

Daily Specials

Tuesday

Tenderloin Tuesday

Our mouth watering tenderloin steak sandwich served on a toasted pretzel roll with sautéed mushrooms and onions \$15.00

Wednesday

4 Piece Broasted Chicken Dinner

A breast, thigh, leg and wing are served with a side salad or coleslaw, warm bread and broasted potatoes or choice of fries \$12.00

\$4.00 for all white meat

Buckets of chicken available for carry out only

Thursday

Burger & Beer

Each week will feature a unique burger made with our fresh, in house ground burger and a pint of beer

Friday

Our Famous Fish Fry

Serving a selection of seafood and other Bunkers' favorites. Please see our Friday Night Fish Fry Menu

Saturday

Dave's Favorite Prime Rib

Slow roasted Black Angus Choice prime rib of beef served with Au jus and your choice of soup or salad, potato and sautéed mixed vegetables

King (16-18oz) \$31.00

Queen (12-14oz) \$26.00

Petite (8-10oz) \$21.00

Appetizers

Rueben Wraps

4 hand rolled wonton wrappers filled with corned beef, sauerkraut and swiss cheese fried to a crisp golden brown. Served with 1,000 island dressing \$9.00

Homemade Mozzarella Sticks

4 hand rolled wonton wrappers filled with mozzarella cheese and basil pesto fried to a crispy golden brown. Served with marinara sauce \$9.00

Cheese Curds

Wisconsin cheddar cheese with a light crispy coating, deep fried to a golden brown. Served with house made ranch for dipping. \$9.00

Haystack Onion Strings

A mound of thin sliced onions dipped in our homemade batter and deep fried to a golden brown. Served with southwest dipping sauce
Half Order \$6.50 Full Order \$8.50

Skins

4 potato boats lightly seasoned and topped with cheddar jack cheese, green onions and crumbled bacon. Served with sour cream \$9.00

Wings

8 jumbo chicken wings tossed in your choice of buffalo, BBQ, teriyaki or bourbon sriracha. Served with celery sticks and bleu cheese or ranch dressing \$9.50

Cheese Quesadilla

A large tortilla shell filled with cheddar jack cheese, southwest sauce and green onions. Served with salsa and sour cream

Cheese \$8.00

Chicken \$11.00

Steak \$14.00

Banquet Facilities Available

Contact Jodi or Jason for more information on menu items, seating capacity and availability

262-377-1230

Dinner Entrees

(Available after 4:00PM)

Steak

Our steaks are hand trimmed Black Angus Beef seasoned with our house blend of herbs and spices and topped with mushrooms, onions, and haystack onion strings

Below dinners include warm bread, soup or salad, sauteed vegetables and choice of potato

8 oz Filet Mignon* \$32.00

12 oz Ribeye* \$27.00

Steak add-ons:
Parmesan Crusted
Your favorite steak topped with a parmesan blend and broiled \$3.00

Black and Bleu Style
Pan seared with blackened seasoning and topped with melted bleu cheese \$3.00

Seafood

Below dinners include warm bread, soup or salad, sauteed vegetables and wild rice

Grilled Shrimp

7 large shrimp, seasoned and grilled to perfection.
Served with cocktail sauce \$21.00

Pan Fried Walleye

Canadian walleye fillet lightly coated with our secret breading. Served with tartar sauce \$22.00

Teriyaki Salmon

Grilled salmon topped with teriyaki glaze and sesame seeds \$21.00

4 Piece Broasted Chicken Dinner

A breast, thigh, leg, and wing are served with a side salad or coleslaw, warm bread and broasted potatoes or choice of potato \$13.00

(Not Available on Tuesday)

Add \$4.00 for all white meat

Buckets of chicken available for carry out only

Chicken

Below dinners include warm bread and soup or salad

Chicken Marsala

Pan fried boneless chicken breast sautéed with mushrooms and marsala wine. Served with sautéed vegetables and garlic mashed potatoes

Half Order \$19.00 Full Order \$24.00

A la Carte

Sautéed Mixed Vegetables	\$4.00
Seasoned Steak Fries	\$2.50
French Fries	\$2.50
Garlic Mashed Potato	\$2.50
Baked Potato	\$2.50
Wild Rice	\$2.50

A 20% Gratuity will be added to parties of 6 or more.

Prices subject to change without notice

*These items that are ordered rare or medium rare may be under cooked and will only be served at the consumer's request.
Consuming raw or undercooked meat, poultry, seafood shellfish and eggs may increase the risk of food borne related illness.



Sand"wedges"



All sandwiches are served with a pickle spear and choice of French Fries, Seasoned Steak Fries, Kettle Chips, Cole Slaw or Cottage Cheese. Substitute Fresh Fruit (In Season) for \$2.00

Tenderloin Steak Sandwich*

Black Angus Beef Tenderloin, hand trimmed and pan seared to order. Served with sautéed mushrooms, and onions on a pretzel roll \$17.00

Burgers

Now serving, in house ground 1/3# Certified Black Angus Burger

Raw or Fried Onions available upon request

Hamburger*

Seasoned with our house blend of herbs and spices, grilled to order \$11.50

Add your choice of monterey jack, cheddar, swiss, american or pepper jack cheese \$12.00

EGC Burger*

Bacon, lettuce, tomato, mayo and choice of cheese \$12.75

Angry Cow*

Topped with pepper jack cheese, sautéed peppers, bourbon sriracha sauce. Served on a toasted pretzel roll \$13.50



Hole In One Burger*

Swiss cheese, sliced raw onion, tomato and bacon; flavored with tiger sauce and served on grilled sourdough \$13.50

On the go.....

Grab a quick sandwich or cocktail!
Perfect to take on the course or order from the 6th tee

Chicken Sandwiches

Chicken Sandwich

Crispy or Grilled chicken served with lettuce, tomato and mayo. Served on a toasted bun \$11.50

Buffalo or Ranch Chicken Sandwich

Crispy or Grilled chicken served with lettuce, tomato, bacon, ranch or buffalo sauce, topped with monterey jack cheese. Served on a toasted bun \$13.00

Smothered Chicken Sandwich

Blackened chicken breast topped with sautéed peppers, mushrooms, onions and pepper jack cheese. Served on a toasted bun \$13.00

All chicken sandwiches are available as wraps

Hot Dog

Grilled 1/4# all beef hot dog in a toasted bun. Served with raw onion and relish on the side \$8.00

Chicken Tenders

3 breaded chicken tenders served with choice of dipping sauce \$9.00

Mac & Cheese

Homemade 3 cheese sauce and cavatappi noodles \$9.00

Grilled Chicken \$12.00

Grilled Steak \$15.00

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Sand"wedges"



All sandwiches are served with a pickle spear and choice of French Fries, Seasoned Steak Fries, Kettle Chips, Cole Slaw or Cottage Cheese. Substitute Fresh Fruit (In Season) for \$2.00

Rueben

Lean corned beef served on grilled rye with sauerkraut, swiss cheese and 1,000 island dressing \$12.00

Rachel

Our rueben, made with sliced turkey breast \$12.00

French Dip

Shaved roast beef served on a french roll and homemade au jus \$11.50

Smother it with sautéed peppers, mushrooms, onions and monterey jack cheese \$12.50

B.L.T.

Bacon, lettuce, tomato and mayo served on your choice of white, whole wheat, or sourdough bread or toast \$9.00

Turkey Club

Double decker mounded with bacon, lettuce, tomato, turkey, cheddar cheese and mayo. Choice of white, whole wheat or sourdough toast \$13.50

Classic Grilled Three Cheese

The classic American sandwich with monterey jack, american and cheddar cheese on grilled sourdough \$7.50

Loaded Grilled Three Cheese

The classic American sandwich with monterey jack, american, cheddar cheese, tomato and bacon on grilled sourdough \$9.00

Menzel Melt

Inspired by a club icon, Jimmy Menzel..... Shaved prime rib, served on grilled thick cut sourdough with cheddar, pepperjack, raw onion and tiger sauce \$12.50

Tuna

Our homemade recipe topped with lettuce and tomato. Served on white, whole wheat, or sourdough bread or toast \$9.50

Tuna Melt

Homemade tuna salad with tomato and cheddar cheese on grilled marble rye \$10.50

Turkey Melt

Thinly sliced turkey breast with tomato and cheddar cheese on grilled marble rye \$10.50

Sides

French Fries	\$2.50
Seasoned Steak Fries	\$2.50
Cottage Cheese	\$2.00
Cole Slaw	\$2.00
Kettle Chips	\$1.50
Fresh Fruit (Seasonal)	\$4.00

Desserts

Ask your server for our daily selection

Edgewater Golf Club presents "The Bunkers", a full service bar & restaurant open year round.

Offering a complete sandwich menu, salads, weekly specials and full service dinners.

Recommended as one of the counties' premier Friday fish fries.

FRIDAY FISH FRY LUNCH SPECIALS
(Served from 11:00 - 2:00)

A limited selection of our regular menu is available Friday night for those not in the mood for fish, as well as items for our younger guests.



Greens



All entree salads are served with a toasted garlic breadstick

Side Salad

Garden lettuce salad with vegetable garnish, homemade croutons and your choice of dressing \$4.00

Caesar Salad

Romaine lettuce, topped with shredded asiago cheese, green onion, black olives, egg slices and homemade croutons. Served with creamy caesar dressing on the side \$9.00

Grilled Chicken \$13.00

Grilled Shrimp or Steak \$16.00

Grilled Chicken Cashew Salad



Mixed greens with cheddar cheese, cashews, black olives, green onions, cucumbers, tomato and homemade croutons. Served with french dressing on the side \$13.50

Buffalo Chicken Salad

Mixed greens, celery, tomatoes, green onion, bacon and crispy chicken tossed in buffalo sauce. Served with bleu cheese crumbles and ranch dressing on the side \$14.00

Steak & Gorgonzola Salad

Mixed greens, red onion, tomatoes, tender steak strips, gorgonzola cheese and homemade croutons. Served with our own dark cherry balsamic vinaigrette dressing on the side \$14.00

Chopped Salad with Chicken

Mixed greens, cucumber, celery, tomato, green onion, bacon and grilled chicken; topped with bleu cheese crumbles. Our homemade honey dijon dressing is served on the side \$13.50

Oriental Chicken Salad



Mixed greens, cabbage, green onion, pea pods and shredded carrots topped with your choice of crispy or grilled teriyaki chicken, sesame sticks, veggie chips and chow mien noodles. Served with our homemade sesame dressing \$14.00

Homemade Soups & Chili

Soup Du Jour

Cup \$4.00 Crock \$5.50

Baked French Onion

Cup \$5.50 Crock \$7.00

Chili (In Season)

Cup \$5.00 Crock \$6.50

Load up the chili with cheddar jack cheese, diced onions and sour cream \$1.50

Edgewater is a mature course built in 1963 by Howard Atten, PGA pro. Since 1978, David and Jeannie Hubacek have owned and operated Edgewater Golf Club, offering this gem to the public with a relaxed private atmosphere. This 9 hole USGA regulation par 36, covers 3089 yards, including two par 5 holes, mushroom style greens and tree lined fairways. Edgewater offers a challenge to the experienced golfer, yet an opportunity for the beginner to advance.