

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, Cranberries, Cider Vinaigrette

\$18

Caesar Salad

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

\$17

Arugula Salad

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

\$15

APPETIZERS

Fried Brussels Sprouts

Caramelized Soya Sauce, Citrus Sesame Vinaigrette,
Pickled Chilies, Toasted Peanuts

\$14

Famous Edgewater Crab Cake

Caper Remoulade, Celeriac Apple Slaw

\$25

Seared Fresh Scallops

Artichoke And Pancetta Cream, Fried Artichokes, Grilled Broccolini,
Butter Toasted Breadcrumbs

\$25

Fresh Oysters

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

\$25

Fried Calamari

Marinara Sauce, Lemon Parsley Aioli

\$20

Fresh Burrata

Shaved Truffle, Crostini, EVOO

Arugula, Honey

\$29

Charcuterie & Cheese

Cured Meats, Aged Cheese, Pickles, Olives, Mustards
Jams, Honey, Crostini

\$29

Classic Shrimp Cocktail

Poached Shrimp, House Cocktail Sauce
Fresh Lemon

\$24

Octopus

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

\$24

ENTREES

All our Steaks are charbroiled & brushed with Roasted Garlic & Herb Butter.
Served with Choice Potato OR Vegetables & Demi-Glace

Filet Mignon

8 oz USDA Prime
\$57

USDA Prime NY Striploin

12 oz
\$49

USDA Prime Rib Eye

16 oz
\$54

Porterhouse Steak for 2

40oz Best of Both Worlds
\$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/Vegetables		
Mashed – Buttermilk, Garlic	Pan Roasted Mushrooms, Caramelized Onions, Parmesan	\$10
French Fries – Salt & Pepper, Fry Sauce	Garlic Chili Shrimp (5)	\$15
Warm Potato Salad – Horseradish Cream Arugula, Cider Vinagrette	Blackened Scallops (3)	\$19
Vegetable Medley	Roasted Lobster Tail	\$25
	Broccolini, Garlic, Chili Flakes White Wine Butter	\$10
	Truffle Pecorino Fries	\$11
	Foie Gras	\$22
	Mixed Vegetables for 2	\$12

ENTREES

Vegetable Sweet Potato Bowl

Fried Halloumi, Cauliflower Jalapeno Hummus, Broccoli
Spiced Chickpeas, Crispy Kale, Maple Tahini Drizzle
\$28

Chicken Gorgonzola

House Made Gnocchi, Gorgonzola Cream Sauce, Double Smoked Bacon
Mushrooms, Grape Tomatoes
\$34

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
Parmigiano Reggiano
\$30

Salmon

Squash Puree, Goat Cheese, Lentils, Kale, Brussels Sprouts, Pomegranate,
Pumpkin Seeds
\$32

Roasted Duck Breast

Duck Fat Fingerlings, Roasted Root Vegetables, Blueberry Balsamic Gastrique,
Foie Gras Jus
\$39

Chilean Seabass

Cauliflower, Potato Pave, Confit Tomatoes, Salsa Verde
\$55

Veal Edgewater

7oz Tenderloin, Lobster Tail, Béarnaise Sauce
\$55