

*Edgewater*  
MANOR  
RESTAURANT

A LA CARTE  
LUNCH  
MENU

# LUNCH SOUPS & SALADS

SOUP DU JOUR  
SEASONALLY INSPIRED  
\$16

KING FRENCH ONION SOUP  
GARLIC CROUTONS, GRUYERE  
PUFF PASTRY CROWN  
\$18

ITALIAN WEDGE SALAD  
ICEBERG LETTUCE, PICKLED FENNEL &  
RED ONIONS  
WARM PANCETTA, CRISP SHALLOTS  
CHERRY TOMATOES, GORGONZOLA  
DRESSING  
WARM OLIVES  
\$22

EDGEWATER SALAD  
FRESH SPINACH & ARUGULA, CANDIED  
PECANS  
GOAT CHEESE FETA, APPLES  
RIESLING SOAKED CRANBERRIES  
APPLE CIDER VINAIGRETTE  
\$21

CAESAR SALAD  
BABY GEM LETTUCE, HOUSE DRESSING  
CRISPY PANCETTA  
SHAVED PARMIGIANO REGGIANO  
FOCACCIA CROUTONS  
\$20

# LUNCH APPETIZERS

FAMOUS EDGEWATER CRAB CAKE  
DUNGENESS CRAB, CELERIAC SLAW  
CLASSIC CORN REMOULADE  
\$29

SEARED FRESH SCALLOPS  
CHORIZO CORN SUCCOTASH  
\$29

½ DOZEN FRESH OYSTERS  
RED WINE MIGNONETTE, COCKTAIL SAUCE, LEMON  
FRESH HORSERADISH, HOT SAUCE  
\$28

CRISPY CALAMARI  
PICKLED FENNEL & RED ONION  
CAPER LEMON REMOULADE  
\$24

EDGEWATER HOT GARLIC SHRIMP  
SHRIMP, GARLIC, SHALLOTS, BUTTER  
WHITE WINE, FRESH HERBS, CHILI FLAKES  
FRESH CAPERS & TOMATO  
\$29

# LUNCH APPETIZERS

CRISP BRUSSEL SPROUTS

PECANS, PECORINO

BALSAMIC DRIZZLE

\$19

CHARCUTERIE & CHEESE

CURED MEATS, CHEESE

OLIVES, CRACKERS

PICKLED RED ONIONS, FRUIT JAM

\$29

SEACUTERIE

SEARED SCALLOP, SPICY SHRIMP

SMOKE SALMON, TUNA, OYSTERS

\$20PP (MINIMUM 2)

TUNA CRUDO

RAW TUNA, SALT

THAI CHILLI

\$28

STRACCIATELLA BRUSCHETTA

BURRATA CHEESE, AGED OLIVE OIL

TOMATO BASIL GARLIC

GRILLED FOCACCIA

\$19

# LUNCH ENTREES

CHICKEN CAESAR  
GRILLED CHICKEN BREAST  
GEM LETTUCE, GARLIC DRESSINGS  
PANCETTA, CROUTONS  
\$29

STEAK FRITES  
USDA PRIME NY STEAK  
GARLIC BUTTER, FRIES, AIOLI  
\$49

SCALLOP RISOTTO  
SEARED SCALLOPS  
CREAMY MUSHROOM RISOTTO  
\$49

SEARED TUNA NICOISE  
TUNA, OLIVES, GREEN BEANS  
FINGERLING POTATOES, EGG  
\$49

SEARED SALMON  
PISTACHIO DILL LEMON CRUSTED  
EDGEWATER SALAD  
\$39

CHITARRA CACIO DI PEPE PASTA  
BLACK TRUFFLE, PARMIGIANO  
\$39

# LUNCH ENTREES

OPEN CLUB SANDWICH  
BRIOCHE BREAD, ROAST TURKEY  
AVOCADO, TOMATOES, CAPER AIOLI  
DOUBLE SMOKED BACON  
CHOICE OF SIDE  
\$29

HALIBUT & CHIPS  
SEARED HALIBUT, FRIES  
AIOLI, SLAW, CAPER BERRIES  
\$49

FILET MIGNON  
GRILLED, FINGERLING  
CHOICE OF SALAD  
\$55

DUCK TRIO  
SEARED DUCK BREAST AND CONFIT OF LEG  
DUCK FAT FRIES  
POMEGRANATE CHERRY REDUCTION  
\$49

GRILLED SHRIMP BOWL  
SHRIMP, BLACK BEANS, AVOCADO  
TOMATOES, PICO DE GALLO  
RED ONION, GOAT CHEESE, SPANISH RICE  
LIME CREMA DRESSING  
\$39