



Wendell R. Good
Commodore
1974

[appetizers]

★ many of our items can be made gluten free.

breaded boneless chicken wings

all white meat chicken, get them sauced or plain.
served with carrots & celery. wing sauces:
bbq, buffalo, hot, dry ranch, dry cajun,
dry cranch, honey mustard, xxx sweet heat,
tangy carolina gold.
\$8.00

ahi tuna

pan seared tuna steak dusted in a japanese grill
seasoning and prepared rare. served with sesame
seaweed salad, pickled ginger, wasabi, and a side
of soy sauce.
\$14.95

bleu truffle chips

fresh fried in house potato chips topped with
melted fresh bleu cheese, sweet balsamic glaze,
truffle oil, and chopped fresh sage.
\$6.50

p.e.i. mussels

full pound, sautéed in butter with white wine,
fresh squeezed lemon, & fresh thyme.
\$9.25

shrimp cocktail

chilled, cooked shrimp, served with cocktail sauce
and fresh lemon wedge.
\$11.95

tortilla chips basket

multi-colored tortilla chips, fried fresh every day, served with guacamole & fresh salsa.
\$6.95

bavarian pub pretzels

fresh baked, chewy sourdough pretzel breadsticks
dusted in salt. served with house-made yuengling
cheddar-jack fondue & spicy brown stadium
mustard.
\$7.00

hummus plate

roasted garlic hummus topped with feta, greek
olives, fresh parsley, & olive oil. served with grilled
herb flatbreads.
\$7.50

quesadilla

10" tortilla grilled and loaded with cheddar-jack
cheese, diced tomato, scallion, & sautéed
mushrooms.
\$7.25.....\$8.95 with seasoned chicken

hot artichoke & spinach dip

savory blend of artichokes, cream cheese, spinach,
and spices baked to perfection. served with toast
points.
\$7.50

jumbo fried clams

big juicy clam strips, breaded and fried golden
brown. served with cocktail sauce & lemon.
\$9.00

[soups]

french onion au gratin

served bubbling hot with homemade croutons & melted swiss cheese.
\$3.75 cup....\$4.50 crock

soup of the day

\$3.50 cup.....\$4.00 bowl

new england clam chowder

\$3.75 cup.....\$4.50 bowl

[salads]

★ many of our menu items can be made gluten free

◆ all salads are available in half-size portions, for half price. grilled meats are not available in half-size portions, a full portion will be added to half-size salads.

◆ add one of the following freshly grilled meats to any salad:

6 oz. chicken breast
\$4.00

5 oz. sirloin steak
\$6.00

5 oz. atlantic salmon filet
\$7.00

seared ahi tuna
\$10.00

vegan patty
\$4.00

grilled shrimp
\$7.00

grille salad \$7.00
house lettuce medley topped with grape tomatoes, cucumbers, olives, pepperoncini, french fries, & melted cheddar-jack cheese.

ginger lime sesame \$6.75
romaine lettuce topped with mandarin oranges, julienne fresh red peppers, crispy chow mein noodles, sesame seeds, & toasted almonds. served with our own ginger lime teriyaki dressing.

apple walnut \$7.50
house lettuce medley topped with granny smith & red delicious apples, candied walnuts, dried cranberries, & chopped cantaloupe melon. served with our honey balsamic dressing.

caesar salad \$6.75
chopped hearts of romaine, shredded asiago cheese & fresh baked croutons all tossed in caesar dressing.

insalata caprese \$8.50
mixed baby leaf lettuce with a layered stack of fresh mozzarella, sliced tomato, & fresh basil. served with grilled crostini, olive oil, & sweet balsamic drizzle.

toasted pecan \$6.75
chopped romaine lettuce topped with toasted pecans, dried cranberries, mandarin oranges, & feta cheese.

cobb \$6.25
house lettuce medley loaded on top with chopped tomatoes, bleu cheese crumbles, fresh chopped bacon bits, hard boiled egg, & cheddar-jack cheese.

◆ dressings: roasted red pepper balsamic (house), italian, ranch, raspberry vinaigrette, french, sweet & sour (riviera), creamy bleu cheese, honey mustard, thousand island, oil and vinegar, dry bleu cheese (.75 additional charge)

[main event]

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✓ be aware of the increased health risk of eating raw or under cooked beef or seafood.

◆ all entrées are served with your choice of house salad or cup of soup. all entrées come with your choice of starch. select from: baked potato, sweet potato, wild rice, mashed potatoes, french fries, or sweet potato fries.

slow roasted prime rib of beef

served friday & saturday only.

\$22.00 for 10 oz. cut \$26.00 for 14 oz. cut

grilled faroe islands salmon

fire grilled with our own seasonings and topped with either our smoked apple bbq or lemon caper aioli.

\$21.00

seared ahi tuna

dusted with our japanese grill seasoning and seared on the flat grill to rare. garnished with sesame seaweed salad, pickled ginger, wasabi, & soy.

\$24

fried lake perch dinner

lightly hand breaded perch filets deep fried to a golden brown and served with tartar and lemon.

\$19

smoked apple chicken

two boneless breasts, fire-grilled and glazed with our homemade smoked apple barbecue sauce.

\$15.50

swordfish steak bruschetta

fire grilled, brushed with pesto, and topped with fresh chopped tomatoes and balsamic glaze.

\$24.00

◆ all steaks are hand cut in house and rubbed with our own special grill seasoning. get them topped with bordelaise, mushrooms & onions, or crumbled bleu cheese for \$1.50 each

8 oz. filet mignon

\$28.00

12 oz. ny strip

\$25.00

10 oz. sirloin

\$19.00

◆ all pastas are fresh, hand-made by ohio city pasta co. pasta may be substituted for any choice of starch.

classic rigati pomodoro

fresh fagiolini rigati pasta topped with house marinara, shaved pecorino cheese, and fresh parsley.

\$14.00

filet tips rigati alla funghi

tender bites of filet mignon sautéed with mushrooms, red wine, and pomodoro sauce all tossed with fagiolini rigati pasta and topped with shaved italian three cheese blend.

\$21.00

chicken piccata linguine

pan fried and lightly breaded chicken breasts served with fresh whole egg linguine pasta and a lemon caper butter sauce.

\$17.00

chicken marsala linguine

pan fried and light breaded chicken breasts whole egg linguine pasta and a mushroom marsala sauce.

\$17.00

shrimp fra diavolo pappardelle

sautéed shrimp in a spicy lemon butter marinara sauce with fresh lemon pepper pappardelle.

\$22.00

[panini]

★ many of our menu items can be made gluten free

- ◆ panini available on your choice of whole-grain, sourdough or classic italian bread.
- ◆ all panini served with chips. substitute french fries, sweet potato fries, onion rings, coleslaw, fresh fruit, or cottage cheese at an additional charge.

eyc cheesesteak

shaved prime rib, roasted red peppers, cheddar cheese.

\$9.00

virginia baked ham

shaved ham, sliced apples, melted cheddar, spicy stadium mustard.

\$8.25

eyc cubano

shaved ham, turkey, sliced pickles, melted swiss, spicy stadium mustard.

\$8.25

mediterranean veggie melt

provolone & feta cheeses, greek olives, spinach, roasted red peppers.

\$8.00

chicken artichoke

chicken, artichokes, fresh tomato, spinach, provolone cheese.

\$9.00

[pizza]

	6"	12"	7" herb flatbread
loaded classic red sauce, pepperoni, bacon, sausage, roasted peppers, red onion.	\$7.00	\$13.00	\$7.25
bbq chicken bbq sauce, chopped chicken, bacon, red onion, cheddar-jack cheese.	\$7.75	\$14.50	\$8.00
margherita olive oil, fresh sliced tomato, fresh basil, mozzarella.	\$6.25	\$11.50	\$6.50
mediterranean veggie olive oil, roasted peppers, spinach, feta, greek olives.	\$7.00	\$13.00	\$7.25
buffalo chicken ranch sauce, buffalo chicken, scallion, cheddar-jack cheese.	\$7.50	\$14.00	\$7.75
plain cheese* red sauce, shredded whole milk mozzarella.	\$5.25	\$9.50	\$5.50

*pizza toppings; artichokes, pepperoni, onion, roasted peppers, banana peppers, mushrooms, black olives, asiago cheese, sausage, chicken and bacon.

\$0.25 per item for 6" & 7" pizzas / \$0.75 per item for 12" pizzas.

[sandwiches]

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erie yacht club

two layers loaded with ham, turkey, american, swiss, lettuce, tomato, mayo, and bacon sandwiched between three pieces of your choice of bread, toasted or untoasted.

\$8.25

reuben

shaved corned beef, sauerkraut, and melted swiss on toasted rye with a side of thousand island.

\$7.50

lake perch sandwich

two pieces of lightly breaded and fried lake perch on a toasted brioche bun.

\$9.50

french dip

shaved prime rib steamed in au jus with melted provolone on a toasted baguette.

\$9.00

california reuben

shaved turkey, coleslaw, guacamole, melted swiss on toasted rye with a side of thousand island.

\$7.75

b.l.t.

stacked thick cut apple wood smoked bacon, leaf lettuce, sliced tomato, and mayo.

\$6.25

< all sandwiches are served with chips. substitute french fries, sweet potato fries, onion rings, coleslaw, fresh fruit or cottage cheese at an additional charge.

[eyc famous burgers]

★ many of our items can be made gluten free.

- ◆ all burgers are served on a toasted brioche roll. can also be served on your choice of toast, or a bed of leaf lettuce.
- ◆ all our burgers are a 1/2 pound off high quality 80/20 ground streak, hand pressed in house and seasoned with our own grill seasoning.
 - ◆ all burgers come with lettuce & pickle spear. please ask if you would like sliced tomato, fresh sliced onions, or extra pickles.

classic burger \$6.75
simple and easy.

cheeseburger \$7.25
topped with two slices of melted american.

malibu burger \$7.75
sliced tomato, cucumber, guacamole.

caprese burger \$8.50
pesto sauce, sliced tomato, fresh mozzarella, balsamic glaze.

black & bleu burger \$8.00
spicy blackened seasoning, bleu cheese crumbles.

western burger \$8.25
bbq sauce, melted cheddar, bacon, fried onion ring.

steakhouse \$8.25
sautéed mushrooms, caramelized onions, swiss cheese.

ranch club \$8.00
ranch seasoning, bacon, sliced tomato, provolone.

mexicali monster \$8.00
pickled jalapenos, cheddar-jack cheese, guacamole.

the gem city burger \$10.00
piece of fried perch, american cheese, cole slaw.

- ◆ substitute one of the following for any burger:

grilled chicken breast

organic vegan garden
burger

grilled salmon patty

- ◆ add thick cut apple wood smoked bacon to any burger for \$1.

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WINE LIST

[whites]

walnut crest \$6
our house wine.....chardonnay, pinot grigio
santa margherita pinot grigio \$55
monkey bay sauvignon \$8.50 / \$33
blanc
clos du bois russian river \$11.50 / \$39
valley chardonnay

chateau st. michelle riesling ... \$9.75 / \$30
ca'donini pinot grigio \$7.75
robert mondavi private \$8.50 / \$33
selection sauvignon blanc
kendall jackson chardonnay \$9 / \$34

[rosè]

sutter home white zinfandel \$6

anew rosè \$9.50 / \$34

[reds]

walnut crest \$6
our house wine.....merlot, cabernet
14 hands merlot \$9.50 / \$34
glass mountain cabernet \$8.50 / \$31
sauvignon
seven falls cabernet \$9.75 / \$34
sauvignon
yellowtail big bold red \$7
the gambler malbec \$9.75 / \$34

coastal ridge pinot noir \$7.50 / \$27
irony pinot noir \$9.75 / \$34
wente cabernet sauvignon \$45
chateau st. michelle cabernet \$41
sauvignon
yellowtail shiraz \$7
red diamond shiraz \$9 / \$33
ferrari carano siena \$45

[sparkling]

cook's champagne split \$9.50
great western extra dry \$28

j. roget extra dry champagne \$20
korbel brut champagne \$41

BEER LIST

[on tap]

Sam Adams Seasonal

Yuengling Lager

Bud Light

Guinness Draught

Stella Artois

Featured Draft

ask your server for the current feature

Labatt Blue

Miller Lite

[craft bottles]

Blue Moon Belgian White

Euforia Toffee Nut Brown Ale

HOODOO IPA

Serum XX IPA

Sierra Nevada Pale Ale

[bottles and cans]

Amstel Light

Bud Light Lime

Corona

Heineken Light

Labatt Blue Light

Michelob Ultra

Molson Canadian

Smirnoff Ice

Yuengling Light

Budweiser

Bud 55

Corona Light

Johnny Appleseed
Hard Cider

Michelob Light

Miller Lite

Red Bridge (GF)

Twisted Tea Light

*Buckler N/A

Bud Light

Coors Light

Heineken

Labatt Blue

LandShark Lager

Mike's Hard
Lemonade

Samuel Adams

Yuengling Lager

*Labatt N/A