

Edgewater
MANOR
RESTAURANT

A LA CARTE
DINNER
MENU

DINNER SOUPS & SALADS

SOUP DU JOUR

SEASONALLY INSPIRED

\$16

SUMMER MINISTRONE

SUMMER VEGETABLES, TORTELLINI

\$12

TOMATO CAPER FETA SALAD

TOMATOES, CAPER BERRIES,
SHALLOTS, PHYLLO FRIED FETA

\$22

EDGEWATER SALAD

FRESH SPINACH & ARUGULA,
CANDIED PECANS, GOAT CHEESE
FETA, APPLES, FRESH BLUEBERRIES,
APPLE CIDER VINAIGRETTE

\$21

CAESAR SALAD

BABY GEM LETTUCE, HOUSE
DRESSING, CRISPY PANCETTA,
SHAVED PARMIGIANO REGGIANO,
FOCACCIA CROUTONS

\$20

DINNER APPETIZERS

FAMOUS EDGEWATER CRAB CAKES

DUNGENESS CRAB, CAPER AIOLI,
FRESH LEMON, CALABRIAN CHILLI

\$29

SEARED FRESH SCALLOPS

DOUBLE SMOKED BACON,
CELERIAC PUREE, POMEGRANATE

\$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

COLD SEAFOOD CEVICHE

HALIBUT, SCALLOPS, AVOCADO,
PINEAPPLE, SWEET POTATO CHIPS

\$24

DINNER APPETIZERS

GRILLED OCTOPUS

AJI AMARILLO CREAM, GLAZED APPLES,
CHORIZO, GRAPE TOMATOES,
PISTACHIO, GREMOLATA

\$23

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, OYSTERS

\$20PP (MINIMUM 2)

FRESH ITALIAN BURRATA

BURRATA CHEESE, AGED OLIVE OIL,
TOMATOES, SEASONAL FRUIT, CROSTINI

\$19

DINNER ENTREES

ALL OUR STEAKS ARE SEASONED WITH OUR HOUSE BLEND OF SPICES, BRUSHED WITH HERBED GARLIC BUTTER, CHAR GILLED SERVED WITH CHOICE OF POTATO

FILET MIGNON

8 OZ BLACK ANGUS

\$69

USDA PRIME NY STRIPLOIN

10 OZ

\$59

CLASSIC RIB EYE

18 OZ

\$69

KANSAS CITY STRIP

14OZ

\$69

SURF N TURF

GRILLED 8OZ FILET,
ROASTED LOBSTER TAIL,
DRAWN BUTTER
MKT

TOMAHAWK FOR 2

CARVED 3LBS OF
GRILLED STEAK,
2 CHOICES AND SAUCE
\$100PP

CHOICE POTATO OR VEGETABLES

MASHED - BUTTERMILK, GARLIC, CHIVES

FRENCH FRIES - SALT & PEPPER, FRY SAUCE

WARM FINGERLINGS - HORSERADISH CREAM,

ARUGULA, WHITE BALSAMIC VINAIGRETTE

VEGETABLE MEDLEY

SAUCES \$3

PEPPERCORN | BÉARNAISE | CHIMICHURRI

ADD-ONS & SIDES (WITH THE ORDER OF AN ENTRÉE)

ROASTED MUSHROOMS \$10

GARLIC SHRIMP (3) \$18

BLACKENED SCALLOPS (1) \$12

ROASTED LOBSTER TAIL \$35

BROCCOLINI, GARLIC, CHILI FLAKES \$12

TRUFFLE PECORINO FRIES \$12

MIXED VEG FOR TWO \$10

DINNER ENTREES

CHURRASCO

GARLIC & HERB MARINATED FLANK STEAK
GRILLED OVER FLAME,
BROCCOLINI, FINGERLINGS, CHIMICHURRI

\$39

RACK OF LAMB

HERB CRUSTED, SWEET POTATO PUREE,
BLISTERED TOMATOES,
GLAZED CARROTS, MERLOT SAUCE

\$65

SCALLOP RISOTTO

SEARED SCALLOPS,
CREAMY MUSHROOM RISOTTO

\$49

SEARED SALMON

PISTACHIO DILL LEMON CRUSTED,
GOAT CHEESE BEET SALAD,
(SUB GRILLED CHICKEN)

\$39

VEAL TRUFFLE SACCHETTI

VEAL TENDERLOIN, SACCHETTI PASTA,
BLACK TRUFFLE, PARMIGIANO

\$49

DINNER ENTREES

LOBSTER LINGUINE

POACHED LOBSTER, DOUBLE SMOKED
BACON, CHARDONNAY CREAM SAUCE

\$49

ROAST HALIBUT

CARROT BUTTER, POTATO PEROGIES,
GREEN BEANS, CARROTS & BACON

\$49

BRAISED BEEF SHORT RIB

CARAMELIZED FINGERLING POTATOES,
BRAISED BEEF, TOUCH OF SPICE

\$55

ROASTED PORCHETTA

OVEN ROASTED, ARUGULA SALAD,
CANDIED BEETS, CALABRIAN CHILIES
OLIVE OIL

\$49

VEGETABLE SWEET POTATO BOWL

FRIED HALLOUMI, CAULIFLOWER
JALAPENO HUMMUS, BROCCOLINI,
SPICED CHICKPEAS, CRISPY KALE,
MAPLE TAHINI DRIZZLE

\$29

ADD-ONS: CHICKEN, SALMON, SHRIMP