

EDGEWATER GRILLE

STARTERS

 **Iced Shrimp Cocktail** (Cocktail & Mustard Sauces) 12

Crispy Buffalo Style Shrimp 11
Celery, carrots & bleu cheese

Lump Crab 11
Jumbo lump crabcake, Old Bay remoulade

Spinach and Artichoke Dip 10
Bread shards, tortilla planks

Crispy Fried Calamari 9
Salt & pepper, chili lime sauce

Quesadilla
Jack and cheddar cheese 8
Chicken, cheese and green onion 9

Bruschetta 9
Tomato basil, mozzarella, prosciutto, grilled breads

SOUPS

French Onion Soup 5

Soup du Jour 4

Iowa Corn Chowder 5

SALADS

Market Salad 4
Crisp lettuce, celery, tomatoes, cucumber, carrot, Parmesan croutons, choice of dressing

Caesar Salad 4
Romaine, Parmesan, croutons

Anjou Pear Salad 5
Refreshing red pear salad, seasonal greens, bleu cheese, toasted pecans & citrus vinaigrette

Bibb Lettuce Wedge 5
Maytag bleu cheese, grape tomatoes, maple pepper bacon, creamy buttermilk dressing

PASTAS

Jambalaya Pasta 18
Sautéed shrimp, chicken, andouille sausage, tomato, scallions & fusille pasta, spicy creole sauce

Linguini Chicken 16
Grilled chicken, portabella mushrooms, spinach, tomato, Parmesan, lemon butter sauce

DESSERTS

Key Lime Pie 6
Hand whipped cream

Liquid Center Chocolate Cake 6
Chocolate sundae

Crème Brulée 6
Classical sugar crust with berries

Apple Crisp with Vanilla Shake 6
Hand whipped cream

Strawberry shortcake 6
Fresh biscuit, strawberry temptation, vanilla ice cream, hand whipped cream

Cheesecake with Strawberry Sauce 5

Ice Creams 4
Chocolate, vanilla, strawberry

MAIN

Jumbo Lump Crab Cakes 23

Seasonal vegetable, herb risotto, remoulade

BBQ Baby Back Ribs half 16 full 20

Edgewater fries

Half Oven Roasted Chicken with Natural Jus 16

Seasonal vegetable, yukon gold mash, rosemary Jus



Seared Sea Bass 24

Lump crab, tarragon vinaigrette, seasonal vegetable, steamed brown rice (low cholesterol)

Roasted Vegetable Tart 14

Layers of roasted spinach, squash, peppers, tomato, & artichoke with basil, puff pastry shell

FROM THE GRILLE

Served with your choice of one side item and today's seasonal green vegetable.

Daily Seafood Special market price

Market Fresh

Salmon 18

Citrus butter

Pork Chop, 14 oz. 18

Maple glaze

Sauteed Walleye Pike 20

Garlic herb butter

Steaks are Certified Angus beef and may be accompanied with your choice of, Maytag Bleu cheese butter, red wine Demi-glace or chive butter

Filet Mignon 7/10 oz. 28/30

Ribeye Steak 16 oz. 29



Porcini Crusted New York Strip Steak 14 oz. 29 (carb conscious)

Sirloin Steak 10 oz. 19

ADD ONS

Delicious additions to your entrees

Crab Cake (4oz) 7

Baby Back Ribs 1/2 Rack 8

SIDES 4



Brown Rice, Simple Steamed (low fat)

Yukon Gold Mashed Potatoes

Roasted Fingerling Potatoes

Herb Risotto

Cheesy Au Gratin Potato

Cheese Spinach Au Gratin

Sea Salt Baked Idaho Russet

Edgewater Fries

Mushroom Ragout

Kenneth Trainer | Executive Chef

Coralville Marriott Hotel & Conference Center • (319) 688-4000



These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions. For your convenience, we have added an 18% service charge for groups of 8 or more.