

## **PREFIXE MENU**

Tuesday-Thursday

### **First Course**

Caesar Salad

or

Edgewater Salad

or

Daily Soup

### **Main Course**

Steak & Lobster (1)

### **Dessert Course**

Daily Dessert

\$79 +tax

## **SOUPS & SALADS**

### **Soup du Jour**

Created From Our Local Bounty

\$13

### **French Onion Soup**

Garlic Croutons, Gruyere

\$14

### **Edgewater Salad**

Arugula, Leaf Lettuce, Frisee, Candied Pecans  
Feta Cheese, Asian Pear, Beets, Cider Vinaigrette

\$16

### **Caesar Salad**

Romaine, House Dressing, Double Smoked Bacon  
Parmigiano Reggiano, Garlic Croutons

\$16

### **Fresh Italian Buffalo Mozzarella**

15-Year-Old Balsamic Vinegar, Extra Virgin Olive Oil  
Fresh Basil

\$18

## **APPETIZERS**

### **Fried Brussels Sprouts**

Gorgonzola, Candied Pecans, Balsamic Vinegar

\$12

### **Escargots**

Roasted Mushrooms, Grape Tomatoes

Garlic Parmesan Truffle Cream Sauce

Pickled Shallots, Grilled Baguette

\$16

### **Famous Edgewater Crab Cake**

Caper Remoulade, Celeriac Apple Slaw

\$19

### **Scallops**

Caramelized Corn Puree, Chorizo, Cauliflower

Potato Hash, Cilantro Oil

\$21

### **Charcuterie and Cheese Board**

Mustards, Jams, Pickles, Crostini

\$22

### **Grilled Octopus**

Fingerling Potatoes, Mixed Olives, Pepperoncini, Pine Nuts, Grape Tomatoes

Caperberries, Celery, Lemon Parsley Vinaigrette

\$18

### **Breaded Olives**

Calabrian Chili and Lemon Parsley Aioli

\$11

### **Fresh Oysters**

Red Wine Mignonette, Cocktail Sauce Lemon

Fresh Horseradish, Red Cholula Hot Sauce

\$22

### **Hot Garlic Shrimp**

Spicy Sambol Butter, Pickled Red Onions, Grilled Baguette

\$22

**Fried Calamari**

Salt and Pepper Dust, Marinara, Chipotle Aioli, Cajun Ranch  
\$15

**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  
\$52

**USDA Prime NY Striploin**

12 oz  
\$49

**USDA Prime Rib Eye**

16 oz  
\$49

**Tomahawk Steak for 2**

3lb Bone-In  
\$49 per person

**Surf n Turf**

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

**Wagyu Feature**

MKT

**Add-ons**

Pan Roasted Mushrooms **\$9**  
Garlic Chili Shrimp (5) **\$17**  
Blackened Scallops (2) **\$16**  
Roasted Lobster Tail **\$21**  
French Fries **\$6**  
Truffle Pecorino Fries **\$9**  
Foie Gras **\$19**

## **Sauces**

Bordelaise

House HP

Béarnaise

Brandy Peppercorn

Black Truffle Blue Cheese Butter

## **ENTREES**

### **Vegetable Potato Bowl**

Fried Halloumi, Cauliflower Jalapeno Hummus, Broccolini  
Spiced Chickpeas, Crispy Kale, Maple Tahini Drizzle

\$29

### **Chicken Gorgonzola**

House Made Gnocchi, Gorgonzola Cream Sauce, Double Smoked Bacon  
Mushrooms, Grape Tomatoes, Cream Cheese

\$32

### **Lobster Trio**

Grilled Soppresata Wrapped Lobster Tail  
Lobster and Crème Fraiche Raviolo  
Smoked Paprika Lobster Bisque, Herb Salad, Olive Oil

\$35

### **Australian Lamb Rack**

Panko-Honey Mustard Crust, Barley, Brie Risotto, Minted Jus

\$49

### **Shrimp and Scallop Risotto**

Spinach, Charred Broccolini, Grape Tomatoes, Cream Cheese

\$39

### **Rigatoni**

Ricotta and Walnut Pesto, Oregano, Parmigiano Reggiano, Shaves Truffle

\$34

### **Halibut**

Leon-Olive Oil Poached Potatoes, Confit Tomatoes, Braised Greens  
Leeks, Saffron Aioli

\$45

**Salmon**

Sweet Potato Puree, Goat Cheese, Lentils, Kale,  
Brussels Sprouts, Pomegranate, Pumpkin Seeds

\$32

**Veal Tenderloin**

Duck Fat Potato Pave, Cauliflower, Roasted Beets, Foie Gras Jus

\$43