

# Edgars

*We welcome you to a most unique dining establishment located within Belhurst Castle. Beginning in 1885 under the supervision of Mrs. Carrie Collins, a descendant of Henry Clay, fifty men worked on the Castle construction over four years, using materials mostly imported from Europe.*

*Carrie Collins lived here until her death in 1926, at which time Belhurst was passed to her grandson who sold it to Cornelius J. "Red" Dwyer, a colorful and engaging personality with a wide circle of friends throughout the country. Mr. Dwyer opened Belhurst as a speakeasy and gambling casino on April 18 1933. Under his direction, Belhurst became an outstanding showcase restaurant and casino, with gambling rooms upstairs operating until the early 1950's.*

*Today, the Castle remains the centerpiece of Belhurst, a hospitality entity including three lodging venues, two catering facilities, the area's favorite lounge, and one of the most unique Wine & Gift Shops in the Finger Lakes featuring our Award-Winning Belhurst Wines.*

*Edgar's, named after the patriarch of the Reeder family, Ralph Edgar Reeder, is proud to offer excellent service and exquisite food and beverage in a truly unique atmosphere.*

*We are pleased to have you as our guest! Enjoy!*

*The Reeder Family*

*Executive Chef: Casey Belile  
Executive Sous Chef: Dennis Richardson  
Sous Chef: William Hand*

## **Appetizers**

### ***Blue Crab***

*Cajun Seared Jumbo Lump Crab Folded into a Creamy Gorgonzola Cheese and Cognac Fondue. Served with Toasted Baguette and New York State Apple Wedges.*  
11.95

### ***Calamari***

*Lightly Seasoned Calamari Layered with Vine Ripened Tomato Relish, Pepperoncini, Asiago and Mixed Greens.*  
9.95

### ***Escargot***

*Imported Escargot Poached with Toasted Garlic, Pancetta and Merlot Beurre Blanc. Served in Baked Chevre Stuffed Mushroom Caps.*  
10.95

### ***Prawns***

*Four Poached Jumbo Black Tiger Prawns, Chilled and Served with Classic Cocktail Sauce and Roumelade Sauce.*  
11.95

### ***Bruschetta***

*Forrest Mushrooms, Chorizo and Duckling Bruschetta made with Toasted Kalamata Bread, Roasted Garlic Olive Oil and Imported Provolone.*  
10.95

### ***Scallops***

*Marinated Portabellas and Pan Seared Sea Scallops on a Bed of Frisée Drizzled with Citrus Vinaigrette and Garnished with Roasted Garlic Lime Aioli.*  
11.95

### ***Three Onion Gratinee***

*Caramelized Onion Trilogy Simmered in a Savory Beef Broth Enhanced with Port. Topped with a French Bread Crouton and Baked with a Blend of Gruyère and Provolone Cheeses.*  
6.95

### ***Clam and Corn Chowder***

*Chopped Clams, Hickory Smoked Bacon, Garden Vegetables and Fire Roasted Corn Simmered in a Rich Creamy Broth.*  
6.95

## **Salads**

### **Wedge**

*Iceberg Lettuce, Chopped Tomatoes, Cucumbers, Red Onion and Bacon  
with Crumbly Blue Vinaigrette.*

6.95

### **Beefsteak Tomatoes**

*Vine Ripened Beefsteak Tomatoes, Roasted Yellow Peppers and Bocconcini.  
Served Over Chopped Romaine and Drizzled with Roasted Onion Vinaigrette.*

7.95

### **Edgar's Ceasar**

*Classic Caesar Salad Garnished with Bacon, Chopped Gulf Shrimp,  
Diced Tomatoes, Red Onion, Roasted Garlic Croutons and Parmigiano Reggiano.*

8.95

### **Field Greens**

*Assortment of Seven Field Greens Garnished with New York State Apples, Prosciutto  
and Pan Fried Chevre Encrusted with Candied Pecans.  
Finished with Honey Thyme Dressing.*

8.95

*Edgar's is very proud to offer only the finest western and angus beef that has been wet aged a minimum of five weeks to ensure the quality and tenderness you deserve.  
All selections are served with seasonal vegetables.*

### ***Filet Mignon***

*An Eight Ounce Mesquite Fired Black Angus Filet Mignon served on Grilled Polenta with a Merlot Poached Mushroom Cap and Guinness Demi Glace*  
32.95

### ***New York Strip***

*Mesquite Fired Twelve Ounce, Lightly Peppered, Hand Carved Angus Beef Striploin. Enhanced with Roasted Garlic and Parsley Compound Butter.*  
27.95

### ***Boneless Short Rib***

*Prime Boneless Beef Short Rib Braised with Cabernet and Vegetable Mirepoix. Served with Wild Mushroom Risotto and Reduced Braising Jus*  
28.95

### ***Prime Rib***

*Your Choice of Twelve or Sixteen Ounces of Slow Roasted Angus Beef Rib Seasoned with our own Sweet and Smokey Rub. Served with Aus Jus and Horseradish Chive Sauce.*  
27.95, 31.95

### ***Chef's Butcher Block***

*Every Evening Executive Chef Casey Belile will Feature Choice Hand Cut Steaks, Chops or Roasts, Prepared with Seasonal and Local Cuisine.*  
Market Price

### ***Grilled Shrimp***

*Add Cajun Citrus Grilled Shrimp on Sugar Cane Skewers to Any Meal*  
12.95

### ***Side Dishes Suitable For Two or More***

*Sautéed Mushrooms with Merlot and Garlic  
Sweet Potato Brûlé with Candied Pecans  
Creamed Baby Spinach Gratinée  
Whipped Red Skinned Potatoes Baked with New York State Cheddar  
Oversized Baked Potato with Sour Cream  
Wild Mushroom Risotto  
Black and Tan Onion Rings*  
5.95

*At Edgar's, we use only the finest milk fed calves, giving you the sweetest flavor. Our lamb and pork is all premiere stock graded choice or above, and our game and poultry cuts are USDA inspected and of the highest quality. All selections are served with seasonal vegetables.*

### ***Duckling***

*Slow Roasted Boneless Duckling Half Basted with a Tamari Orange Glaze,  
Garnished with Toasted Almonds and Served with Basmati*  
28.95

### ***Lamb***

*Wood Fired Cumin Rubbed New Zealand Rack of Lamb.  
Complimented with Boysenberry Demi Glace and Sautéed Frisée.*  
31.95

### ***Pork***

*Mesquite Fired Pork Tenderloin with Apricot Chipotle Sauce,  
Wild Mushroom Risotto and Caramelized Onions*  
25.95

### ***Veal***

*Sautéed Veal Scaloppini topped with Baby Spinach, Pancetta and Gruyère.  
Garnished with Portabella Marsala Sauce*  
28.95

### ***Chicken***

*Julienne Strips of Chicken Breast Sautéed with Prosciutto, Forrest Mushrooms, Garlic,  
Tomatoes and Scallions. Tossed with Farfalle, Roasted Chicken Chardonnay Jus and  
Parmigiano Reggiano*  
25.95  
*Add Tiger Shrimp and Sea Scallops*  
33.95

### ***Side Dishes Suitable For Two or More***

*Sautéed Mushrooms with Merlot and Garlic  
Sweet Potato Brûlé with Candied Pecans  
Creamed Baby Spinach Gratinée  
Whipped Red Skinned Potatoes Baked with New York State Cheddar  
Oversized Baked Potato with Sour Cream  
Wild Mushroom Risotto  
Black and Tan Onion Rings*  
5.95

*All of our seafood at Edgar's is hand picked and butchered by our chefs to ensure the freshest, most appealing product. All selections are served with seasonal vegetables.*

### ***Grouper***

*Pan Seared Floridian Grouper Draped with Prosciutto, Parmigiano Reggiano and Pomegranate Balsamic Reduction. Served on a Bed of Sautéed Frisée.*

28.95

### ***Tuna***

*Sashimi Grade Pacific Tuna Brushed with Sweet Basil Olive Oil and Pan Seared Rare. Garnished with Vine Ripened Tomato, Caper and Kalamata Olive Relish.*

*Served with Steamed Basmati.*

28.95

### ***Ravioli***

*Tangy Goat Cheese and Roasted Red Pepper Ravioli with a hint of Tarragon. Wrapped in Red Pepper and Egg Striped Pasta.*

*Served with Asparagus Chardonnay Cream and Toasted Almonds.*

21.95

*With Roasted Garlic Pan Seared Shrimp*

29.95

### ***Catch***

*Every Evening, in Addition to our Butcher Block, Chef Casey Features Unique Fish and Shellfish from Around the World. This Seafood is Air Freighted to Assure Freshness and will be Prepared in its Native Style or with a Finger Lakes Flare.*

*Market Price*

### ***Side Dishes Suitable For Two or More***

*Sautéed Mushrooms with Merlot and Garlic*

*Sweet Potato Brûlé with Candied Pecans*

*Creamed Baby Spinach Gratinée*

*Whipped Red Skinned Potatoes Baked with New York State Cheddar*

*Oversized Baked Potato with Sour Cream*

*Wild Mushroom Risotto*

*Black and Tan Onion Rings*

5.95

Separate checks cannot be honored during peak business hours. Visa or MasterCard accepted.

An 18% gratuity will be added to parties of 8 or more.

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On certain occasions we require dining reservations to be credit card guaranteed.

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Children's dinners available upon request.

**Edgar's Weekday Specials are a Sampling of Our Sunday Price  
Fixe Menu and Include Soup du Jour, A Petite Wedge, Seasonal  
Vegetable and Chocolate Layer Cake**

**Monday**

*Sautéed Tenderloin Tips with Mushrooms, Red Onion, Demi Glace and  
Sour Cream. Tossed with Egg Noodles to Finish.*

26.95

**Tuesday**

*Wood Fired Wild Game Meatloaf Complimented with Port Wine Demi  
Glace and Whipped Red Skinned Potatoes.*

24.95

**Wednesday**

*Chardonnay Basted Half Roast Chicken Served on a Bed of  
Cajun Rice and Red Beans.*

24.95

**Thursday**

*Mesquite Grilled Pork Chop Glazed with Apple Jam and Served  
with Whipped Red Skinned Potatoes.*

26.95

**Friday**

*Sautéed Sole Fillets Served over Baby Spinach and Complimented  
with Classic Mornay Sauce*

25.95

**Our Sunday Price Fixe Menu Includes Soup du Jour, A Petite Wedge, Seasonal Vegetable and Chocolate Layer Cake**

*Sautéed Tenderloin Tips with Mushrooms, Red Onion, Demi Glace and Sour Cream. Tossed with Egg Noodles to Finish.*  
26.95

*Wood Fired Wild Game Meatloaf Complimented with Port Wine Demi Glace and Whipped Red Skinned Potatoes.*  
24.95

*Chardonnay Basted Half Roast Chicken Served on a Bed of Cajun Rice and Red Beans.*  
24.95

*Mesquite Grilled Pork Chop Glazed with Apple Jam and Served with Whipped Red Skinned Potatoes.*  
26.95

*Sautéed Sole Fillets Served over Baby Spinach and Complimented with Classic Mornay Sauce*  
25.95