

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

\$13

French Onion Soup

Garlic Croutons, Gruyere

\$16

Edgewater Salad

Arugula, Leaf Lettuce, Frisee, Candied Pecans, Grape Tomatoes
Feta Cheese, Watermelon, Avocado, White Balsamic Cracked Pepper Vinaigrette

\$18

Caesar Salad

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

\$16

APPETIZERS

Fried Brussels Sprouts

With Gorgonzola, Candied Pecans
Aged Balsamic
\$14

Famous Edgewater Crab Cake

Remoulade Sauce, Celeriac Apple Slaw
\$26

Seared Fresh Scallops

Double Smoked Bacon, Celeriac Puree
Pomegranate Seeds, Saffron Oil
\$29

½ Dozen Fresh Oysters

Red Wine Mignonette, Cocktail Sauce, Lemon
Fresh Horseradish, Hot Sauce
\$22

Fried Calamari

Marinara Sauce, Lemon Parsley Aioli
\$21

Caviar

Classically served
Blini, Crème Fraiche, Chives
\$150

Escargots

Roasted Mushrooms, Black Truffle Cream
Shaved Pecorino Cheese, Chives
\$15

Cheese Board

Selection of Cheeses, Compotes, Fruit,
Crackers
\$25

Octopus

Fingerling Potatoes, Pepperoncini, Pine Nuts
Grape Tomatoes, Caperberries, Celery
Lemon Parsley Vinaigrette
\$25

Oysters Edgewater

Double Smoked Bacon, Spinach
White Parmesan Cream, Panko
\$26

Hot Garlic Shrimp

Garlic Chili Butter, Pickled Onions, Grilled
Baguette
\$22

Tuna Tartare

Avocado, Cucumber, Sesame
Wasabi Creme Fraiche, Wontons
\$22

Steamed Mussels

White Wine Butter, Garlic
Fresh Herbs, Grilled Baguette
\$18

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

\$57

USDA Prime NY Striploin

12 oz

\$49

USDA Prime Rib Eye

16 oz

\$59

Surf n Turf

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

MKT

Wagyu Feature

MKT

Choice Potato/Vegetables

Mashed – Buttermilk, Garlic, Rosemary

French Fries – Salt & Pepper, Fry Sauce

Warm Potato Salad – Horseradish Cream
Arugula, White Balsamic Vinaigrette

Vegetable Medley

Add-ons & Sides

Pan Roasted Mushrooms, Caramelized
Onions, Parmesan \$10

Garlic Chili Shrimp (5) \$15

Blackened Scallops (3) \$26

Roasted Lobster Tail \$29

Broccolini, Garlic, Chili Flakes \$12

Truffle Pecorino Fries \$9

Mixed Veg for Two \$10

ENTREES

Vegetable Sweet Potato Bowl

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

Gnocchi Gorgonzola

House Made Gnocchi,
Gorgonzola Cream Sauce
Double Smoked Bacon
Mushrooms, Grape Tomatoes
\$26

Add Chicken Add Shrimp
Add Scallops

Australian Lamb Rack

Pistachio Mustard Crusted,
Warm Chickpea Salad, Roasted Carrots,
Charmoula Sauce
\$51

Shrimp and Scallop Risotto

Grilled Corn, Marinated Peppers
Feta, Fresh Oregano
\$41

Truffle Sacchetti Pasta

Truffle Ricotta Stuffed Pasta, Black Truffle
White Wine Butter
Parmagiano Reggiano
\$32

Add Chicken Add Shrimp
Add Scallops

Seasame Crusted Salmon

Mushroom Fried Rice, Asian Vegetable Slaw
Ginger Yuzu Buerre Blanc
\$37

Spicy Seafood Linguine

Tomato Sauce, Mussels, Shrimp, Clams,
Calabrian Chilies,
Toasted Breadcrumbs
\$39

Grilled Halibut & Chips

Salt & Vinegar Fries, Braised Red Cabbage
Minted Peas, Remoulade Sauce
\$37

Lobster Trio

Mascarpone and Lobster stuffed Ravioli
Calabrese Salami wrapped Lobster Tail
Smoked Paprika Lobster Bisque
Fresh Mint Salad
\$45

Daily Features

Meat

Fish