

FRI 13TH & SAT 14TH FEB ALL DAY

\$109PP + TAX + GRATUITY

Edgewater
MANOR
RESTAURANT

VALENTINE

MENU

APPETIZER

CHOICE OF ONE

EDGEWATER SALAD

SPINACH, ARUGULA,
CANDIED PECANS,
GOAT CHEESE FETA,
APPLES, BLUEBERRIES,
APPLE CIDER VINAIGRETTE

CAESAR SALAD

ROMAINE, HOUSE DRESSING,
CRISPY PANCETTA, SHAVED
PARMIGIANO REGGIANO,
FOCACCIA CROUTONS

CRISPY CALAMARI

PICKLED CHILLIES,
CAPER TARRAGON AIOLI

TUNA TARTARE

CUCUMBER, WASABI,
AVOCADO

BRIE & PEAR

CANDIED WALNUTS,
FRESH POMEGRANATE,
CROSTINI

CRAB CAKES

CRAB,
TARRAGON CAPER AIOLI,
CALABRIAN CHILI,
SALSA ROSA

1/2 DOZEN FRESH OYSTERS

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

TOMATO BASIL BISQUE

AGED CHEDDAR
GRILLED CHEESE

MAIN

CHOICE OF ONE

FILET MIGNON

8OZ BLACK ANGUS,
MASHED POTATO,
MIXED VEGETABLES,
BORDELAISE

TRUFFLE CHICKEN MARSALA

HALF CHICKEN,
JERUSALEM ARTICHOKES,
MUSHROOMS,
BURST GRAPE TOMATOES

RACK OF LAMB

MUSTARD HERB CRUSTED,
WINE GLAZE

LOBSTER LINGUINE

POACHED LOBSTER,
DOUBLE SMOKED BACON,
CHARDONNAY CREAM SAUCE

SEAFOOD RISOTTO

SEAFOOD MEDLEY,
CREAMY MUSHROOM
RISOTTO

HALLOUMI STACK

SEARED HALLOUMI,
AVOCADO,
SWEET POTATO,
RICE, TERIYAKI GLAZE

ROAST SALMON

POLENTA, INDIAN CANDY,
MUSTARD CREAM

DESSERT

CHOICE OF ONE

CREME BRULEE

CLASSICALLY PREPARED

CARROT CARAMEL CAKE

CREAM CHEESE FILLING,
CARAMEL TOPPING

SKOREO CHEESECAKE

SALTED CARAMEL,
CHOCOLATE SAUCE

RED VELVET CAKE

MASCARPONE FILLING,
CHOCOLATE GANACHE

DECADENT LAYERED

CHOCOLATE CAKE

DULCE DE LECHE