Edgewater
MANOR
RESTAURANT

A LA CARTE
DINNER
MENU

DINNER APPETIZERS

SOUP DU JOUR
SEASONALLY INSPIRED
$18

KING FRENCH ONION SOUP
GRUYERE, CHIVES,
PUFF PASTRY CROWN
$20

EDGEWATER SALAD
FRESH SPINACH & ARUGULA,
CANDIED PECANS, GOAT CHEESE FETA,
APPLES, BLUEBERRIES,
APPLE CIDER VINAIGRETTE
$25

CAESAR SALAD
HEARTS OF ROMAINE, HOUSE DRESSING,
WARM CRISPY PANCETTA,
SHAVED GRANA PADANO,
GARLIC FOCACCIA CROUTONS
$24

CRAB CAKES
JUMBO LUMP CRAB,
HOUSE TARRAGON REMOULADE,
FENNEL AND SHALLOT MICRO SLAW,
CALABRIAN HOT OIL
$29

½ DOZEN FRESH OYSTERS
GINGER LIME MIGNONETTE, HOUSE HOT SAUCE,
FRESHLY GRATED HORSERADISH
$29

DINNER APPETIZERS

CALAMARI ALLA GRIGLIA

CHARGRILLED, KALAMATA-TOMATO TAPENADE,
EVOO, GREMOLATA
$28

SCALLOP DUO

U10 BROWN BUTTER SEARED SCALLOPS,
POTATO BOULANGERE,
LIME AND TARRAGON BEURRE BLANC,
PANCETTA CRISP
$39

BEEF/TUNA CARPACCIO

SPICED PEPPER CRUSTED CAB TENDERLOIN,
HORSERADISH CRÈME FRAICHE,
FRESH AHI TUNA, GRAPEFRUIT VINAIGRETTE,
AVOCADO, BLACK CAVIAR
SIDES: ONION CROSTINI, SWEET POTATO CRISP
$37

SEACUTERIE

CALAMARI, HOT GARLIC SHRIMP,
SMOKED SALMON, SEARED TUNA, OYSTERS
$35PP (MINIMUM 2)

SPICED BUTTERED GARLIC SHRIMP (5PC)

CITRUS CAPER BEURRE BLANC,
PICKLED CALABRIAN CHILLIES,
HOUSE BAKED GARLIC BREAD
$29

GOAT CHEESE & SQUASH

BAKED SEASONAL SQUASH, WHIPPED GOAT CHEESE,
CANDIED PECANS, POMEGRANATE
$21

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

CANADIAN
PRIME NY STRIPLOIN
$69

BONE IN RIB EYE
$79

SURF N TURF
GRILLED FILET,
2 ROASTED LOBSTER TAILS,
DRAWN BUTTER
$ 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

DINNER ENTREES

RACK OF LAMB
CARROT SWEET POTATO HUMMUS, RADICCHIO BRUSSEL SLAW,
RED WINE MINT REDUCTION
$69

GRILLED HALIBUT
CASHEW CRUSTED, FARRO RISOTTO,
ROAST TRIO MUSHROOM, CITRUS BROWN BUTTER SAGE SAUCE
$43

ROAST SALMON
POMME PUREE, ROASTED BEETS, BLACK CAVIAR,
COMPRESSED CUCUMBER, TARRAGON BEURRE BLANC
$39

VEAL OSSO BUCCO
BRAISED VEAL SHANKS, SAFFRON BARLEY RISOTTO,
CIPOLLINI ONIONS, SAUCE VIERGE
$49

BRAISED SHORT RIB
SLOW COOKED SHORT RIB, BAKERS POTATO, BRAISED CABBAGE,
GREMOLATA, SHALLOT CRISP, AU JUS
$42

MAPLE ROASTED SUMMER SQUASH
SQUASH FRITTERS, WHIPPED TAHINI RICOTTA, ARTICHOKE,
EGGPLANT AND CORN CHUTNEY, GARBANZOS, PISTACHIO
(VEGAN OPTION AVAILABLE)
$29

LOBSTER RAVIOLI
HOUSE MADE RAVIOLI, LOBSTER AND LEEK TERRIN,
LOBSTER VELOUTE, DILL OIL
$49

BAKED CHICKEN GORGONZOLA
POTATO GNOCCHI, TRUFFLE GORGONZOLA CREAM SAUCE,
HEIRLOOM TOMATO, HEARTS OF PALM
$45

VENISON CHOP
CELERIAC CAULIFLOWER PUREE, CHARCOAL CAULIFLOWER,
BACON ROASTED BRUSSEL SPROUTS,
BLACKBERRY CHAMPAGNE SAUCE
$59