



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

BEEF TARTARE

CERTIFIED ANGUS, CAPERS, SALTED EGG YOLK,
GRAINY MUSTARD, ANCHOVIES, EVOO,
PARMESAN CROSTINI

\$39

DINNER APPETIZERS

½ DOZEN FRESH OYSTERS

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

\$29

CALAMARI ALLA GRIGLIA

CHARRED, KALAMATA-TOMATO TAPENADE,
EVOO, GREMOLATA

\$27

STEAKHOUSE SUSHI

(4 PCS) AHI TUNA, LUMP CRAB, CRISPY RICE CAKE,
AVOCADO-WASABI CREMA, TOGARASHI-LIME MAYO

\$26

SEARED SHRIMP

GARLIC SAUTEED, WHITE WINE, CAPERS,
SHALLOTS, GRILLED BREAD

\$27

EDGEWATER FLATBREAD

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

\$21

SEACUTERIE

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

\$29PP (MINIMUM 2)

SPANISH DUO

IBERICO CURED MEATS, MANCHEGO CHEESE,
POACHED PEAR, GRAPES, WARM OLIVES

\$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

BONE IN RIB EYE

\$79

RACK OF LAMB

MUSTARD HERB CRUSTED

WINE GLAZE

\$79

USDA PRIME NY STRIPLOIN

\$69

SURF N TURF

GRILLED FILET

ROASTED LOBSTER TAIL

DRAWN BUTTER

\$ MARKET PRICE

TOMAHAWK FOR 2

44-46OZ, 2 SIDES

\$ MARKET PRICE

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 \$12

GARLIC BUTTER SHRIMP (4) \$25

ROASTED LOBSTER TAIL \$39

TRUFFLE PECORINO FRIES \$14

MIXED VEG FOR TWO \$12

MAC AND CHEESE \$15

DINNER ENTREES

TRUFFLE CHICKEN MARSALA

HALF CHICKEN (LIGHT AND DARK MEAT), JERUSALEM ARTICHOKE
MUSHROOMS, BURST GRAPE TOMATOES

\$39

ROAST SALMON

POLENTA, INDIAN CANDY, MUSTARD CREAM

\$39

PARMENTIER

DUCK BREAST, DUCK BRAISED CABBAGE, GRUYERE,
KUMQUAT-SHERRY GLAZE

\$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

LOBSTER LINGUINE

POACHED LOBSTER, DOUBLE SMOKED BACON,
CHARDONNAY CREAM SAUCE

\$49

VEAL CHOP PARMIGIANA

BREADED VEAL PROVINI, MARINARA, FRESH MOZZARELLA
PESTO LINGUINI

\$47

SHORT RIB

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

\$49

GRILLED STEAK TUNA

SESAME CRUSTED, COCONUT RICE CAKE, RICE CRACKLING
PICKLED FENNEL, AVOCADO, MANGO-HABANERO EMULSION

\$39