

## 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, Soaked Cranberries, Cider Vinaigrette

\$16

### Caesar Salad

Romaine, House Dressing, Double Smoked Bacon

Grana Padano, Garlic Croutons

\$16

### Buffalo Mozzarella Salad

Arugula, Roasted Tomato Vinaigrette, Croutons, Balsamic Marinated Vegetables

\$18

## APPETIZERS

### Fried Brussels Sprouts

Gorgonzola, Candied Pecans, Balsamic Vinegar

\$11

### Tuna Tartare

Wasabi Sour Cream, Avocado, Pickled Ginger, Sesame Seeds, Scallions

\$19

### Famous Edgewater Crab Cake

Caper Remoulade, Celeriac Apple Slaw

\$19

## **APPETIZERS**

### **Scallops**

Crispy Pork Belly, Salsa Verde Pea Tendrils, Grainy Mustard Vinaigrette

\$21

### **Foie Gras**

Bourbon Cured Torchon, Sweet Bourbon Glass, Crostini, Pineapple Chutney

\$22

### **Charcuterie Board**

Grainy Mustard, Gherkins, Crostini

\$21

### **Grilled Octopus**

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

\$18

### **Edgewater Escargots**

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

\$15

### **Fresh Oysters**

Red Wine Mignonette, Cocktail Sauce Lemon  
Fresh Horseradish, Habanero Hot Sauce

\$23

### **Jumbo Shrimp Cocktail**

Classic Cocktail Sauce, Fresh Lemon

\$23

### **King Crab Dip**

Mascarpone, Parmesan, Smoked Paprika, Lemon Zest, Garlic, Grilled Bread

## Entrees

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

### Filet Mignon

8 oz AAA

\$49

### USDA Prime NY Striploin

12 oz

\$45

### USDA Prime Rib Eye

16 oz

\$46

### Tomahawk Steak for 2

3lb Bone-In

\$46 per person

### Edgewater Veal Chop Duo

King Crab & Claw, Béarnaise Sauce , Drawn Butter  
MKT

### Surf n Turf

Grilled 8oz Filet, Two Roasted Lobster Tails or Crab Legs, Drawn Butter  
MKT

### Waygu Feature

MKT

### Add-ons

Pan Roasted Mushrooms \$9

Garlic Chili Shrimp (5) \$16

Blackened Scallops (2) \$16

Roasted Lobster Tail \$21

French Fries \$6

Truffle Pecorino Fries \$9

### Sauces

Bordelaise

House HP

Béarnaise

Brandy Peppercorn

Chimichurri

Black Truffle Blue Cheese Butter

## Entrees

### Ancient Grain Bowl

Seared Halloumi, Avocado, Lentils, Wild Rice, Red Quinoa, Farro  
Crispy Chickpeas, Citrus Fennel Vinaigrette  
\$26

### Chicken Gorgonzola

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

### Lobster Ravioli

Lobster and Ricotta Stuffing, Brandied Lobster Tomato Sauce,  
Cream, Toasted Breadcrumbs  
\$29

### Australian Lamb Rack

Gruyere and Cheddar Mashed Potatoes, Brown Butter Mushrooms,  
Green Apple, Crispy Artichokes, House made Apple Butter  
\$45

### Shrimp and Scallop

Mushroom Risotto, Shaved Truffle  
\$34

### Milanese-Style Veal Saltimbocca

Veal Chop Stuffed with Fontina Cheese and Prosciutto,  
Pan Fried and Crusted with Panko  
Fried Sage, Fresh Parm, Grilled Lemon  
\$37

### Osso Bucco

Bacon, Roasted Cauliflower, Farro Risotto, Roasted Carrots  
Panko Gremolata, Red Wine Pan Sauce  
\$34

### Seared Halibut

Butter Poached Fingerling Potatoes, Broccolini, Roasted Tomatoes,  
Grilled Fennel, Cointreau Tarragon Buerre Blanc  
\$39

### Seared Tuna

Tonnato Aioli, Orzo, Sicilian Olive Salad, Caperberries, Fresh Lemon  
\$39