

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

WEDGE SALAD

ICEBERG LETTUCE, BACON, GRAPE TOMATOES,
CRUMBLED 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

LUNCH APPETIZERS

CRAB TART

SEASONED CRAB, TARRAGON DILL
REMOULADE, HOT CALABRIAN HONEY

\$29

½ DOZEN FRESH OYSTERS

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

\$28

CALAMARI ALLA GRIGLIA

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

\$27

HOT SAUTÉED GARLIC SHRIMP

BROWN BUTTER, CHARDONNAY,
GARLIC, HERBS, CAPERS

\$24

ESCARGOT

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

\$21

LUNCH APPETIZERS

LOBSTERCARGOT

GARLIC BUTTER,
GRUYERE, CROSTINIS

\$27

WAGYU BEEF CARPACCIO

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

\$35

SEACUTERIE

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

\$25PP (MINIMUM 2)

FRESH ITALIAN BUFFULA MOZZARELLA

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

\$27

LUNCH ENTREES

COBB CHICKEN SALAD

GRILLED CHICKEN, ROMAINE LETTUCE,
GRAPE TOMATOES, AVOCADO, FOCACCIA
CROUTONS, CRISPY PANCETTA,
SOFT BOILED EGG, CHIVES, BLUE CHEESE
\$39

STEAK FRITES

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

SEAFOOD RISOTTO

SEARED SCALLOPS, GRILLED SHRIMP,
TRUFFLED MUSHROOM RISOTTO
\$39

SEAFOOD CREPE

FRESH DAILY SELECTION
SAVOURY CREPE, SWEET PEAS,
HONEY MUSHROOM,
LOBSTER VELOUTE
\$39

GRILLED ATLANTIC SALMON

TAMARIND GLAZED,
CAPER BERRIES, FRESH LEMON,
CHOICE OF SALAD OR FRITES
\$39

PAPPARDELLE PASTA

FAMOUS ROSE SAUCE
\$21

ADD ON: CHICKEN (\$15)

DAILY SEAFOOD (\$19)

LUNCH ENTREES

BRAISED BRISKET

CORN BREAD, CIPOLLINI ONIONS,
CREAMY SLAW, ONION RINGS

\$39

HALIBUT & CHIPS

SEARED HALIBUT, FRITES,
AIOLI, SLAW, CAPER BERRIES

\$49

FILET MIGNON

GRILLED, FRITES, ARUGULA SALAD

\$65

STEAK TAGLIATA SALAD

SEARED 6OZ USDA PRIME STEAK,
ARUGULA, PECORINO ROMANO

\$39

GRILLED HALLOUMI

GRILLED VEGETABLE RATATOUILLE,
POLENTA FRIES, CAPONATA,
PICKLED HUMMUS, STUFFED PEPPERS

\$29

VEAL PICCATA

GRASS FED VEAL SCALLOPINI
PICATTA ALLA MEUNIERE,
ARUGULA FENNEL SALAD

\$49