

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

PAN SEARED DIVER SCALLOPS
PAN SEARED IN CLARIFIED BUTTER, TOSSED WITH DOMESTIC, SHIITAKE MUSHROOMS AND PERFUMED 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

ARUGULA AND SMOKED GORGONZOLA SALAD
LIGHTLY TOSSED WITH BALSAMIC VINAIGRETTE, SMOKED GORGONZOLA CHEESE, PEACH SLICES AND TOASTED ALMONDS
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

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

CARAMEL FUDGE PECAN CAKE
LAYERS OF CARAMEL, FUDGE, PECANS AND MOIST CHOCOLATE CAKE. FINISHED
WITH A CHOCOLATE MOUSSE ICING
8