

SOUPS & SALADS

Soup du Jour

Created From Our Local Bounty

\$13

French Onion Soup

Caramelized Onion Broth

Butter Croutons, Thyme, Gruyere

\$15

Edgewater Salad

Arugula, Red Leaf Lettuce, Frisee, Candied Pecans

Feta Cheese, Green Apples, Blueberries, Cider Vinaigrette

\$16

Caesar Salad

Romaine, House Dressing, Double Smoked Bacon

Grana Padano, Garlic Croutons

\$16

Bufala Mozzarella Salad

Chickpea and Lentil Salad, Cherry Tomatoes,

Basil Vinaigrette, Balsamic Glaze

\$19

APPETIZERS

Fried Broccoli Crown

Caramelized Soy Sauce, Peanuts, Pickled Shallots, Scallions, Chili Oil

\$10

Rabbit and Foie Gras Terrine

Bacon, Pickled Onions and Button Mushrooms, Grainy Mustard,

Roasted Pistachios, Crostini, Jus

\$15

Famous Edgewater Crab Cake

Cucumber Kimchi, Frisee, Avocado, Red Onion

\$19

APPETIZERS

Scallops

Double Smoke Bacon, Parsley and Chive Puree
Cream Poached Potatoes
\$21

Grilled Calamari

Piri Piri, Kale, Black Olive, Preserved Lemon,
Smoked Paprika Aioli, Puffed Wild Rice
\$14

Mushroom Crepes

Goat Cheese Brulee
\$16

Grilled Lamb Chops

Sriacha Lime Honey Glaze, Gorgonzola Aioli, Apple Fennel Slaw
\$19

Casino Oysters

Double Smoked Bacon, Arugula, Pernod Cream
Herbed Parmesan Panko Crust
\$29

Burrata

Sliced Italian Meats, Marinated Olives, Balsamic Onion Jam,
Arugula, Grainy Mustard, Grilled Bread, EVOO
\$29

Butternut Squash Agnolotti

Sage & Parsley Pesto, Grape Tomatoes,
Candied Walnut, Goat Cheese Fonduta
\$18

Edgewater Escargots

Tomato, Chickpea and Tamarind Chutney,
Lime Yogurt, Spicy Green Curry Sauce
\$15

Fresh Oysters

Red Wine Mignonette, Cocktail Sauce Lemon
\$24

Giant Shrimp Cocktail

Classic Cocktail Sauce, Fresh Lemon
\$24

Entrees

All our Steaks are charbroiled and brushed with Roasted Garlic and Herb Butter. Served with Seasonal Vegetables, choice of Potato, and Choice of Sauce

Filet Mignon

8 oz AAA

\$46

USDA Prime NY Striploin

12 oz

\$45

CAB Ribeye

16 oz Canadian

\$47

Tomahawk Steak for 2

3lb Bone-In

\$48 per person

Surf n Turf

Grilled 8oz Filet, Two Roasted Lobster Tails, Drawn Butter

MKT

Add-ons

Pan Roasted Mushrooms \$9

Garlic Chili Shrimp (4) \$16

Blackened Scallops (2) \$19

Roasted Lobster Tail \$21

Potatoes

Buttermilk Mashed

Garlic Truffle Pecorino Fries

Fondant (Butter Poached)

Warm Fingerling Salad, Horseradish Creme Fraiche

Sauces

Bordelaise

House HP

Béarnaise

Brandy Peppercorn

Chimichurri

Black Truffle Blue Cheese Butter

Entrees

Grilled Cauliflower Steak

Brown Butter Poached, Lentils and Chickpeas, Cheddar Cauliflower Puree
Green Apple, Mulled Raisin, Roasted Almonds
\$28

Chicken Gorgonzola

Grilled Supreme, House Made Gnocchi
Double Smoked Bacon, Roasted Mushrooms
Grape Tomatoes, Arugula, Gorgonzola Cream
\$29

Seafood Bouillabaisse

Butter Poached Lobster, Grilled Jumbo Shrimp, Seared Scallop
Saffron Tomato Fennel Stew, Fingerling Potatoes, Rouille
\$33

Australian Lamb Rack

Garlic, Mustard and Herb Crust, Crushed Fingerlings,
Roasted Vegetables, Pomegranate Mint Gastrique
\$45

Shrimp and Scallop Tagliatelle

House made Tagliatelle, Lemon Caper Butter Sauce, Grape Tomatoes
Kalamata Olives, White Anchovies, Herbed Panko
\$36

Milanese-Style Veal Saltimbocca

Veal Chop Stuffed with Fontina Cheese and Prosciutto
Pan Fried and Crusted with Panko
Fried Sage, Fresh Parm, Grilled Lemon
\$39

Tomahawk Short Rib

Red Wine Braised Butter Poached Shrimp, Brown Sugar Carrot Puree,
Mushroom Acini de Pepe, Crispy Leeks
\$38

Arctic Char

Potato Rosti, Beets, Horseradish Creme Fraiche, Dill Oil
\$29

Duck Confit

Foie Gras Poached, Celeriac Puree, Fondant Potatoes
Roasted Vegetables, Red Currant Jus
\$35