

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

Fresh Burrata

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

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

Handcut Tenderloin, Shallots, Capers, Gherkins, Egg Yolk, Crostinis
\$29

Terrace Escargots

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

Classic Shrimp Cocktail

Cold Jumbo Shrimp, Cocktail Sauce, Lemon
\$22

Tuna Tartare

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

ENTREES

Filet Mignon

8 oz Black Angus
Fresh Cut Fries
\$49

USDA Prime NY Striploin

12 oz
Fresh Cut Fries
\$49

Vegetable Sweet Potato Bowl

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

Scallop Risotto

Seared Scallops
Creamy Mushroom Risotto
\$29

Truffle Sacchetti Pasta

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

Add Chicken Add Shrimp

Daily Quiche

Choice of Salad or Daily Soup
\$25

Chicken Chop Salad

Romaine Lettuce, Chickpeas, Lentils
Tomato, Avocado, Red Onion, Crumbled Feta
House vinaigrette
\$29

Grilled Salmon

Choice of Salad or Fries
Fresh Lemon
\$29

Cut Above the Edge

Fresh Cut Fries
MKT

USDA Prime Burger

Brioche Bun, American Cheese
Double Smoked Bacon, Burger
Fresh Cut Fries
\$25

Short Rib Ravioli

Ricotta Short- Rib Filled
Brown Butter, Roasted Shallots
\$25

Lobster Linguine

Poached Lobster, Black Truffle Cream
Double Smoked Bacon, Shucked Peas
\$35

Seared Seabass

Farro Pilaf, Shaved Brussel Sprouts
Sauce Soubise
\$49

Chicken Edgewater Salad

Arugula, Leaf Lettuce, Frisee, Candied Pecans
Goat Cheese Feta, Apples, Drunken Cranberries,
White Balsamic Cracked Pepper Vinaigrette
\$29

Chicken Caesar Salad

Romaine, House Dressing, Double Smoked Bacon
Parmigiano Reggiano, Garlic Croutons
\$27