

# Edgar's STEAKHOUSE

## APPETIZERS

MEAT & CHEESE BOARD \$12.95

*Selection of cured meats, cheeses, dried fruits, nuts, pickled vegetables and hummus*

CALAMARI \$13.95

*Breaded calamari rings and tentacles flash fried with pepperoncini, Kalamata olives and fresh tomato relish drizzled with roasted garlic aioli and shredded Asiago cheese*

ESCARGOT \$12.95

*Sautéed escargot with pastis, parsley and roasted garlic butter* GLUTEN FREE

FOIE GRAS \$17.95

*Pan seared foie gras over mango purée with a salad of watercress, brandy poached cherries and honey glazed pecans* GLUTEN FREE

CRAB CAKES \$15.95

*Trio of lump crab cakes with Thai-chili remoulade and ginger-cucumber slaw*

DATES \$12.95

*Seven prosciutto-wrapped dates filled with First Light Farm chipotle-honey Chèvre and almonds*

GLUTEN FREE, LOCAL

SHRIMP \$15.95

*Five court poached jumbo shrimp served with blood orange cocktail sauce and lemon-mustard-tarragon vinaigrette* GLUTEN FREE

## SALADS

HOUSE TOSSED \$5.95

*Field greens, carrots, English cucumbers, cherry tomatoes, red onion and grapes with choice of dressing* GLUTEN FREE, VEGAN

CAESAR \$6.95

*Blend of frisée and Bibb lettuce with white anchovies, garlic croutons, cherry tomatoes, aged Parmesan and Asiago cheeses finished with a creamy house made Caesar dressing*

WEDGE \$7.95

*Half head of baby Iceberg lettuce with crisp duck bacon, cherry tomatoes and creamy house made Gorgonzola dressing* GLUTEN FREE

HARRON \$6.95

*Blend of baby chard, wild arugula, baby kale, grapefruit, pine nuts and shaved Manchego cheese with a soy-ginger vinaigrette* GLUTEN FREE

## SOUPS

FRENCH ONION \$7.95

*Caramelized melange of onions in a savory vegetable and sherry broth baked with brioche crostini, Provolone and Gruyère cheeses*

CIOPPINO \$5.95 CUP/\$9.95 BOWL

*Brothy tomato based seafood stew of lump crab, shrimp and whitefish with fennel* GLUTEN FREE

SOUP DU JOUR \$4.95 CUP/\$8.95 BOWL

*Chef's daily creation*



*Three hotels, two restaurants, winery, spa, and salon*

## GRILL

*All grill selections served with a head of roasted garlic and topped with house compound butter.*

FILET	
8-OUNCE	\$35.95
10-OUNCE	\$42.95
14-OUNCE NY STRIP	\$34.95
16-OUNCE DELMONICO	\$36.95
20-OUNCE PORTERHOUSE	\$47.95
8-OUNCE LOBSTER TAIL	\$35.95
<i>Served with clarified butter</i>	

### PRIME RIB

*Topped with herbed au jus and served with creamy horseradish sauce*

12-OUNCE	\$31.95
16-OUNCE	\$36.95
24-OUNCE	\$41.95

## GRILL ENHANCEMENTS

SAUCE BÉARNAISE	\$3.95
AU POIVE	\$3.95
OVER EASY LOCAL DUCK EGG	\$3.95
SAUTÉED MUSHROOMS	\$4.95
GORGONZOLA	\$4.95
BROILED 8-OUNCE LOBSTER TAIL	\$32.95
GRILLED JUMBO SHRIMP (3)	\$14.95
SEARED DIVER SCALLOPS (4)	\$14.95

## SIDES \$6.95

ALL SIDES ARE GLUTEN FREE

### VEGETABLE DU JOUR

#### GRILLED ASPARAGUS

#### SAUTÉED BABY SPINACH WITH GARLIC AND PARMESAN

#### MUSHROOM RISOTTO

#### PANCETTA-CHEDDAR WHIPPED POTATOES

#### TRUFFLE AND HERB SCENTED POMME FRITTES WITH ROASTED GARLIC AIOLI

## PRIME RIB PRIX FIXE \$37.95

*Available Wednesday only.*

### I. HOUSE SALAD

### II. SOUP DU JOUR

### III. PRIME RIB

*12-ounce prime rib with choice of veg du jour or pancetta-cheddar mashed potatoes*

### IV. APPLE TART À LA MODE

## WEEKEND BRUNCH

**Famous for more than 20 years!**

**Saturday and Sunday 11:00 a.m. to 1:45 p.m.**

# Edgar's STEAKHOUSE

The history of Belhurst Castle is an important part of what makes dining here special. Erected in 1885 by fifty men over four years for Mrs. Carrie Harron Collins, Belhurst has been a mainstay of Geneva for as long as anyone can remember. Collins enjoyed Belhurst as her primary residence until her death in 1926. Shortly thereafter, Cornelius J. "Red" Dwyer acquired the property and developed Belhurst to be an outstanding showcase restaurant and casino with gambling rooms on the upper floors that operated until the early 1950's. Today, Belhurst is owned by the Reeder family, and the Castle remains the centerpiece of Belhurst. It houses Edgar's Steakhouse which was lovingly named after the patriarch of the Reeder family, Ralph Edgar Reeder.

The sprawling Belhurst Castle Resort you know and love today includes three hotels, two restaurants, a winery, spa, and salon. It is home to years of memories and provides opportunities for many more. All of the work we do here is truly for you to enjoy. Thank you for dining at Belhurst!