

OCEAN EDGE
RESORT & GOLF CLUB
CAPE COD, MASSACHUSETTS

IN-ROOM DINING MENU

BREAKFAST
7:00am—10:30am

BRIOCHE FRENCH TOAST Cinnamon Batter, Fresh Berries, Vermont Maple Syrup	18
GRANOLA BREAKFAST BOWL Greek Yogurt, Granola, Strawberries, Kiwi, Blueberries, Toasted Almonds, Coconut Shavings	13
FRESH FRUIT PLATE Golden Pineapple, Seasonal Melon, Berries	14
SMOKED SALMON Toasted Bagel, Pickled Onion, Tomato, Cream Cheese	18
BREAKFAST SANDWICH 2 Eggs, Bacon, Canadian Bacon, Vermont Cheddar Cheese, Oversized Herbed Biscuit	15
BUTTERMILK PANCAKES Vermont Maple Syrup	16
LOBSTER FRITTATA Grilled Corn, Onion, Herbs, Parmesan Cheese, Roasted Potatoes	24

COFFEE AND JUICE

STARBUCKS® HOUSE BLEND COFFEE	9
TEAVANA TEAS	9
FRESH ORANGE JUICE	5
ASSORTED FRUIT JUICES	4

Beverages

Coca Cola Soft Drinks 20oz. Bottles of Coke, Diet Coke, Sprite, Ginger Ale	5
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CANNED OFFERINGS

Bud Light, St. Louis	7.5
Michelob Ultra, St. Louis	7.5
Handline Kolsch, Devil’s Purse, South Dennis	10
White Shark Wheat, Hog Island, Orleans	10
IPA, Cloud Candy, Mighty Squirrel, Waltham, MA	10
Hard Cider, Stormalong, Connecticut	9
High Noon Hard Seltzer, Watermelon or Pineapple	10

WINE LIST

Brut, Ocean Edge, California	12/44
Prosecco, La Marca, Italy (187mL)	13
Champagne, Veuve Clicquot, France	100
Pinot Grigio, DiLenardo, Italy	10/40
Chardonnay, Ocean Edge, California	12/44
Chardonnay, Macon-Villages, Joseph Druin, France	13/46
Chardonnay, Far Niente, Napa Valley	110
Rose, Ocean Edge, Carneros	12/48
Sauvignon Blanc, Emmolo, Napa Valley	14/48
Sauvignon Blanc, Cloudy Bay, New Zealand	22/88
Cabernet Sauvignon, Ocean Edge, California	12/44
Cabernet Sauvignon, Rodney Strong, Knight’s Valley	68
Cabernet Sauvignon, Duckhorn, Napa Valley	130
Pinot Noir, Boen Russian River	14/56
Pinot Noir, Soter Vineyards, Oregon	14/56
Red Blend, Duckhorn Decoy, Sonoma County	15/60
Merlot, Boomtown by Dusted Valley, Washington	13/50
Malbec, Terrazas Reserva, Mendoza	14/56
Zinfandel, Tera d’Oro, Sierra Foothills	13/54

DINNER
5:00pm—9:00pm

NEW ENGLAND CLAM CHOWDER Oyster Crackers	10
HUMMUS Crispy Chic Peas, Kalamata Olives, Feta, Cucumber, Grilled Pita	12
TOMATO BASIL BRUSCHETTA Whipped Ricotta, Crostini	12
SPINACH ARTICHOKE DIP Blistered Cherry Tomatoes, Pesto, Horseradish Crema	14
CAESAR SALAD Heart of Romaine, Caesar Dressing, Asiago Cheese, Croutons	12
ARTISANAL LETTUCES Strawberries, Toasted Almonds, Goat Cheese, Champagne Vinaigrette	13
CRANBERRY BBQ CHICKEN Mac-n-Cheese, Grilled Vegetables	28
LOBSTER ROLL Buttered New England Style Roll, French Fries	38
SIRLOIN STEAK* Pub Steak Sauce, Mushroom Ragout, Mashed Potatoes, Haricot Vert	38
GRILLED SWORDFISH Sun-Dried Tomato Chimichurri, Golden Potato Hash, Grilled Zucchini	34
PUB BURGER* Cheddar Cheese, Bacon, Lettuce, Tomato, Pickle, Brioche Bun, French Fries	18

DESSERT

CHEESECAKE Seasonal Berries, Mint	10
FLOURLESS CHOCOLATE CAKE Raspberry Puree, Whipped Cream	12
LEMON CURD TART Blueberry Compote	12