



## Sandwiches

### Grilled Sourdough Stack

thin slices of hickory smoked ham and Wisconsin cheeses  
on golden grilled old world sourdough bread \$10

### Turkey Club

breast of turkey, leaf lettuce, sliced tomato and crisp bacon  
on white toast dressed with mayonnaise \$10

### Red Pepper Hummus Croissant

avocado, lettuce, tomato and fresh mozzarella \$10

### Char-broiled Beef Burger

choice ground beef \* served on a challah bun  
with lettuce, tomato and choice of Swiss or Cheddar cheese \$10

### Admiralty Burger

choice ground beef \*, caramelized onion, tomato, bacon, Swiss cheese  
served on a challah bun with avocado mayonnaise \$10

### Classic Reuben

corned beef, sauerkraut, Swiss cheese and Thousand Island dressing  
on grilled rustic rye bread \$10

### Barbecued Pork Sandwich

with buttermilk slaw, served on a stirato roll \$10

### Steak Sandwich

beef tips, peppers and onions, Provolone cheese  
served on a stirato roll with basil mayonnaise \$11

### Grilled Chicken Sandwich

honey Dijon marinated breast of chicken, lettuce and tomato  
served on a challah bun dressed with mayonnaise \$10

side of Sweet Potato Fries or House Cut French Fries \$3

## Soups

### Edgewater Bookbinder

red snapper, celery, peppers and onions  
simmered in a hearty stock  
bowl \$7 cup \$5

### Soup du Jour

chef's soup of the day  
bowl \$6 cup \$4

*\* Hamburgers and steaks served medium rare or rare may be undercooked  
and will only be served upon the consumers' request.*

*\*Sauce béarnaise and sauce hollandaise contain undercooked eggs.*

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

# Salads

## Cobb Salad

romaine and Boston lettuce with turkey, bacon, avocado, chopped egg  
bleu cheese, scallions, tomatoes \$12

## Quinoa with Tarragon and Citrus

grape tomatoes, cucumbers, scallions, micro greens  
balsamic gastrique \$11

## Admiralty Outrigger

chicken salad resting in a pineapple boat  
served on a bed of lettuce greens and fresh cut fruit \$12

## Salmon à la Niçoise

pan seared fresh Norwegian salmon atop French green beans  
tomatoes, kalamata olives, hard-cooked egg  
and a garlic-anchovy vinaigrette \$14

## Side Salads \$5

as entrée \$10

Iceberg Wedge  
tomatoes, chopped bacon  
bleu cheese dressing

Mixed Greens  
cucumbers, tomatoes  
red onion, croutons

Caesar  
romaine, Parmesan  
croutons, Caesar dressing

# Entrées

## Pan Roasted Mole Chicken

cilantro lime rice, chili chocolate mole  
grilled summer squash and pico de gallo \$12

## Grilled Salmon

Norwegian salmon fillet  
mashed potatoes, asparagus and sauce hollandaise\* \$15

## Grilled Tenderloin of Beef

petit filet of beef tenderloin\*  
mashed potatoes, asparagus and sauce bearnaise\* \$15

## Beef Cabernet

tenderloin tips, Cabernet demi-glace with cranberries and mushrooms  
mashed potatoes and asparagus \$14

## Seared Shrimp Pasta

farfalle, roasted red peppers, grilled summer squash  
kalamata olives, white wine cream sauce \$14

## Meatless Meatloaf

a flavorful blend of white beans and mushrooms  
served with mashed potatoes, asparagus and mushroom gravy \$12

*A Service Charge of 18% will be added to parties  
requesting separate checks or parties of 7 or more.*

*We accept Visa, MasterCard, Diners, and American Express*