

EDISON ★

Restaurant
Bar
Banquets

BREAKFAST

SATURDAYS AND SUNDAYS ONLY 7:30AM TO 2PM

FRESH FRUIT PLATE \$8

TWO EGGS YOUR WAY \$11

POTATOES, FRESH FRUIT, MUFFIN AND MAPLE BACON. CAN BE SERVED ON WHITE, WHEAT OR SOUR DOUGH.

GRANOLA N FRUIT \$8

GRANOLA AND FRESH FRUIT

TEE SHOT \$11

WARM TORTILLA SHELL STUFFED WITH BLACK BEANS, SWEET ONION, BELL PEPPER AND SAUSAGE SERVED WITH SALSA, EGGS AND YOUR CHOICE OF AMERICAN, CHEDDAR OR SWISS CHEESE.

EGGS BENNY \$14

TWO POACHED EGGS OVER AN ENGLISH MUFFIN, HAM, CANADIAN BACON AND TOPPED WITH TOMATO AND HOLLANDAISE.

GOLFERS SCRAMBLE \$10

EGGS, PEPPERS, ONION AND HAM SCRAMBLED. SERVED WITH YOUR CHOICE OF AMERICAN, CHEDDAR OR SWISS CHEESE.

CRAB BENNY \$16

ENGLISH MUFFIN, TOMATO, HOLLANDAISE SAUCE SERVED WITH FRESH FRUIT AND POTATOES.

GOLFERS PANCAKES \$10

THREE FLUFFY PANCAKES WITH YOUR OPTION OF BLUE BERRIES OR CHOCOLATE CHIPS.

HOLE IN ONE \$10

CHEESE OMELET SERVED WITH FRUIT AND POTATOES. CHOICE OF OPTIONS BELOW.

CROISSANT EGG SANDWICH \$11

SCRAMBLED EGG, LETTUCE, TOMATO, AND BACON SERVED WITH FRESH FRUIT AND POTATOES.

THE FRENCH \$9

FRENCH TOAST LAYERED WITH SCRAMBLED EGGS, CANADIAN BACON AND MUFFIN.

*\$2.50 ADD ONS - LINK SAUSAGE, BACON, RED & GREEN BELL PEPPER AND SPINACH

APPETIZERS

JUMBO WINGS \$14

FRIED JUMBO WINGS SERVED WITH OUR HOUSE MADE BLEU CHEESE OR RANCH DRESSING. (EACH ORDER COMES WITH (1) DRESSING, \$0.75 FOR EACH ADDITIONAL DRESSING)

BONELESS WINGS \$12.50

FRIED WHITE MEAT CHICKEN BITES SERVED PLAIN OR WITH ONE OF THE 8 SAVORY FLAVORS BELOW. CHOOSE OUR HOUSE MADE BLEU CHEESE OR RANCH DRESSING.

8 WING SAUCES: MILD, HOT, GARLIC PARMESAN, CARIBBEAN JERK, SWEET THAI, BOURBON BBQ & TERIYAKI

TUNA POKE \$16

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

DEEP FRIED ONION RINGS \$11

SERVED WITH SPICY RANCH DIPPING SAUCE.

GRILLED PASTRAMI SLIDERS \$14

SERVED ON A TOASTED CROSTINI, WITH CHEESE AND SWEET BROWN MUSTARD.

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 \$10

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

GIANT MEAT BALL \$8

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

CHEDDAR CHEESE FRIES \$10

BASKET OF HOUSE FRIES WITH PINE RIVER CHEESE AND BACON PIECES.

MOZZARELLA STICKS \$9

SERVED WITH RANCH DIPPING SAUCE.

SRIRACHA FRIES \$9

HOUSE FRIES TOSSED IN SRIRACHA SEASONING. SERVED WITH RANCH DIPPING SAUCE.

LOADED TOTS \$11

CRISPED TO A LITE BROWN AND SERVED WITH CHEESE, SOUR CREAM & CHIVES.

CONCH FRITTERS \$13

SIX HUSH PUPPIES SERVED WITH HONEY MUSTARD.

COCONUT SHRIMP BASKET \$16

6 LIGHTLY BATTERED COCONUT SHRIMP AND SERVED WITH BOOM BOOM SAUCE.

CHIPS & SALSA \$8

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

* ADD HOME MADE GUACAMOLE \$4

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 SALAD \$11

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

PEAR SALAD \$13

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 \$15

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

ADD CHICKEN \$4 • STEAK \$6 • MAHI \$6

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

PIZZAS AND FLATBREADS

(25 TO 35MIN COOK TIME)

CREATE YOUR OWN PIZZA 12" - \$13 OR 16" - \$16

★ ALL PIZZAS SERVED ON OUR HOMEMADE PIZZA DOUGH ★

\$1.00 PER TOPPING ON 12" / \$1.50 ON THE 16"

TOPPINGS: BACON, MUSHROOM, RED ONION, BANANA PEPPER, BLACK OLIVE, HAM, PEPPERONI, SAUSAGE, TOMATO, FRESH MOZZARELLA, JALAPENO, KALAMATA OLIVES, AND SPINACH

SUPREME \$18/\$22

PEPPERONI, SAUSAGE, PEPPERS, RED ONION, BLACK OLIVES, MUSHROOMS, AND DICED TOMATOES.

MARGHERITA \$17/\$20

FRESH MOZZARELLA, SLICED ROMA TOMATOES, AND FRESH BASIL.

MEAT LOVERS \$20/\$24

PEPPERONI, SAUSAGE, HAM AND BACON

DA GREEK \$14/\$16

BLACK OLIVES, DICED TOMATOES, RED ONION, BANANA PEPPERS, AND FETA CHEESE.

VEGGIE PIZZA \$16

GLUTEN FREE 12 INCH CAULIFLOWER CRUST TOPPED WITH FRESH VEGGIES AND MOZZARELLA CHEESE.

CHICAGO STYLE ITALIAN BEEF

FLATBREAD \$14

ITALIAN BEEF & HOT GIARDINIERA.

PHILLY FLATBREAD \$13

ITALIAN BEEF, PROVOLONE, RED ONIONS, BANANA PEPPERS, AND HORSERADISH CREAM SAUCE ON PITA BREAD.

BUFFALO CHICKEN FLATBREAD \$13

BUFFALO CHICKEN, MOZZARELLA, BLEU CHEESE CRUMBLES, AND ONIONS ON PITA BREAD.

BABY RAYS BBQ CHICKEN FLATBREAD \$13

CHICKEN, BABY RAYS BBQ SAUCE, RED ONION, AND MOZZARELLA CHEESE ON PITA BREAD.

MARGHERITA FLATBREAD \$14

FRESH MOZZARELLA, SLICED ROMA TOMATOES AND FRESH BASIL.

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

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BURGERS AND SANDWICHES

★ ALL BURGERS AND SANDWICHES SERVED WITH HOUSE FRIES ★

EDISON HOUSE BURGER \$13.50

GRILLED 1/2 LB. SIRLOIN BURGER. COMES WITH LETTUCE, TOMATO, ONION AND CHOICE OF CHEDDAR, AMERICAN, PROVOLONE OR SWISS CHEESE.

MUSHROOM SWISS BURGER \$14

OUR HOUSE BURGER SMOTHERED IN SAUTÉED MUSHROOMS, SWISS CHEESE, AND CARAMELIZED ONIONS.

BACON BBQ BURGER \$14

GRILLED 1/2 LB. SIRLOIN BURGER TOPPED WITH BABY RAYS BBQ, APPLEWOOD SMOKED BACON, CHEDDAR OR PIMENTO CHEESE.

RED HOT BEEF CHAR DOG \$8

SPLIT AND GRILLED JUMBO BEEF HOT DOG TOPPED WITH PINE VALLEY CHEESE. ADD GIARDINIERA ON SIDE \$1.50

CUBAN SANDWICH \$13

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

HOLE 19: B. L. T. \$11.50

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

GRILLED HAM & CHEESE \$12

SERVED WITH TEXAS TOAST, AMERICAN CHEESE, SMOKED HAM TO PERFECTION.

N.Y. REUBEN \$14

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

CHICAGO STYLE ITALIAN BEEF \$13

TENDER SEASONED ROAST BEEF COVERED IN MELTED PROVOLONE AND SERVED WITH AU JUS ON CRUSTY TORNADO BREAD. SERVED WITH HOT PEPPERS BY REQUEST.

CRISPY CHICKEN TENDER BASKET \$13

FOUR CHICKEN TENDERS SERVED WITH YOUR CHOICE OF DRESSING AND FRIES.

FRIED FISH GRILLED CHEESE \$16

FRIED BLACK GROUPER GRILLED CHEESE WITH FRESH TOMATO AND HOUSE MADE TARTAR SAUCE AND FRIES.

GROUPEL SANDWICH \$17

TOASTED BIANCA ROLL, WITH YOUR CHOICE OF BLACKENED, FRIED OR PAN SEASONED. SERVED WITH LETTUCE, TOMATO, ONION AND BOOM BOOM SAUCE.

BACON AVOCADO CHICKEN CLUB \$14

GRILLED CHICKEN BREAST, AVOCADO, SWISS CHEESE, BACON AND SPICY AIOLI MAYONNAISE SERVED ON A FRESH BIANCA ROLL.

GRILLED CHICKEN SANDWICH \$13

BRIOCHE BUN SERVED WITH AIOLI, LETTUCE, TOMATO AND PICKLE.

NEW YORK FISH REUBEN \$16

WHITE FISH, SWISS CHEESE, SAUERKRAUT, 1000 ISLAND DRESSING SERVED ON MARBLED RYE.

PHILLY CHEESE STEAK \$15

ENJOY A PHILLY STYLE CHEESESTEAK WITH YOUR OPTION OF ONION RINGS OR FRIES.

BLACKENED PRIME RIB SANDWICH \$16

BLACKENED PRIME RIB IS SEASONED OF SPICES TO PERFECTION AND SERVED WITH YOUR OPTION OF ONION RINGS OR FRIES AND HORSERADISH SAUCE.

FRIED WHITE FISH SANDWICH \$16

EDISON'S FRIED FISH SANDWICH IS LIGHTLY BATTERED AND SERVED ON A BED OF FRIES WITH BOOM BOOM AND TARTAR SAUCE.

ENTRÉES

★ ALL ORDERS ARE SERVED WITH WARM BREAD ★

CATCH OF THE DAY: GROUPEL OR SALMON DINNER

MARKET PRICE

YOUR CHOICE OF BLACKENED, PAN SEARED, DEEP FRIED OR GRILLED SERVED WITH 2 SIDES.

MEDITERRANEAN MAHI \$18

BROILED WHITE FISH WITH ARTICHOKE HEARTS, CHERRY TOMATOES, BUTTER, GARLIC, CAPERS AND HERBS. SERVED WITH 2 SIDES.

HOME MADE MEATLOAF \$14

CHEFS HOMEMADE MEATLOAF SEARED TO PERFECTION. SERVED WITH 2 SIDES.

TUSCAN CHICKEN \$18

GRILLED CHICKEN TOPPED WITH SAUTÉED ARTICHOKE HEARTS, SUN DRIED TOMATOES, MUSHROOMS, GARLIC, SPINACH. FINISHED WITH GOAT CHEESE CRUMBLES AND BALSAMIC REDUCTION DRIZZLE. SERVED WITH 2 SIDES.

BLACKENED CHICKEN ALFREDO \$17

BLACKENED CHICKEN TOSSED WITH OUR HOUSE MADE ALFREDO SAUCE, SUN-DRIED TOMATOES, AND SPINACH SERVED OVER PENNE PASTA. ADD SHRIMP \$5

12oz. GRILLED N.Y. STRIP \$35

GRILLED TO PERFECTION. SERVED WITH 2 SIDES.

8oz. FILLET \$34

GRILLED SERVED WITH GORGONZOLA PESTO AND CHOICE OF 2 SIDES.

COCONUT SHRIMP DINNER \$24

EIGHT LIGHTLY BATTERED BUTTERFLY SHRIMP SERVED WITH MARMALADE SAUCE.

SEASONED SHRIMP DINNER \$24

6 SEASONED SHRIMP SERVED ON A BED OF TUSCAN PASTA W/ ROASTED RED PEPPERS & CREAMY SPINACH.

CHICKEN FAJITAS/STEAK FAJITAS/SHRIMP FAJITAS

\$22/\$23/\$24

MARINATED PEPPERS AND SWEET ONIONS SERVED ON A HOT SKILLET.

PORK RIBS \$29

FULL SEASONED RACK SERVED WITH MASHED POTATOES AND BARBEQUE SAUCE.

CHICKEN MARSALA \$18

SERVED WITH MASHED POTATOES, MUSHROOMS AND VEGGIE OF THE DAY.

WALNUT MAHI-MAHI \$22

SERVED WITH RICE AND VEGETABLES.

VEGETARIAN PLATE \$20

OLIVE OIL, SALTED SPINACH, RED BELL PEPPERS, AVOCADO, TOMATO & CARROTS.

12oz. PRIME RIB \$32

SERVED WITH MASH POTATOES, VEGETABLES.

DESSERTS

CHOCOLATE SEDUCTION \$8

TIRAMISU \$8

APPLE PIE A LA MODE \$8

CHOCOLATE BROWNIE \$8

KEYLIME PIE \$10

CHOCOLATE COLD BREW MARTINI \$14

MAPLE BOURBON MARTINI \$13

ENTRÉE SIDES

BAKED POTATO

ONION RINGS

MASHED POTATOES

RICE OF DAY

VEG OF DAY

SMALL HOUSE SALAD

SMALL CAESAR SALAD

CLAWSLAW

*TO ADD A SIDE \$3

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