

PREFIXE MENU

Tuesday-Thursday

First Course

Caesar Salad

or

Edgewater Salad

or

Daily Soup

Main Course

Steak & Lobster (1)

Dessert Course

Daily Dessert

\$99 +tax

SOUPS & SALADS

Soup du Jour

Seasonally Inspired

\$14

French Onion Soup

Garlic Croutons, Gruyere

\$16

Edgewater Salad

Arugula, Leaf Lettuce, Frisee, Candied Pecans

Goat Cheese Feta, Apples, Drunken Cranberries, White Balsamic Cracked Pepper Vinaigrette

\$19

Caesar Salad

Romaine, House Dressing, Double Smoked Bacon

Parmigiano Reggiano, Garlic Croutons

\$17

APPETIZERS

Fresh Burrata

Warm Nduja and Gremolata
Aged Balsamic, Warm Baguette
\$22

Famous Edgewater Crab Cake

Remoulade Sauce, Celeriac Apple Slaw
\$27

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
\$23

Fried Calamari

Marinara Sauce, Lemon Parsley Aioli
\$22

USDA Prime Beef Tartare

Hand cut Tenderloin
Shallots, Capers, Gherkins
Egg Yolk, Crostinis
\$29

Terrace Escargots

Baked in Garlic Butter, Cheese
Toasted Cheddar Bread
\$15

Short Rib Ravioli

Ricotta Short- Rib Filled
Brown Butter, Roasted Shallots
\$20

Classic Shrimp Cocktail

Cold Jumbo Shrimp, Cocktail Sauce, Lemon
\$22

Tuna Tartare

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

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 Black Angus
\$58

USDA Prime NY Striploin

12 oz
\$51

USDA Prime Rib Eye

16 oz
\$59

Surf n Turf

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

Peppercorn Striploin

Black Pepper Crusted, Peppercorn Demi Glace
12 oz
\$57

Wagyu Feature

MKT

Cut Above the Edge

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
\$27

Add Chicken Add Shrimp
Add Scallops

Australian Lamb Rack

Herb Mustard Crusted,
Mashed Potatoes, Roasted Carrots
Demi Mustard Sauce
\$51

Scallop Risotto

Seared Scallops
Fresh Shaved Truffles
Creamy Mushroom Risotto
\$42

Truffle Sacchetti Pasta

Truffle Ricotta Stuffed Pasta, Black Truffle
White Wine Butter
Parmagiano Reggiano
\$33

Add Chicken Add Shrimp
Add Scallops

Roasted Chicken Supreme

Slow oven roasted Chicken Breast
Bacon Mushroom Risotto
Demi Jus
\$35

Pistachio Crusted Salmon

Lentils, Carrot Purée, Roasted Shallots,
Broccolini & Shrimp Sauce
\$38

Lobster Linguine

Poached Lobster, Black Truffle Cream
Double Smoked Bacon, Shucked Peas
\$45

Seared Seabass

Farro Pilaf, Shaved Brussel Sprouts
Sauce Soubise
\$49

Venison Loin

Peppercorn Crusted Venison Loin
Barley Risotto
Cranberry Gastrique
\$45

Daily Fish