

PREFIXE MENU

Tuesday-Thursday

First Course

Caesar Salad

or

Edgewater Salad

or

Daily Soup

Main Course

Steak & Lobster (1)

Dessert Course

Daily Dessert

\$89 +tax

SOUPS & SALADS

Soup du Jour

Created From Our Local Bounty

\$14

French Onion Soup

Garlic Croutons, Gruyere

\$16

Edgewater Salad

Arugula, Leaf Lettuce, Frisee, Candied Pecans
Feta Cheese, Green Apple, Fresh Blueberries, Cider Vinaigrette

\$18

Caesar Salad

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

\$17

Arugula Salad

Heirloom Tomato, Red Onion, Pumpkin Seeds, Shaved Parmesan
Red Wine Vinaigrette

\$15

APPETIZERS

Caprese

Buffalo Mozzarella, Heirloom Tomato
Fresh Basil, 15yr old Balsamic Glaze
Extra Virgin Olive Oil
\$19

Famous Edgewater Crab Cake

Caper Remoulade, Celeriac Apple Slaw
\$25

Seared Fresh Scallops

Double Smoked Bacon, Cauliflower, Potato Hash, Corn Puree
\$24

Fresh Oysters

Red Wine Mignonette, Cocktail Sauce, Lemon
Fresh Horseradish, Red Cholula Hot Sauce
\$25

Fried Calamari

Marinara Sauce, Lemon Parsley Aioli
\$19

Peach & Prosciutto Flatbread

Grilled Peach and fresh Prosciutto Flatbread
Ricotta, Basil, Balsamic Glaze
\$19

Charcuterie & Cheese

Cured Meats, Aged Cheese, Pickles, Olives, Mustards
Jams, Honey, Crostini
\$30

Classic Shrimp Cocktail

Poached Shrimp, House Cocktail Sauce
Fresh Lemon
\$18

Fresh Chilled Tuna Medallions

Sesame Seed Crusted, Avocado, Wasabi
Caramelized Soy, Lime Vinaigrette, Wontons
\$24

ENTREES

All our Steaks are charbroiled & brushed with Roasted Garlic & Herb Butter.
Served with Choice Potato.

Filet Mignon

8 oz USDA Prime
\$55

USDA Prime NY Striploin

12 oz
\$49

USDA Prime Rib Eye

16 oz
\$54

Tomahawk Steak for 2

3lb Bone-In
\$59 per person
(includes choice of one potato and veg)

Surf n Turf

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

Wagyu Feature

MKT

Add-ons & Sides

Choice Potato	Pan Roasted Mushrooms, Caramelized Onions, Parmesan	\$10
Mashed – Buttermilk, Garlic		
French Fries – Salt & Pepper, Fry Sauce	Garlic Chili Shrimp (5)	\$15
Warm Potato Salad – Horseradish Cream Arugula, Cider Vinagrette	Blackened Scallops (3)	\$19
	Roasted Lobster Tail	\$25
Sauces \$3	Broccolini, Garlic, Chili Flakes	
Bordelaise	White Wine Butter	\$10
House HP		
Béarnaise	Truffle Pecorino Fries	\$11
Brandy Peppercorn		
Black Truffle Blue Cheese Butter	Foie Gras	\$22
	Mixed Vegetables for 2	\$12

ENTREES

Vegetable Sweet Potato Bowl

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

\$28

Chicken Gorgonzola

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

\$33

Australian Lamb Rack

Pistachio Crust, Toasted Barley, Carrot Puree, Mint Apple Salsa
Syrah Syrup

\$52

Shrimp and Scallop Risotto

Roasted Mushrooms, Pecorino, Thyme, Shaved Truffle

\$41

Truffle Sacchetti Pasta

Truffle Ricotta Stuffed Pasta, Black Truffle White Wine Butter
Parmagiano Reggiano

\$30

Salmon

Quinoa Ratatouille, Goat Cheese, Balsamic Reduction
Frisee Pea Tendril Salad

\$32

Halibut

Grilled Halibut, Roast Fingerling Potatoes, Olive Oil Poached Tomatoes
Zucchini, Sugar Snap Peas, Tarragon Saffron Aioli

\$42

Seafood Platter for Two

Two Roasted Lobster Tails, 3 Seared Scallops, ½ lb Cold King Crab
6 Cold Shrimp, 6 Oysters, ¼ lb Smoked Salmon, Sesame Crusted Tuna
Drawn Butter, Cocktail Sauce, Mignonette, Lemon, Hot Sauce, Wasabi, Capers

No Substitutions - Sorry

\$Don't Ask just enjoy