

Starters

Quesadilla \$12

Grilled chicken, cheddar cheese, and house made black bean salsa served in a grilled flour tortilla. Served with salsa and sour cream
Add guacamole for \$1

Chicken Wings \$16

10 wings fried and tossed in your choice of mild, medium, hot, honey mustard BBQ, garlic parm, or spicy honey garlic
or 6 wings for \$12

Pumpkin Ravioli \$14

4 pumpkin filled ravioli topped with a sage cream sauce

Boneless Wings \$12

Boneless wings tossed in your choice of sauce: mild, medium, hot, honey mustard BBQ, garlic parm, or spicy honey garlic

House-made Crab Rangoons \$14

4 house-made crab rangoons served with oyster sauce

Spicy Shrimp \$12

Sautéed shrimp served in a white wine butter sauce with garlic, pepperoncini, and fire roasted tomatoes

Soup

New England Clam Chowder cup \$6 bowl \$9

Soup of the Day cup \$5 bowl \$8

Salads

House-made dressing choices include:
Bleu cheese, ranch, balsamic vinaigrette, Italian, red Roqufort, 1000 island, poppy seed, or raspberry vinaigrette

Popcorn Chicken Salad \$16

Club mix of greens, carrots, cucumbers, grape tomatoes, mozzarella cheese, bacon, and hard boiled egg. Choice of fried or grilled chicken tossed in your choice of honey mustard BBQ, buffalo sauce, or enjoy it plain

Wedge Salad \$13

A quarter head of iceberg lettuce, served with bacon, red onion, grape tomatoes and your choice of dressing

Caesar Salad \$12

Traditional blend of romaine, croutons, parmesan and Caesar dressing, anchovies upon request
Add chicken \$8, shrimp \$10, or salmon \$14

All salads can be made with all romaine lettuce upon request

Sandwiches

All sandwiches come with your choice of house-made chips, French fries, or tater tots
Make any sandwich a wrap, with your choice of flour tortilla or flavored tortilla of the day

ECC Club Sandwich \$17

Triple stack of turkey or ham, lettuce, tomato, bacon, and cheddar cheese on white toast

Grilled Chicken Sandwich \$15

Marinated grilled chicken breast on a brioche roll served with lettuce, tomato, and red onion
Add cheese or bacon for \$1 each
Add sautéed onions or sautéed mushrooms for \$2 each

ECC Burger \$16

Grilled half pound house made burger, cooked to your liking, served on a brioche roll with lettuce, tomato, and red onion

Add cheese, or bacon for \$1 each
Add sautéed onions or sautéed mushrooms for \$2 each

Veggie burger available for \$2 additional cost

Entrees

Served after 5pm. All entrees come with your choice of a side salad or cup of our soup of the day.
Add a cup of our house made New England clam chowder or side Caesar salad for \$1

From the Grill

All steaks and chops are finished with clarified rosemary butter

Filet Mignon \$44

House cut 8oz. filet, grilled to your liking, served with two sides

Add sautéed mushrooms \$2, sautéed onions \$2, bleu cheese crust \$2

Bone in Pork Chop \$30

Grilled 12-14oz. bone in chop, grilled to your liking, served with two sides

From the Sea

Salmon \$29

Enjoy your salmon grilled or blackened, with your choice of two sides

Pan Seared Scallops \$35

Served in a garlic and white wine cream sauce over vegetable rice pilaf

Shrimp Scampi \$30

Petite Size \$24

Crispy shrimp with butter, lemon, garlic, and white wine sauce over pasta

Signature Dishes

Chicken Marsala \$28

Petite Size \$22

Two 6oz. chicken breasts sautéed to perfection with mushrooms, red onion, garlic and Marsala wine finished with butter and served over pasta

Chicken Parmesan \$28

Petite Size \$22

Two 6oz. chicken breasts breaded and fried, topped with parmesan, provolone, and marinara, served over pasta

Pesto Pasta \$22

Petite Size \$18

Creamy pesto sauce with roasted red peppers and topped with shaved parmesan cheese
Add chicken \$8, shrimp \$10, or salmon \$14

Chicken Scampi \$28

Petite Size \$22

Two 6oz. chicken breasts, sautéed to perfection in a butter, lemon, garlic, white wine sauce over pasta

Mac 'n Cheese \$14

Petite Size \$10

Made to order

Add jalapenos and bacon or buffalo chicken \$4

Make Your Own Pasta \$18

Petite Size \$14

Pasta	Sauce	Add-ons
Rigatoni	Marinara	Sausage crumbles \$7
Linguine	Meatsauce	Chicken \$8
Gluten-free penne	Alfredo	Shrimp \$10
	Primavera	

Balsamic-Glazed Vegetables \$22

Grilled vegetables served over rice pilaf and drizzled with balsamic glaze **(Vegan)**

Pumpkin Ravioli \$24

6 pumpkin filled ravioli topped with a sage cream sauce and served with choice of side