



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

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

\$21

LUNCH APPETIZERS

CRAB CAKES

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

\$27

½ DOZEN FRESH OYSTERS

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

\$26

CALAMARI ALLA GRIGLIA

CHARRED, KALAMATA-TOMATO TAPENADE, EVOO,
GREMOLATA

\$25

SEARED SHRIMP

COCONUT EMULSION, MANGO JALAPENO CHUTNEY

\$25

SEACUTERIE

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

\$27PP (MINIMUM 2)

SPANISH DUO

IBERICO CURED MEATS,
MANCHEGO CHEESE, POACHED PEAR,
GRAPES, OLIVES, GRAINY DIJON, CROSTINI

\$35

TUNA TARTARE

CUCUMBER, WASABI, AVOCADO

\$24

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

TRUFFLE CHICKEN MARSALA

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

\$35

ROAST SALMON

POLENTA, INDIAN CANDY, MUSTARD CREAM,
CHOICE OF FRITES OR SALAD

\$39

WINE MAKERS LUNCH

BRAISED BEEF STEW, FINGERLING POTATOES,
CIPOLLINI ONIONS, ROASTED MUSHROOMS

\$35

LUNCH ENTREES

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

BRISKET SANDWICH

OPEN FACED, BRAISED RED CABBAGE
CHOICE OF FRITES OR SALAD

\$29

DUCK CONFIT

CONFIT DUCK LEGS, PROVENCALE GLAZE,
DUCK FAT FRIES, BRAISED RED CABBAGE,
GARLIC TOAST, GHERKINS, DIJON MUSTARD

\$39

VEAL CHOP PARMIGIANA

BREADED VEAL PROVINI, MARINARA,
FRESH MOZZARELLA, PESTO LINGUINI

\$44

GRILLED STEAK TUNA

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

\$35