND TOMATO, LINGUINE PASTA.

COCONUT SHRIMP DINNER \$24

8 JUMBO COCONUT SHRIMP SERVED WITH A HOME MADE MARMALADE SAUCE.

MINA'S EDISON MEATLOAF \$15

MINA'S MEATLOAF SEARED TO PERFECTION.

MEDITERRANEAN MAHI \$22

8OZ FRESH MAHI SERVED WITH ARTICHOKE, CHERRY TOMATOES, BUTTER GARLIC CAPER SAUCE.

TUSCAN PASTA \$24

6 JUMBO SHRIMP, SUN-DRIED TOMATO CREAM SAUCE, SERVED WITH SPINACH, TOMATO LINGUINE PASTA.

TUSCAN CHICKEN \$19

GRILLED CHICKEN TOPPED WITH SAUTÉED ARTICHOKE HEARTS, SUN-DRIED TOMATOES, MUSHROOMS, GARLIC, AND SPINACH. TOPPED WITH GOAT CHEESE CRUMBLES AND BALSAMIC REDUCTION.

CHICKEN MARSALA \$19

7OZ CHICKEN DIP IN DELICIOUS HOMEMADE SAUCE.

FAJITAS

MARINATED PEPPERS AND SWEET ONIONS SERVED IN A HOT SKILLET WITH RICE, BEANS, AND TORTILLAS ON THE SIDE. *NO SIDES
CHICKEN \$22 • STEAK \$24 • SHRIMP \$25

BBQ PORK RIBS \$24

FULL SEASONED RACK.

12OZ. GRILLED NEW YORK STRIP STEAK \$38

GRILLED TO PERFECTION.

12OZ. RIB EYE \$36

SERVED WITH HOUSE MADE CHIMICHURRI SAUCE.

SIDES

ADD AN ADDITIONAL SIDE TO ANY PLATE \$3

DESSERTS

CHOCOLATE SEDUCTION CAKE \$12

HOUSE MADE TIRAMISU \$10

APPLE PIE A LA MODE \$13

CHOCOLATE BROWNIE SUNDAE \$12

SCOOP OF VANILLA ICE CREAM \$6

NEW YORK STYLE CHEESECAKE \$10

ONION RINGS

HOUSE FRIES

**BAKED POTATO
MAKE IT LOADED! \$3**

MASHED POTATOES

VEGETABLE MEDLEY

HOUSE SALAD

CAESAR SALAD

FOLLOW US ON FACEBOOK FOR OUR UPCOMING EVENTS.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE RISK OF FOOD BORNE ILLNESS