

Appetizers

Fried Brussels Sprouts 11
Gorgonzola, Candied Pecans, Balsamic
Vinegar

Grilled Octopus 14
Fingerling Potatoes, Mixed Olives
Pepperoncini, Pine Nuts, Grape Tomatoes
Caperberries, Celery, Lemon Parsley
Vinaigrette

Escargots 14
Double Smoked Bacon, Mushrooms
Madeira Butter Sauce, Vol-au-Vent

Famous Crab Cakes 19
Caper Remoulade
Apple Celeriac Slaw

Tuna Tarte 18
Wasabi Sour Cream, Avocado
Pickled Ginger, Sesame Seeds, Scallions

Fresh Oysters MKT
Red Wine Mignonette, Lemon
Green Chili Sauce

Jumbo Shrimp Cocktail 24
Chilled Jumbo Shrimp
Cocktail Sauce, Lemon

Chacuterie Board 19
Grainy Mustard, Gherkins, Crostini

Soups & Salads

Soup de Jour 13

French Onion Soup 14
Caramelized Onion Broth
Butter Croutons, Gruyere Cheese

Edgewater Salad 16
Arugula, Red Leaf Lettuce, Frisee,
Candied Pecans, Feta Cheese,
Green Apple, Soaked Cranberries
Apple Cider Vinaigrette
Add Chicken \$10 Add Shrimp Trio \$14

Caesar Salad 15
Romaine Lettuce
House Dressing, Double Smoked Bacon
Grana Padano, Butter Croutons

Buffalo Mozzarella 17
Arugula, Roasted Tomato Vinaigrette,
Croutons, Balsamic Marinated
Vegetables

Steaks

Steaks are charbroiled & brushed with
Roasted Garlic & Clarified Butter.
Served with Demi Glace, Fries & Vegetables.

<u>Filet Mignon</u>	39
8 oz Certified Angus Add Blue Cheese 3	
<u>Jr. NY Striploin</u>	28
8oz	
<u>NY Striploin</u>	38
12 oz Certified Angus	
<u>Ribeye</u>	44
18oz Certified Angus	

Sandwiches

Served with Soup or Fries
Substitute Edgewater or Caesar Salad **3**

<u>Edgewater Club</u>	19
Roast Turkey Breast, Bacon, Avocado Tomato, Leaf Lettuce, Chive Mayo Havarti, Sourdough	
<u>Beef Dip</u>	17
Shaved Prime Rib, Caramelized Onions and Mushroom Provolone, Baguette	

Entrees

<u>Seasonally Inspired Quiche</u>	19
With Soup or Salad (Caesar/Edgewater Salad)	
<u>Ancient Grain Bowl</u>	21
Seared Halloumi, Avocado, Lentils Wild Rice, Red Quinoa, Farro Crispy Chickpeas Citrus Fennel Vinaigrette	
<u>Choucroute Garnie</u>	19
Game Sausage, Pork Belly and Shanks Sauerkraut, Juniper Berries Fingerling Potatoes	
<u>Chicken Parm & Linguine</u>	25
Breaded and Pan Fried Breast, Stuffed with Sundried Tomatoes, Basil, Provolone, Slow Roasted Tomato Sauce	
<u>Seared Tuna</u>	25
Tonnato Aioli, Orzo, Sicilian Olive Salad Caperberries, Fresh Lemon	
<u>Grilled Halibut and Chips</u>	28
Duck Fat Fries, Braised Cabbage Minted Peas, Tartar Sauce	
<u>Osso Bucco</u>	28
Farro Risotto, Vegetables, Panko Gremolata Red Wine Pan Sauce	
<u>Seared Scallops</u>	28
Mushroom Risotto	
<u>Grilled Chix Chopped Salad</u>	26
Avocado, Tomato, Lettuce Lentils, Quinoa, Chix peas, Feta	
<u>Daily Fish</u>	MKT
<u>Daily Meat</u>	MKT
<u>Daily Pasta</u>	MKT