

# A LA CARTE LUNCH MENU

# LUNCH 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

## EDGEWATER FLATBREAD

HOUSEMADE FLATBREAD, FETA FONDUE,
FRESH AVOCADO, POMEGRANATE SEEDS,
WARM CANDIED PECANS
\$23

# LUNCH APPETIZERS

## CRAB CAKES

CRAB, CAPER TARRAGON AIOLI,
FRESH LEMON WEDGE,
CALABRIAN CHILI, SALSA ROSA
\$29

## 1/2 DOZEN FRESH OYSTERS

RED WINE MIGNONETTE, COCKTAIL SAUCE,
LEMON, FRESHLY GRATED HORSERADISH,
HOT SAUCE
\$28

## CALAMARI ALLA GRIGLIA

CHARRED, KALAMATA-TOMATO TAPENADE,
EVOO, GREMOLATA
\$25

## SEARED TROPICAL SHRIMP

COCONUT EMULSION,
MANGO JALAPENO CHUTNEY
\$25

## SEACUTERIE

CALAMARI, SPICY SHRIMP,

SMOKED SALMON, SEARED TUNA, OYSTERS

\$29PP (MINIMUM 2)

## SPANISH DUO

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

# LUNCH ENTREES

## CHICKEN CLUB FLATBREAD

HOUSEMADE FLATBREAD,
GRILLED CHICKEN, CRISPY BACON,
TOMATOES, AVOCADO, PESTO AIOLI
CHOICE OF FRITES OR SALAD
\$29

# STEAK FRITES

USDA PRIME NY STEAK,
GARLIC BUTTER, FRITES, AIOLI
\$55

#### **SEAFOOD RISOTTO**

DAILY SEAFOOD MEDLEY,
CREAMY MUSHROOM RISOTTO
\$39

#### ROASTED CHICKEN SUPREME

PARMESAN ASPARAGUS RISOTTO, BLISTERED TOMATOES, AU JUS \$35

## SALMON PICCATA

ATLANTIC SALMON,
LEMON CAPER SAUCE
CHOICE OF FRITES OR SALAD
\$39

# LUNCH ENTREES

## WINE MAKERS LUNCH

BRAISED BEEF, FINGERLING POTATOES,
CIPOLLINI ONIONS, ROASTED MUSHROOMS
\$39

## 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)

\$29

# RIGATONI ALLA VODKA

FAMOUS HOUSE SAUCE
ADD CHICKEN (\$20) OR SHRIMP (\$20)
\$29

## **ROASTED DUCK**

DUCK FAT FRIES, DRESSED CABBAGE WEDGE \$39

#### **VEAL CHOP PARMIGIANA**

BREADED VEAL PROVINI, MARINARA,
FRESH MOZZARELLA, PESTO LINGUINI
\$44

# LOBSTER MAC AND CHEESE

ORECCHIETTE PASTA, RICH CHEESE BLEND \$35