## Starters & Snacks

The EDGE Sampler chicken wings, beer battered jalapeños, sweet corn bites, fried pickle chips, quesadilla served with ranch dressing, salsa, fresh guacamole, sour cream		
Butter Lettuce Wraps Grilled Chicken - 9 Grilled Vegetable - Grill	7	
Carnitas Tacos three corn tortillas, pork carnitas, onions, jack cheese, cilantro, salsa verde, lime wedge	7.5	
Shrimp T acos three corn tortillas, grilled shrimp, onions, jack cheese, cilantro, salsa verde, lime wedge	8.5	
Carnitas Nachos corn tortilla chips, nacho cheese, cheddar cheese, pork carnitas, sour cream, fresh guacamole, salsa roja	12	
Quesadilla flour tortilla, jack and cheddar cheese, fresh guacamole, sour cream, salsa roja	7	
Mini Corn Dogs eight mini corn dogs, dip	3	
Sweet Corn Bites chipotle ranch dressing	3	
Crispy Jalapeños beer-battered jalapeños with buttermilk ranch dressing	3	
Homestyle Chicken Tenders three tenders served with your choice of teriyaki, buffalo, BBQ or orange glazed	5	
Wings Served tossed or plain, your choice of teriyaki, buffalo, BBQ, or orange glazed		
1⁄2 lb.	6.25	
1 lb.	11.5	
2 lbs.	21.5	
5 lbs	54.5	
Truffle Fries shoestring fries, truffle oil, garlic, Parmesan cheese	6	
Fried Pickle Chips battered dill pickles, ranch dressing	3.5	
Sweet Potato Fries	5.5	
Homemade Tortilla Chips & Salsa	4	
Side of Guacamole	3	



Welcome to River's Edge Cafe and Bar at the Admiral Baker Golf Course. The Admiral Baker Navy Recreation Area is the property of the US Navy. All proceeds from our business operations benefit Navy quality of life initiatives for our Sailors, military retirees and their families via the Navy's Morale, Welfare and Recreation program.

The Admiral Baker Navy Recreation Area has a history unknown by most. It is a portion of a 400-acre site founded in 1895 by Burkill Jacques and known as Jacques Farm. By June 1940 the area was under federal ownership and designated US Marine Corps Camp Elliot, a part of MCAS Miramar.

In 1942, with more than 10,000 Marines in the San Diego area, Camp Elliot became the home of the Fleet Marine Force Training Center West Coast with the mission of training individual replacements for combat duty.

Following WWII, a portion of this training area came under Navy control. During the Korean War the Navy reactivated Camp Elliot as Naval Training Center Elliott Annex. It served as an auxiliary training center from 1951 to 1953 for additional recruits from Naval Training Center San Diego.

In 1955 the Navy Recreation Center was established and named for Vice Admiral Wilder D. Baker, Commandant of the 11th Naval District. Navy Morale, Welfare and Recreation (MWR) manage the property.

MWR's business operations on Admiral Baker Navy Recreation Area are self-supporting. We invite the public to visit our Catering & Conference Center, two 18-hole golf courses and RV Park. We hope you will return often and we appreciate your support of Navy quality of life programs.





# Breakfast ~ Served until 10:30 am

<b>Classics</b> Eggs cooked your style with your choice of toast	
The Traditional two bacon, two sausage, two eggs, house-made country potatoes	7
The Bunker one buttermilk biscuit with sausage gravy, two eggs, house-made country potatoes	7.5
The Stack two buttermilk pancakes, two bacon, two sausage, two eggs, house-made country potatoes	8
The Edge grilled ham steak, two eggs, house-made country potatoes	9.5
The Light two bacon, three egg whites, sliced tomato, sliced avocado	7
<b>Omelets</b> Three egg omelets served with country potatoes & your choice of toast	
Denver ham, mushrooms, bell peppers, onion, cheddar cheese	8.5
California bacon, avocado, tomato, jack cheese	8
Southwest avocado, cilantro, onion, tomato, jalapeño, pepper jack cheese	8
Garden mushrooms, spinach, house-made tomato jam, basil pesto, provolone cheese	8

#### Champagne Brunch at River's Edge

Join us on Sundays from 10 am until 1 pm\*. Our sumptuous buffet features a delightful variety based on the freshest ingredients available. Make your reservation by calling 619-487-0016.

\*Excludes Sunday holidays

#### River's Edge Signature Breakfast

Edge Benedict English muffin, ham, two fried eggs, hollandaise, served with fresh fruit	9
Smoked Lox Benedict English muffin, smoked salmon, two fried eggs, hollandaise, served with f	resh fruit
Corned Beef Hash corned beef hash, onions, potatoes, two eggs cooked your style, served wi	<b>9</b> th toast
<b>Chilaquilles</b> fried corn tortillas, salsa roja, cotija cheese, two fried eggs, sour cream	8
Breakfast Burrito flour tortilla, egg, house-made country potatoes, bacon, cheddar cheese, s	<b>6</b> alsa roja
Breakfast Croissant Melt one fried egg, turkey sausage, Swiss cheese, fresh spinach	5
Homestyle Oatmeal whole grain oats served with brown sugar, milk and your choice of toast	6

# Soups

Served with garlic bread.

Tomato Basil Bisque	3/cup	5/bowl	
Loaded Potato Soup topped with sour cream, shredded cheese, chives	4/cup	6/bowl	

### Salads

Served with garlic bread. Add grilled chicken - 3.5, grilled shrimp - 4.5, albacore tuna salad - 3 or smoked salmon - 4.25.

Raspberry Walnut spring mix, dried cranberries, candied walnuts, bleu cheese, raspberry vinaigrette	7.5
Caesar romaine, herbed croûtons, parmesan cheese, caesar dressing	7.5
Chopped Cobb romaine, tomato, bleu cheese, avocado, bacon, hard-boiled egg, ranch dressing	8.5
<b>Southwest</b> romaine, corn, black beans, tomato, bell pepper, red onion, avocado, fried corn tortilla strips, chipotle ranch dressing	8.5
Thai cabbage, peanuts, edamame, bell pepper, carrots, cilantro, rice noodles, sesame dressing	7.5

### Pastas

or smoked salmon - 4.25.	1
<b>Creamy Alfredo</b> farfalle pasta, alfredo sauce, garlic, basil, parmesan cheese	7.5
Lemon Parmesan farfalle pasta, garlic, lemon, olive oil, spinach, red pepper flakes, parmesan cheese	7.5
Garden Tomato Basil farfalle pasta, tomato basil sauce, parmesan cheese	7.5
Desserts	

Served with garlic bread. Add grilled chicken - 3.5, grilled shrimp - 4.5

#### Desserts

New York Style Cheese Cake served with chocolate sauce and whipped cream	4.5
Warm Apple Pie freshly baked in our kitchen, served with caramel sauce and whipped cream	4.5
River's Edge Sundae	4

vanilla ice cream, chocolate sauce, whipped cream, maraschino cherries and sprinkles

Fresh. Delicious. Enjoy

## Sandwiches

Served with your choice of shoestring fries or house salad. Upgrade your side to onion rings, truffle fries or sweet potato fries \$1.75

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Fresh Selections	
River's Edge Club toasted sourdough, lettuce, tomato, turkey breast, ham, avocado, bacon, house mayo	8
<b>Turkey Cobb Sandwich</b> French roll, lettuce, house-made tomato jam, bleu cheese, avocado, turkey, bacon, house mayo	9
Tuna Salad Croissant buttered croissant, house-made albacore tuna salad, lettuce, tomato	7
Avocado BLT toasted sourdough, bacon, lettuce, tomato, avocado, cheddar cheese, house mayo	7
Cali Cilantro Sandwich toasted wheat bread, tomato, lettuce, alfalfa sprouts, avocado, red onion, pepper jack cheese, sriracha cilantro aioli	7
Add fried egg, bacon, turkey or ham	2.5
From the Grill	
Tuna Melt sourdough, house-made albacore tuna salad, cheddar cheese	8
Patty Melt marbled rye, caramelized onions, Swiss cheese	9
Reuben marbled rye, thousand island, Swiss cheese, corned beef, sauerkraut	8
Philly Cheesesteak French roll, beef sirloin, bell pepper, caramelized onion, mushrooms, provolone cheese	8
Philly Firehouse French roll, beef sirloin, bell pepper, caramelized onion, mushrooms, jalapeños, pepper jack cheese	9
Tuscan Grilled Cheese sourdough, house-made tomato jam, basil pesto, provolone cheese, jack cheese	8
Burgers	
Your choice of fresh, half-pound Angus burger or grilled chicken breast served with your choice of shoestring fries or house salad. Upgrade your to onion rings, truffle fries or sweet potato fries \$1.75	
Edge Classic fried pickle, leaf lettuce, red onion, American cheese, thousand island	9.75
<b>Bloody Mary</b> bloody mary ketchup, fried egg, bacon, cheddar cheese, spring mix, horseradish aioli	10.25
Blue Cheese Bacon bacon, caramelized onions, blue cheese, house mayo	10.25
Smoky BBQ Bacon bacon, cheddar cheese, fried onion ring, bbq sauce,	10.25

California house-made tomato jam, pepper jack cheese, fresh avocado, corn tortilla strips, spring mix, alfalfa sprouts, sriracha cilantro aioli

**Mushroom Swiss** 9.75 mushrooms, caramelized onions, Swiss cheese, house mayo 10.25 Teriyaki

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grilled pineapple, cheddar cheese, red onion, teriyaki sauce, house mayo