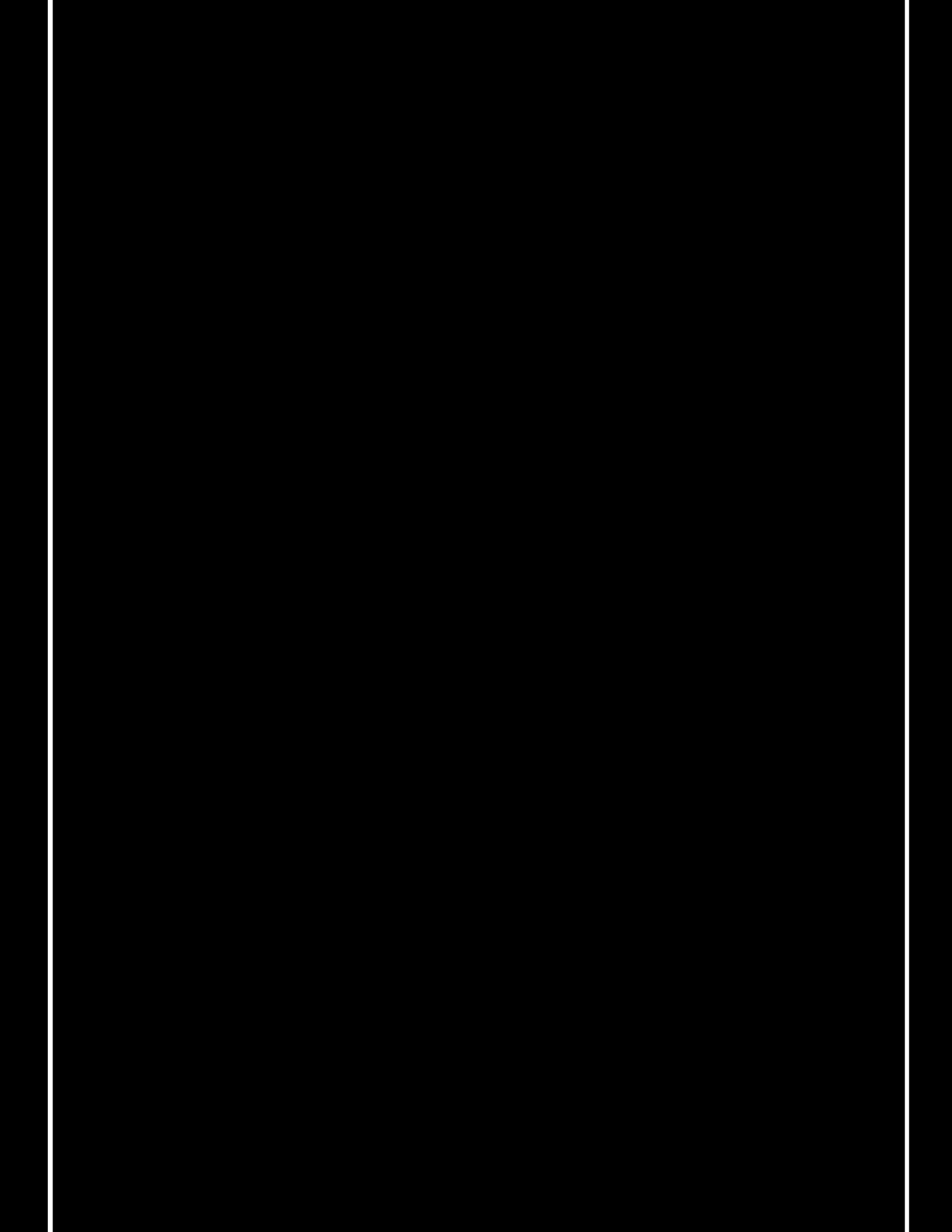


*Edgewater*  
MANOR  
RESTAURANT

A LA CARTE  
DINNER  
MENU



# DINNER SOUPS & SALADS

## SOUP DU JOUR

SEASONALLY INSPIRED

\$16

## CHICKEN POT PIE SOUP

CREAMY CHICKEN BROTH,  
VEGETABLES, PASTRY CROWN

\$18

## WALDORF SALAD

LETTUCE, CELERY, APPLES,  
GRAPES, WALNUTS,  
GORGONZOLA DRESSING

\$21

## EDGEWATER SALAD

FRESH SPINACH & ARUGULA,  
CANDIED PECANS,  
GOAT CHEESE FETA, APPLES,  
RIESLING SOAKED CRANBERRIES,  
APPLE CIDER VINAIGRETTE

\$21

## CAESAR SALAD

HEARTS OF ROMAINE, HOUSE DRESSING,  
CRISPY PANCETTA,  
SHAVED PARMIGIANO REGGIANO,  
FOCACCIA CROUTONS

\$20

# DINNER APPETIZERS

**FAMOUS EDGEWATER CRAB CAKES**  
DUNGENESS CRAB, CAPER TARRAGON  
AIOLI, FRESH LEMON WEDGE,  
CALABRIAN CHILLI  
\$29

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

**CRISPY CALAMARI**  
PICKLED CHILLIES,  
CAPER TARRAGON AIOLI  
\$24

**SAUTEED GARLIC SHRIMP**  
BROWN BUTTER CHARDONNAY,  
GARLIC, HERBS, CAPERS  
\$21

**SEARED FRESH SCALLOPS**  
DOUBLE SMOKED BACON, CELERIAC  
PUREE, POMEGRANATE,  
MAPLE SHERRY GLAZE  
\$29

# DINNER APPETIZERS

## TABLE BITES

WARM OLIVES, WARM ASSORTED NUTS,  
TARTELLI

\$20

## LOBSTERCARGOT

GARLIC BUTTER,  
GRUYERE, CROSTINIS

\$27

## SIZZLING PANCETTA

SIZZLING CRISPY PANCETTA,  
TAMARIND GLAZE

\$23

## SEACUTERIE

SEARED SCALLOP, SPICY SHRIMP,  
SMOKE SALMON, SEARED TUNA, OYSTERS

\$25PP (MINIMUM 2)

## FRESH ITALIAN BUFFULA MOZZARELLA

FLOWN FRESH FROM ITALY  
GRILLED ZUCCHINI, EGGPLANT, FENNEL,  
PEPPER, AGED BALSAMIC,  
ITALIAN EVOO, GRILLED FOCACCIA

\$25

# 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

## BONE IN RIB EYE

18 OZ  
\$75

## VEAL CHOP PICCATA

GRASS FED POUNDED VEAL  
CHOPS, PICCATA SAUCE  
\$49

## SURF N TURF

GRILLED 8OZ FILET,  
ROASTED LOBSTER TAIL,  
DRAWN BUTTER  
\$99

## RACK OF LAMB

AUSTRALIAN LAMB  
MUSTARD HERB CRUSTED,  
WINE GLAZE  
\$65

## KANSAS CITY STRIP

14OZ  
\$65

## CHOICE POTATO OR VEGETABLES

**MASHED** - BUTTERMILK, GARLIC, CHIVES

**FRENCH FRIES** - SALT & PEPPER, FRY SAUCE

**WARM POTATO SALAD**- ROASTED BABY POTATOES,  
ARUGULA, CITRUS OLIVE OIL, HORSERADISH CREMA

**VEGETABLE MEDLEY**

## SAUCES \$3

AU POIVRE | BEARNAISE | CHIMICHURRI

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

ROASTED TRIO MUSHROOMS \$10

GARLIC BUTTER SHRIMP (3) \$19

BLACKENED U-10 SCALLOP (1) \$12

ROASTED LOBSTER TAIL \$35

BROCCOLINI, GARLIC, CHILI FLAKES \$12

TRUFFLE PECORINO FRIES \$12

MIXED VEG FOR TWO \$12

# DINNER ENTREES

## **AHI TUNA**

SESAME CRUSTED, RICE CROQUETTE,  
PICKLED ONION, DAIKON, AVOCADO,  
WASABI AND PEA EMULSION

\$49

## **SCALLOP RISOTTO**

SEARED SCALLOPS,  
CREAMY MUSHROOM RISOTTO

\$49

## **SEARED SALMON**

PISTACHIO CRUSTED ATLANTIC SALMON,  
BARLEY RISOTTO, GREEN PEAS,  
BEURRE MONTE

\$39

## **SEAFOOD PACHERRI PASTA**

FAMOUS VODKA ROSE SAUCE,  
DAILY SEAFOOD AND FISH SELECTION (8OZ),  
GRILLED GARLIC FOCACCIA

\$49

ADD-ONS: SHRIMP, SCALLOPS

# DINNER ENTREES

## **LOBSTER LINGUINE**

POACHED LOBSTER, DOUBLE SMOKED BACON,  
CHARDONNAY CREAM SAUCE

\$49

## **ROAST HALIBUT**

PEROGIES, BLISTERED GRAPE TOMATOES,  
CASHEW ROMESCO, CAPONATA,  
CAPER BERRIES

\$49

## **HARVEST BOWL**

ROASTED SWEET POTATO, TRICOLOUR QUINOA  
BLEND, JALAPENO CAULIFLOWER HUMMUS,  
BUTTERNUT SQUASH SUCCOTASH, AVOCADO,  
MAPLE TAHINI, HALLUMI

\$29

ADD-ONS: TEMPEH OR TOFU