

## **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

**ESCARGOT ALA BOURSIN EN CROUTE**  
TENDER ESCARGOT SAUTÉED WITH PARSLEY, GARLIC AND BUTTER WRAPPED IN PUFF PASTRY WITH BOURSIN CHEESE. BAKED GOLDEN BROWN, SERVED WITH LEMON INFUSED DRAWN BUTTER  
10

**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

**WARM IRISH POTATO SALAD**  
BABY YUKON GOLD POTATOES WITH ARUGULA, COARSE GROUND MUSTARD, SCALLIONS, OLIVE OIL, APPLEWOOD SMOKED BACON, CELERY, AND A PINCH OF HORSERADISH  
9

**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-**

### **SEAFOOD POT PIE**

A CREAMY, VELVETY SEAFOOD BLEND OF LOBSTER MEAT, GULF SHRIMP, BAY SCALLOPS AND SALMON NESTLED IN AN EARTH WARE CROCK, TOPPED WITH PASTRY AND BAKED GOLDEN BROWN

**35**

### **PAN SEARED HALIBUT ALA ORANGE**

FRESH HALIBUT, LIGHTLY SEARED AND DRIZZLED WITH A BLOOD-ORANGE BEURRE BLANC. SERVED WITH SAFFRON RISOTTO, AND HERB ROASTED ROMA TOMATOES

**32**

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

GRILLED CERTIFIED ANGUS PETIT FILET COOKED TO YOUR SPECIFICATION AND PERCHED ON OUR LOBSTER INFUSED RISOTTO, SPRING ASPARAGUS AND ROASTED LOCAL TOMATO

PETIT FILET 40      8OZ FILET 45

### **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**

### **“DERBY DAY” ROASTED PORK TENDERLOIN SALAD**

SEARED & ROASTED PORK FILET SHELLACKED WITH BOURBON SAUCE, SLICED, NAPPED WITH MOJITO-MANGO RELISH, PLACED OVER A MOUND OF BABY FIELD GREENS

**19**

### **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**

TENDER RICH VANILLA CAKE, SOAKED IN TOFFEE BOURBON BUTTER GLAZE, SANDWICHED WITH BUTTERSCOTCH FLECKED BUTTERCREAM. FINISHED WITH BUTTERSCOTCH WHIPPED CREAM AND TOFFEE CRUMBLES

**8**