

## **APPETIZERS**

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

**CARIBBEAN JERKED SHRIMP**  
**SPICY JUMBO MARINATED SHRIMP ACCOMPANIED BY REFRESHING ROASTED PINEAPPLE-MANGO AND CILANTRO SALSA**  
13

**TRUFFLE SALT BRAISED PORK BELLY**  
**TRUFFLE SALT INFUSED PORK BELLY WITH A HONEY AND ROASTED GARLIC GLAZE. SERVED NESTLED ON A BED OF PEPPERY ARUGULA**  
8

**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

**SUMMER BIBB SALAD**  
**BOSTON BIBB WEDGE WITH GRILLED SCALLION, HEARTS OF PALM, MANDARIN ORANGES, AND VERMONT WHITE CHEDDAR. FINISHED WITH A SUN-DRIED TOMATO AND BASIL VINAIGRETTE**  
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

**CAPRESE AND CALAMARI**  
**FRESH BUFFALO MOZZARELLA SHINGLED WITH MARKET TOMATOES AND TOPPED WITH ITALIAN HERB SPICED FRIED CALAMARI. DRIZZLED WITH A BALSAMIC GLAZE**  
10

**-ENTRÉE SELECTIONS-**

**DUCK SALMIS**

PAN SEARED DUCK THINLY SLICED AND SAUTÉED WITH WILD MUSHROOMS, SHALLOTS, DEMI-GLACE AND BRANDY& CREAM, LADLED OVER A BED OF HERB DE PROVENCE INFUSED ROASTED FARRO

**24**

**“NAPA STYLE” GRILLED RUBY TROUT**

LIGHTLY MARINATED IN CHARDONNAY & HERBS, THE YOUNG CANADIAN TROUT IS SERVED WITH GRILLED VEGETABLES AND BASMATI RICE

**18**

**GRILLED “PRIME” DELMONICO STEAK**

MADE FAMOUS BY THE DELMONICO BROTHERS IN LOWER MANHATTAN, THIS TENDER, JUICY CUT OF AGED BONELESS PRIME RIBEYE IS ACCOMPANIED BY MASHED POTATOES, CARAMELIZED ONIONS AND ASPARAGUS

**36**

**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**

**FROZEN STRAWBERRY SOUFFLE**

**8**