



A LA CARTE  
LUNCH  
MENU

# LUNCH SOUPS & SALADS

**SOUP DU JOUR**  
SEASONALLY INSPIRED  
\$16

**SUMMER MINESTRONE**  
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

# LUNCH APPETIZERS

## **FAMOUS EDGEWATER CRAB CAKES**

DUNGENESS CRAB, CAPER AIOLI,  
FRESH LEMON, CALABRIAN CHILLI

\$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

# 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, OYSTERS

\$20PP (MINIMUM 2)

## **FRESH ITALIAN BURRATA**

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

\$19

# LUNCH ENTREES

## **CHOPPED CHICKEN CAESAR SLAW**

GRILLED CHICKEN BREAST,  
GEM LETTUCE, SLAW, GARLIC  
DRESSINGS, PANCETTA, CROUTONS

\$29

## **STEAK FRITES**

USDA PRIME NY STEAK,  
GARLIC BUTTER, FRIES, AIOLI

\$49

## **SCALLOP RISOTTO**

SEARED SCALLOPS,  
CREAMY MUSHROOM RISOTTO

\$49

## **BURGER BY EDGE**

USDA PRIME BEEF PATTY, BRIOCHE BUN,  
DOUBLE SMOKED BACON, NIAGARA  
GOLD GEM LETTUCE, PICKLED RED  
ONION HOUSE AIOLI, SLAW & FRIES

\$29

## **SEARED SALMON**

PISTACHIO DILL LEMON CRUSTED,  
EDGEWATER SALAD

\$39

## **TAGLIATELLE CARBONARA**

GUINACALE, DUCK EGG YOLK,  
PECORINO, GARLIC BREAD

\$29

# LUNCH ENTREES

## **OPEN CLUB SANDWICH**

FOCACCIA, ROAST TURKEY,  
AVOCADO, TOMATOES, CAPER AIOLI,  
DOUBLE SMOKED BACON

\$29

## **HALIBUT & CHIPS**

SEARED HALIBUT, FRIES,  
AIOLI, SLAW, CAPER BERRIES

\$49

## **FILET MIGNON**

GRILLED, FRIES, ARUGULA SALAD

\$59

## **ROASTED PORCHETTA**

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

\$35

## **GRILLED SHRIMP BOWL**

SHRIMP, BLACK BEANS, AVOCADO,  
TOMATOES, RED ONION,  
GOAT CHEESE, SPANISH RICE,  
LIME CREMA DRESSING

\$39

## **VEAL TENDERLOIN**

VEAL, PICCATA SAUCE,  
FRESH FENNEL APPLE SLAW,  
FINGERLING POTATOES

\$39