

## **APPETIZERS**

**SESAME CRUSTED AHI TUNA WITH SPICY PLUM, PICKLED GINGER, AND WASABI**

**12**

**ROASTED VEGETABLE AND GARBANZO CROQUETTES  
SEASONED AND ROASTED MEDLEY OF VEGETABLES, BLENDED WITH GARBANZO BEANS ROLLED IN PANKO BREADCRUMBS, AND FRIED TO PERFECTION. SERVED NESTLED ON A BED OF MARINARA, GARNISHED WITH PARMESAN CHEESE**

**10**

**BRUSCHETTA AND CALAMARI**

**CRISPY BAGUETTE TOPPED WITH A MIXTURE OF FRESH DICED TOMATOES, BASIL, EXTRA VIRGIN OLIVE OIL, MOZZARELLA CHEESE, AND GARLIC FINISHED WITH ITALIAN HERB SEASONED BREADED CALAMARI**

**12**

**JUMBO SHRIMP COCKTAIL**

**FOUR JUMBO SHRIMP SIMMERED IN AROMATICS, CHILLED AND SERVED ON A BED OF SHREDDED LETTUCE WITH COCKTAIL SAUCE**

**10**

## **SOUP**

**LOBSTER BISQUE**

**RICH WITH FLAVOR, OUR CREAMY HOUSE MADE BISQUE IS FINISHED WITH SHERRY**

**CUP 9**

**BOWL 12**

**WILD MUSHROOM BISQUE**

**A DELICATE BLEND OF SHIITAKE, MOREL, CREMINI, AND DOMESTIC MUSHROOMS IN A VELVETY POTAGE WITH COGNAC AND CREAM**

**CUP 9**

**BOWL 12**

**EDGEWOOD BAKED FRENCH ONION SOUP**

**SHERRIED ONION SOUP TOPPED WITH PROVOLONE CHEESE AND FLAKY PUFF PASTRY**

**CUP 5**

**CROCK 8**

*PLEASE ALLOW 20 MINUTES FOR PREPARATION*

**CHEF'S SOUP DU JOUR**

**PREPARED FRESH DAILY**

**CUP 5**

**BOWL 6**

## **SALAD**

**EDGEWOOD HOUSE SALAD**

**FRESH SEASONAL SALAD GREENS GARNISHED AND TOPPED WITH YOUR CHOICE OF DRESSING**

**6**

**FIRE ROASTED ARTICHOKE, CUCUMBER, TOMATO, FETA CHEESE & OLIVE SALAD**

**BRIGHT AND BURSTING WITH FLAVOR FROM THE FIRE ROASTED ARTICHOKE, FRESH CUCUMBERS, CHERRY TOMATOES, FETA CHEESE, AND KALAMATA OLIVES. MARINATED IN A LEMON-POPPYSEED DRESSING, NESTLED ATOP BABY GARDEN SALAD GREENS**

**8**

**STEAKHOUSE SALAD**

**CRISP WEDGE OF ICEBERG LETTUCE WITH DICED TOMATO, BACON, AND A CHOICE OF FETA, BLUE, OR CHEDDAR CHEESE**

**7**

**DECONSTRUCTED CAESAR SALAD**

**GRILLED ROMAINE HEARTS TOPPED WITH CAPER, PARMESAN, ANCHOVIES, AND CROUTONS, DRIZZLED WITH HOUSE MADE CAESAR DRESSING**

**7**

## **-ENTRÉE SELECTIONS-**

### **FILET MIGNON & LOBSTER RISOTTO TOWER**

GRILLED CERTIFIED ANGUS FILET MEDALLIONS COOKED TO YOUR SPECIFICATION & LAYERED WITH LOBSTER INFUSED RISOTTO, AND FRESH ASPARAGUS. PRESENTED ON A BED OF DEMI-GLACE PETIT FILET

6 OZ FILET...40      8OZ FILET...45

### **CHILEAN SEA BASS, MEDITERRANEAN COUS COUS SALAD**

PAN SEARED CHILEAN SEA BASS FILLET PLACED OVER A COUS COUS SALAD OF LIME, OLIVE OIL, TOASTED PINE NUTS, TOMATOES, FRESH LIME JUICE, CILANTRO AND SPINACH

38

### **MAPLE GLAZED DUCK BREAST**

LIGHTLY SEASONED, PAN SEARED DUCK BREASTS, FINISHED WITH A PURE MAPLE GLAZE, NESTLED ON COLCANNON MASHED POTATOES, WITH MINTED BABY CARROTS

25

### **PAN SEARED SALMON FILET WITH CURRIED SPINACH AND LEEKS**

PAN SEARED SALMON FILET NESTLED ON A MOUND OF JULIENNE LEEKS AND BABY SPINACH LEAVES IN A CURRIED CREAM REDUCTION, ACCOMPANIED BY BASMATI RICE

21

### **CHICKEN FLORENTINE**

SAUTÉED ALL-NATURAL BREAST OF CHICKEN ACCOMPANIED BY AN ARTICHOKE SPINACH BÉCHAMEL

23

### **APPALACHIAN WALLEYE PIKE**

SAUTEED FILLET OF WALLEY PIKE TOPPED WITH AN APPLEWOOD BACON AND SCALLION CREAM SAUCE ACCOMPANIED BY SAUTEED VEGETABLE MEDLEY AND BASMATI RICE

26

### **TENDERLOIN TIPS STROGANOFF**

A TRADITIONAL FAVORITE OF EDGEWOOD MEMBERS, COMBINING BEEF TENDERLOIN TIPS WITH A MUSHROOM BURGUNDY DEMI-GLACE, OVER A BED OF EGG NOODLES

25

### **NEW YORK STRIP STEAK**

A GENEROUS TWELVE OUNCE CUT OF BLACK ANGUS BEEF PREPARED JUST THE WAY YOU LIKE IT

34

### **ECC FILET MIGNON**

EIGHT-OUNCE CENTER CUT FILET OF CERTIFIED ANGUS TENDERLOIN PETIT FILET AVAILABLE UPON REQUEST ~ SIX OUNCE

32

## **DESSERT OF THE MONTH**

### **BANANA TOFFEE BOURBON CAKE**

BANANA TOFFEE BOURBON CAKE HAS LAYERS OF VANILLA, AND TOFFEE BANANA-DATE CAKE, SOAKED IN BOURBON BUTTER GLAZE, SANDWICHED BETWEEN BUTTERSCOTCH FLECKED BUTTERCREAM, AND FINISHED WITH BUTTERSCOTCH WHIPPED CREAM AND TOFFEE CRUMBLES

8