

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 Caesar

*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.

Our Price Fix Menu is Available Sunday through Friday.
It Includes Soup du Jour, Caesar Salad,
and German Chocolate Cheesecake
ALL Specials ~ 24.95

Angus Beef Tenderloin Tips Sautéed with Button Mushrooms and Peppercorn Sour Cream Demi Glace. Served with Garlic and Parsley Farfalle.

Roasted Medallions of Pork Stuffed with Walnut, Pear and Bacon Dressing. Garnished with Gorgonzola Sauce and Served with Bourbon Whipped Potatoes.

Sautéed Chicken Breast Layered with Tomatoes and Imported Provolone. Served on a Bed of Linguine and Finished with Pesto Cream and Parmesan.

Panko and Herb Crusted Milk Fed Veal, Sautéed, Garnished with Vine Ripened Tomato Relish and Served with Garlic and Parsley Farfalle.

Charbroiled Cold Water Atlantic Salmon Fillet Garnished with Sweet and Spicy Honey Chili Glace and Served with Steamed Basmati Rice.