

Edgewater
MANOR
RESTAURANT

A LA CARTE
DINNER
MENU

DINNER SOUPS & SALADS

SOUP DU JOUR

SEASONALLY INSPIRED

\$16

KING FRENCH ONION SOUP

GARLIC CROUTONS, GRUYERE,
PUFF PASTRY CROWN

\$18

WEDGE SALAD

ICEBERG LETTUCE, BACON, GRAPE TOMATOES,
CRUMBLLED BLUE CHEESE, PICKLED ONION,
GORGONZOLA BUTTERMILK DRESSING

\$23

EDGEWATER SALAD

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

\$21

CAESAR SALAD

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

\$20

DINNER APPETIZERS

CRAB TART

SEASONED CRAB, TARRAGON DILL
REMOULADE, HOT CALABRIAN HONEY

\$33

SEARED FRESH SCALLOPS

DOUBLE SMOKED BACON, CELERIAC PUREE,
POMEGRANATE, MAPLE SHERRY GLAZE

\$31

½ DOZEN FRESH OYSTERS

RED WINE MIGNONETTE, COCKTAIL SAUCE,
FRESHLY GRATED HORSERADISH, HOT SAUCE

\$29

CALAMARI ALLA GRIGLIA

CHAR-GRILLED, KALAMATA-TOMATO
TAPENADE, EVOO, GREMOLATA

\$27

HOT SAUTÉED GARLIC SHRIMP

BROWN BUTTER CHARDONNAY,
GARLIC, HERBS, CAPERS,
CALABRIAN CHILLIES

\$27

ESCARGOT

GARLIC TRIO MUSHROOM, WILTED SPINACH,
BLACK TRUFFLE CREAM, WONTON SAUCER

\$27

DINNER APPETIZERS

BRAISED BEEF MEATBALLS

HOUSE GROUND USDA BEEF, FRESH
RICOTTA, SAN MARZANO TOMATO SAUCE,
SHAVED PECORINO ROMANO,
GARLIC CROSTINI

\$25

LOBSTERCARGOT

GARLIC BUTTER,
GRUYERE, CROSTINIS

\$29

WAGYU BEEF CARPACCIO

SMOKE SALTED AUSTRALIAN WAGYU,
EVOO, FERMENTED EGG YOLK,
CREME FRAICHE, GRANA PADANO,
PARMESAN TOAST

\$39

SEACUTERIE

SEARED SCALLOP, SPICY SHRIMP,
SMOKE SALMON, SEARED TUNA, OYSTERS
\$25PP (MINIMUM 2)

FRESH ITALIAN BUFFULA MOZZARELLA

GRILLED ZUCCHINI, EGGPLANT, FENNEL,
PEPPER, AGED BALSAMIC,
ITALIAN EVOO, GRILLED FOCACCIA

\$27

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

\$75

USDA PRIME NY STRIPLOIN

10 OZ

\$65

BONELESS RIB EYE

18 OZ

\$79

VEAL CHOP PICCATA

GRASS FED VEAL

SCALLOPINI, PICCATA SAUCE

\$49

SURF N TURF

GRILLED 8OZ FILET,
ROASTED LOBSTER TAIL,
DRAWN BUTTER

\$110

RACK OF LAMB

AUSTRALIAN LAMB
MUSTARD HERB CRUSTED,
WINE GLAZE

\$65

KANSAS CITY STRIP

14OZ

\$67

CHOICE POTATO OR VEGETABLES

MASHED - BUTTERMILK, GARLIC, CHIVES

FRENCH FRIES - SALT & PEPPER, FRY SAUCE

LOADED DOUBLE BAKED POTATO - CRISPY PANCETTA,
ONION SOUR CREAM, CHIVES

VEGETABLE MEDLEY

SAUCES \$3

AU POIVRE | BEARNAISE | CHIMICHURRI

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

ROASTED TRIO MUSHROOMS \$10

GARLIC BUTTER SHRIMP (4) \$23

BLACKENED U-10 SCALLOP (1) \$15

ROASTED LOBSTER TAIL \$39

MAPLE BACON BRUSSEL SPROUTS \$15

TRUFFLE PECORINO FRIES \$12

MIXED VEG FOR TWO \$12

ONION RINGS \$14

POLENTA FRIES \$14

DINNER ENTREES

CHICKEN FLORENTINE

OVEN DRIED ROMANO TOMATO,
HOUSE RICOTTA, GNOCCHI,
BASIL-PISTACHIO PESTO CREAM

\$49

SCALLOP RISOTTO

SEARED SCALLOPS,
CREAMY MUSHROOM RISOTTO

\$49

GRILLED ATLANTIC SALMON

TAMARIND GLAZED,
COCONUT-LIME SAUCE,
BACON, BRAISED BELUGA LENTILS

\$45

SEAFOOD PAPPARDELLE

FAMOUS ROSE SAUCE

\$45

LOBSTER LINGUINE

POACHED LOBSTER, DOUBLE SMOKED BACON,
CHARDONNAY CREAM SAUCE

\$49

FRENCH DOVER SOLE MEUNIERE

BUTTER, CAPERS, HERBS,
LENTILS, BACON,
EGGPLANT CAPONATA

\$59

GRILLED HALLOUMI

GRILLED VEGETABLE RATATOUILLE,
POLENTA FRIES, CAPONATA

\$29

TOFU AND TEMPEH OPTIONS AVAILABLE