

SOUPS & SALADS

Soup du Jour

Seasonally Inspired

\$15

French Onion Soup

Garlic Croutons, Gruyere

\$17

Edgewater Salad

Arugula, Leaf Lettuce, Frisee, Candied Pecans

Goat Cheese Feta, Apples, Blueberries, White Balsamic Cracked Pepper Vinaigrette

\$19

Caesar Salad

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

\$17

Fresh Burrata

Arugula, Pomegranate Seeds

Pickled Kumquats, Sesame Seeds, Focaccia Crostin

\$23

½ Dozen Fresh Oysters

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

\$24

Fried Calamari

Marinara Sauce, Lemon Parsley Aioli

\$23

Charcuterie Board

Cured Meats, Cheese, Seasonal Compote

\$30

Terrace Escargots

Baked in Garlic Butter, Cheese, Toasted Cheddar Bread

\$16

Crispy Brussel Sprouts

Toasted Pecans, Blue Cheese, Balsamic Drizzle

\$15

Tuna Tataki

Edamame, Daikon, Sesame Seeds

Wasabi, Ginger Dressing

\$22

ENTREES

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

Filet Mignon

8 oz Black Angus
\$55

USDA Prime NY Striploin

12 oz
\$51

Cut Above the Edge

MKT

Baseball Striploin

Blue Cheese Crusted
\$39

Vegetable Sweet Potato Bowl

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

Chicken Chop Salad

Romaine Lettuce, Chickpeas, Lentils, Corn
Tomato, Avocado, Red Onion, Crumbled Feta
Cilantro Vinaigrette
\$27

Scallop Risotto

Seared Scallops, Fresh Truffles
Creamy Mushroom Risotto
\$29

Grilled Salmon

Choice of Salad or Fries
Fresh Lemon
\$28

Osso Bucco

Slow Braised Veal Osso Bucco
Creamy Polenta
\$32

Veal Tenderloin

Seared Veal Tenderloin
Apple Fennel Slaw, Piccata Sauce
\$35

Lobster Linguine

Poached Lobster, Double Smoked Bacon
Asparagus
\$35

Halibut & Chips

Roasted Halibut, Pont Neuf Potatoes
Caper Berries, Aioli, Fresh Slaw
\$35

Chicken Caesar

Seared Oven Baked Chicken
Classic Caesar Salad
\$25

Daily Pasta

Daily Fish