Edgewater
MANOR
RESTAURANT

A LA CARTE
LUNCH
MENU

LUNCH APPETIZERS

SOUP DU JOUR

SEASONALLY INSPIRED

$16

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

$22

CAESAR SALAD

HEARTS OF ROMAINE, HOUSE DRESSING,
WARM CRISPY PANCETTA,
SHAVED GRANA PADANO,
GARLIC FOCACCIA CROUTONS

$23

CRAB SALAD

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

LUNCH APPETIZERS

CALAMARI ALLA GRIGLIA

CHARGRILLED, KALAMATA-TOMATO TAPENADE, CAPERS, EVOO, GREMOLATA

$28

SEACUTERIE

CALAMARI, HOT GARLIC SHRIMP, SMOKED SALMON, SEARED TUNA, OYSTERS

$35PP (MINIMUM 2)

EDGEWATER CHARCUTERIE

PROSCIUTTO, SALAMI, PATE, CHEFS DAILY CHEESE SELECTION, OLIVES, FRESH PEAR, PEACH MOSTARDA, DIJON MUSTARD, CROSTINI

$35

SPICED BUTTER GARLIC SHRIMP (5PC)

CITRUS CAPER BEURRE BLANC, PICKLED CALABRIAN CHILIES, HOUSE BAKED GARLIC BREAD

$29

BEEF CARPACCIO

SPICED PEPPER CRUSTED CAB TENDERLOIN, HORSERADISH CRÈME FRAICHE, SHAVED GRANA PADANO, CAPERS, SHALLOTS, ONION CROSTINI, EVOO

$33

GOAT CHEESE & SQUASH

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

$21

LUNCH ENTREES

HALIBUT

CASHEW CRUSTED, TALEGGIO POLENTA,
ROAST TRIO MUSHROOMS,
CITRUS BROWN BUTTER SAGE SAUCE
$39

BAKED CHICKEN GORGONZOLA

POTATO GNOCCHI, TRUFFLE GORGONZOLA
CREAM SAUCE, HEIRLOOM TOMATO,
HEARTS OF PALM
$39

ROAST SALMON

BEETS,SWEET POTATO PUREE, BURRATA,
PISTACHIO, FOCCACIA
$37

TUNA CARPACCIO

FRESH AHI TUNA, AVOCADO, CAVIAR,
GRAPEFRUIT VINAIGRETTE,
YUM CHIPS, JICAMA AND FENNEL SALAD
$35

VEAL OSSO BUCCO

BRAISED VEAL SHANKS, SAFFRON BARLEY
RISOTTO, CIPOLLINI ONIONS, SAUCE VIERGE
$41

LUNCH ENTREES

STEAK FRITES

CANADIAN PRIME NY STEAK,
GARLIC BUTTER, FRITES, AIOLI
$59

PORK SCHNITZEL

SPAETZLE, RED BRAISED CABBAGE,
LEMON CAPER SAUCE
$29

WINE MAKERS LUNCH

BRAISED PRIME BEEF, ROASTED BABY POTATOES,
PEARL ONIONS, ROASTED MUSHROOMS
$39

SCALLOP RISOTTO

BASIL SPINACH PESTO RISOTTO,
ASPARAGUS, SWEET PEA,
SMOKED BACON, PARMESAN CRISP
$45

MAPLE ROASTED SUMMER SQUASH

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