



A L A C A R T E
DINNER
M E N U

DINNER APPETIZERS

SOUP DU JOUR

SEASONALLY INSPIRED

\$16

KING FRENCH ONION SOUP

GARLIC CROUTONS, GRUYERE,

PUFF PASTRY CROWN

\$18

EDGEWATER SALAD

FRESH SPINACH & ARUGULA,

CANDIED PECANS, GOAT CHEESE FETA,

APPLES, DRIED CRANBERRIES,

APPLE CIDER VINAIGRETTE

\$21

CAESAR SALAD

HEARTS OF ROMAINE, HOUSE DRESSING,

WARM CRISPY PANCETTA,

SHAVED PARMIGIANO REGGIANO,

FOCACCIA CROUTONS

\$22

CRAB CAKES

CRAB, CAPER TARRAGON AIOLI,

FRESH LEMON WEDGE,

CALABRIAN CHILI, SALSA ROSA

\$29

WAGYU TASTING

4OZ SEARED WAGYU, ONION POTATO,

CAPER BERRIES

\$39

½ DOZEN FRESH OYSTERS

RED WINE MIGNONETTE, COCKTAIL SAUCE,

FRESHLY GRATED HORSERADISH, HOT SAUCE

\$29

DINNER APPETIZERS

CALAMARI ALLA GRIGLIA

CHARRED, KALAMATA-TOMATO TAPENADE,
EVOO, GREMOLATA

\$27

BRAISED BEEF MEATBALLS

HOUSE GROUND USDA BEEF, FRESH RICOTTA,
CREAMY POLENTA, SHAVED PECORINO ROMANO,
GARLIC CROSTINI

\$23

SEARED TROPICAL SHRIMP

COCONUT EMULSION,
MANGO JALAPENO CHUTNEY

\$29

EDGEWATER FLATBREAD

HOUSEMADE FLATBREAD, FETA FONDUE,
FRESH AVOCADO, POMEGRANATE SEEDS,
WARM CANDIED PECANS

\$25

SEACUTERIE

CALAMARI, SPICY SHRIMP,
SMOKED SALMON, SEARED TUNA, OYSTERS

\$29PP (MINIMUM 2)

SPANISH DUO

IBERICO CURED MEATS, MANCHEGO CHEESE,
CROSTINI, OLIVES, QUINCE JELLY

\$39

DINNER ENTREES

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

FILET MIGNON

BLACK ANGUS
\$75

USDA PRIME NY STRIPLOIN

\$69

SURF N TURF

GRILLED FILET
ROASTED LOBSTER TAIL
DRAWN BUTTER
\$ MARKET PRICE

BONE IN RIB EYE

\$79

RACK OF LAMB

AUSTRALIAN LAMB
MUSTARD HERB CRUSTED
WINE GLAZE
\$69

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) \$25

ROASTED LOBSTER TAIL \$39

TRUFFLE PECORINO FRIES \$12

MIXED VEG FOR TWO \$12

MAC AND CHEESE \$15

DINNER ENTREES

ROASTED CHICKEN SUPREME

GORGONZOLA GNOCCHI,
BLISTERED TOMATOES, AU JUS

\$39

SEAFOOD RISOTTO

DAILY SEAFOOD MEDLEY, CREAMY MUSHROOM RISOTTO

\$49

SALMON PICCATA

ATLANTIC SALMON, ASPARAGUS, LEMON CAPER SAUCE

\$39

DUCK DUO

DUCK BREAST, HOUSEMADE DUCK RICOTTA RAVIOLI,
RASPBERRY REDUCTION

\$45

RIGATONI ALLA VODKA

FAMOUS HOUSE SAUCE,
ADD CHICKEN (\$20) OR SHRIMP (\$20)

\$35

HALLOUMI BOWL

SEARED HALLOUMI, SOBA NOODLES, NAPA & RED CABBAGE,
RADISH, PICKLED DAIKON, CARROTS, EDAMAME, BROCCOLI,
ALMOND SESAME DRESSING

SUB TOFU OR TEMPEH OR ADD CHICKEN OR SHRIMP (\$20)

\$24

SHORT RIB

BRAISED SHORT RIB, POTATO ONION TART,
AU JUS, WEDGE CABBAGE

\$35

LOBSTER LINGUINE

POACHED LOBSTER, DOUBLE SMOKED BACON,
CHARDONNAY CREAM SAUCE

\$49

VEAL CHOP PARMIGIANA

BREADED VEAL PROVINI, MARINARA,
FRESH MOZZARELLA, PESTO LINGUINI

\$47