

APPETIZERS

SESAME CRUSTED AHI TUNA WITH SPICY PLUM, PICKLED GINGER, AND WASABI
12

CRANBERRY BAKED BRIE EN CROUTE
BRIE CHEESE STUFFED WITH CRANBERRIES AND WALNUTS WRAPPED IN PUFF PASTRY. BAKED TO PERFECTION, SERVED WITH TOASTED CIABATTA BREAD
12

PAN SEARED DIVER SCALLOPS
SEASONED WITH TRUFFLE SALT, PAN SEARED SUCCULENT SCALLOPS, NESTLED ATOP SAUTÉED CHANTERELLE, PORCINI, AND SHIITAKE MUSHROOMS PERFUMED WITH COGNAC, BRANDY, AND CREAM
15

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

MEDITERRANEAN FIRE ROASTED ARTICHOKE SALAD
FIRE ROASTED ARTICHOKE TOSSED WITH A MEDLEY OF PEPPERS, KALAMATA OLIVES, RED ONIONS, FETA CHEESE, AND DICED TOMATOES IN A LIGHT HERB VINAIGRETTE. NESTLED ATOP BABY GARDEN SALAD GREENS
10

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-

SHRIMP AND SCALLOP NANTUA

PAN SEARED SHRIMP AND SCALLOPS TOSSED WITH GNOCCHI, SHIITAKE MUSHROOMS, AND ASPARAGUS TIPS IN A LIGHT LOBSTER CREAM SAUCE
28

12 OZ. VEAL STRIP LOIN ENTRECOTE OF BEEF, AU POIVRE

PEPPERCORN CRUSTED, PAN SEARED 12 OZ. VEAL STRIP STEAK FINISHED WITH A CREAMED BRANDY PEPPERCORN SAUCE. ACCOMPANIED BY SMOKED GOUDA YUKON MASHED POTATOES AND HERB ROASTED TOMATOES
38

BRAISED BEEF SHORT RIBS

BONE-IN BEEF SHORT RIBS BRAISED TO PERFECTION, GLAZED WITH A BLOOD-ORANGE INFUSED BARBECUE SAUCE, AND NESTLED ON SMOKED GOUDA INFUSED POLENTA, AND GRILLED ASPARAGUS
32

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

PORK FRANCAISE

PORK TENDERLOIN MEDALLIONS DREDGED IN A PARMESAN HERB BATTER, SAUTÉED AND NESTLED ON A BED OF DICED TOMATO, ASPARAGUS AND MUSHROOM INFUSED RISOTTO
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

LEMON BERRY MASCARPONE

CAKE LAYERS OF MOIST CRÈME CAKE WITH CRANBERRIES, BLUEBERRIES, AND CINNAMON STREUSEL, BAKED, THEN FILLED WITH A FRUIT AND LEMON MASCARPONE CRÈME
6