

**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**

Seasonally Inspired

\$14

**French Onion Soup**

Garlic Croutons, Gruyere

\$16

**Edgewater Salad**

Arugula, Leaf Lettuce, Frisee, Candied Pecans

Feta Cheese, Asian Pear, Blueberries, 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**

Double Smoked Bacon, Celeriac Puree  
Pomegranate Seeds, Saffron Oil  
\$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

### **Baked Feta**

Fried Pita, Baba Ganoush, Grilled Vegetables, Mint, EVOO  
\$16

### **Hot Garlic Shrimp**

Garlic Chili Butter, Pickled Onions, Grilled Baguette  
\$24

### **Tuna Tartare**

Avocado, Cucumber, Sesame, Wasabi Creme Fraiche Wontons  
\$19

### **Steamed King Crab Legs**

8oz, Drawn Garlic Butter  
\$45

## **ENTREES**

All our Steaks are seasoned with our House Blend of Spices, brushed with Herbed Garlic Butter,  
Served with Choice of Potato and Demi-Glace.

### **Filet Mignon**

8 oz USDA Prime

\$54

### **USDA Prime NY Striploin**

12 oz

\$49

### **USDA Prime Rib Eye**

16 oz

\$56

### **Tomahawk Steak for 2**

40oz

\$49 per person

(includes choice of one potato and veg.)

### **Surf n Turf**

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

MKT

### **Striploin & King Crab**

12oz Striploin, 8oz Crab Legs, Drawn Butter

\$99

### **Wagyu Feature**

MKT

### **Add-ons & Sides**

Pan Roasted Mushrooms, Caramelized Onions, Parmesan \$10

Garlic Chili Shrimp (5) \$15

Blackened Scallops (3) \$19

Roasted Lobster Tail \$25

Broccolini, Garlic, Chili Flakes  
White Wine Butter \$10

Truffle Pecorino Fries \$11

Foie Gras \$22

King Crab Legs, Drawn Butter \$45

Mixed Vegetables for 2 \$12

### **Choice Potato/Vegetables**

Mashed – Buttermilk, Garlic, Rosemary

French Fries – Salt & Pepper, Fry Sauce

Warm Potato Salad – Horseradish Cream  
Arugula, Cider Vinagrette

Vegetable Medley

## ENTREES

### Vegetable Sweet Potato Bowl

Fried Halloumi, Cauliflower Jalapeno Hummus, Broccolini  
Spiced Chickpeas, Crispy Kale, Maple Tahini Drizzle  
\$27

### Chicken Gorgonzola

House Made Gnocchi, Gorgonzola Cream Sauce, Double Smoked Bacon  
Mushrooms, Grape Tomatoes  
\$33

### Australian Lamb Rack

Pistachio Crust, Toasted Barley, Carrot Puree, Mint Apple Salsa  
Syrah Syrup  
\$52

### Shrimp and Scallop Risotto

Mushroom Medley, Pecorino, Thyme, Shaved Truffle  
\$39

### Truffle Sacchetti Pasta

Truffle Ricotta Stuffed Pasta, Black Truffle White Wine Butter  
Parmigiano Reggiano  
\$29

### Salmon

Squash Puree, Goat Cheese, Lentils, Kale, Brussels Sprouts, Pomegranate,  
Pumpkin Seeds  
\$33

### Spicy Seafood Linguine

Clam Tomato Sauce, Lobster, Scallops, Shrimp, Calabrian Chilies,  
Toasted Breadcrumbs  
\$45

### Tagliatelle Bolognese

Pork & Veal Ragout, Cream, Parmigiano Reggiano  
\$29

### Braised Beef Short Rib

Grainy Mustard Mashed, Roasted Carrots, Cauliflower,  
Confit Tomatoes, Fried Pickled Onions  
\$38