

Soups & Salads

Soup du Jour 13
Seasonally Inspired

French Onion Soup 15
Garlic Croutons, Gruyere

Edgewater Salad 16
Arugula, Leaf Lettuce, Frisee
Candied Pecans, Feta Cheese
Asian Pear, Beets,
Apple Cider Vinaigrette
Add Chicken \$10
Add Shrimp Trio \$14

Caesar Salad 15
Romaine Lettuce
House Dressing, Double Smoked Bacon
Parmaggiano Reggiano, Garlic Croutons

Fresh Italian Buffalo Mozzarella 19
15-Year-Old Balsamic Vinegar, Extra Virgin
Olive Oil, Fresh Basil

PREFIXE LUNCH MENU

First Course

Caesar Salad
Or
Edgewater Salad
Or
Daily Soup

Main Course

Salmon
Or
NY Steak

Dessert Course

Daily Dessert
\$49 + tax

Appetizers

Fried Brussels Sprouts 13
Gorgonzola, Candied Pecans
Balsamic Vinegar

Grilled Octopus 18
Fingerling Potatoes, Mixed Olives
Pepperoncini, Pine Nuts, Grape Tomatoes
Caperberries, Celery
Lemon Parsley Vinaigrette

Breaded Olives 11
Calabrian Chili &
Lemon Parsley Aioli

Famous Crab Cake 19
Caper Remoulade
Apple Celeriac Slaw

Fresh Oysters MKT
Red Wine Mignonette, Lemon
Red Cholula Hot Sauce

Hot Garlic Shrimp 22
Spicy Sambal Butter, Pickled Red Onions
Grilled Baguette

Charcuterie and Cheese Board 22
Mustards, Jams, Pickles, Crostini

Fried Calamari 16
Marinara, Chipotle Aioli, Cajun Ranch

Steaks

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

Filet Mignon 45

8 oz Certified Angus
Add Blue Cheese 3

Jr. NY Striploin 28

8oz

NY Striploin 45

12 oz Certified Angus

Ribeye 49

18oz Certified Angus

Sandwiches and Quiche

Served with Soup or Fries
Substitute Edgewater or Caesar Salad 4

Edgewater Club 20

Roast Turkey Breast, Bacon, Avocado
Tomato, Leaf Lettuce, Chive Mayo
Havarti, Croissant

Grilled Prime Rib Sandwich 20

Crispy Onions, Smoked Provolone
Horseradish Sour Cream, Arugula
Brioche Bun

Seasonally Inspired Quiche 20

With Soup or Salad
(Caesar/Edgewater Salad)

Entrees

Vegetarian Sweet Potato Bowl 21

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

Chicken Caesar 25

Grilled Chicken
Classic Caesar Salad

Salmon 25

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

Chicken 25

Roasted Potato Fingerlings, Cauliflower
Roasted Beets, Demi-Glace

Scallop Risotto 24

Roasted Mushrooms, Pecorino, Thyme

Rigatoni Pesto 21

Ricotta and Walnut Pesto, Oregano
Parmigiano Reggiano
Add Seafood 15
Add Truffle at MKT Price

Lobster Frittata 24

Grilled Zucchini, Corn, Jalapenos, Scallions
Gruyere, Cheddar, Smoked Paprika

Mussels and Fries 19

White Wine Butter, Fine Herbs
Saffron Aioli

Daily Fish MKT

Daily Meat MKT

Daily Pasta MKT