

*Edgewater*  
MANOR  
RESTAURANT

A LA CARTE  
DINNER  
MENU

# 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,  
FOCACCIAS 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  
\$29 PP (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

## USDA PRIME NY STRIPLION

\$69

## BONE IN RIB EYE

\$79

## RACK OF LAMB

MUSTARD HERB CRUSTED  
WINE GLAZE  
\$79

## 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