

APPETIZERS

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

12

OYSTERS CASINO

FRESH GULF OYSTERS STUFFED WITH APPLE-WOOD BACON, SHALLOTS, FIRE ROASTED RED PEPPERS, AND DRIZZLED WITH CLARIFIED BUTTER. BAKED TO PERFECTION IN THE SHELL, GARNISHED WITH LEMON

12

SHRIMP AND SCALLOP ASIAGO

PAN SEARED GULF SHRIMP, LUMP CRABMEAT, AND SCALLOPS, TOSSED WITH SHITAKE, MOREL, AND DOMESTIC MUSHROOMS IN A LIGHT CREAM SAUCE TOPPED WITH AN ASIAGO CHEESE GRATIN

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 SHITAKE, 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

ROASTED BUTTERNUT SQUASH SALAD

HERB ROASTED BUTTERNUT SQUASH, NESTLED ON BABY GARDEN SALAD GREENS WITH J.Q. SALT SEASONED CARAMELIZED PUMPKINSEEDS. FINISHED WITH VERMONT CHEDDAR CHEESE AND BALSAMIC VINAIGRETTE

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

CAJUN SPICED AHI TUNA BITES

SERVED WITH A CUCUMBER-DILL TARTAR SAUCE

12

-ENTRÉE SELECTIONS-

TWIN VEAL MEATBALLS AND BUCATINI PASTA

TWO OVER-SIZED VEAL MEATBALLS, SLOWLY SIMMERED IN OUR HOUSE MARINARA AND RESTING ON TOP OF BUCATINI PASTA. SERVED WITH GARLIC BREAD

18

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

LAMB "OSSO BUCCO," MILANESE'

SLOWLY SIMMERED LAMB SHANK IS NESTLED OVER, HORSERADISH INFUSED YUKON GOLD MASHED POTATOES, AND STEAMED BROCCOLI

28

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

PUMPKIN POTS DE CRÈME

PUMPKIN CUSTARDS ARE SILKY, PERFECTLY SPICED AND TOPPED WITH A MAPLE INFUSED WHIPPED CREAM

8