

## DESSERT

Our proprietor eats dessert first.  
You can too! Select something delectable off our famous  
dessert tray featuring creations from local Clifton Springs  
bakery, Cake Baby 6.95

## SOUPS & SALADS

**SOUP DU JOUR**  
cup 2.95 | bowl 4.95

**FRENCH ONION**  
5.95

**HOUSE**  
Crisp field greens, cucumbers, tomatoes, carrots & red onion served with  
your choice of balsamic vinaigrette, Gorgonzola peppercorn, avocado ranch,  
golden Italian or honey pomegranate 3.95

**CAESAR**  
Chopped romaine and frisée, tossed with creamy Caesar dressing, heirloom  
tomatoes, garlic herbed croutons, topped off with manchego and asiago  
cheeses 3.95

**EDGAR'S STEAKHOUSE SALAD**  
Romaine wedge, apple cider bacon, frizzled leeks, grape tomatoes drizzled  
with a creamy Gorgonzola peppercorn dressing 5.95

**CAPRESE**  
Classic salad of basil marinated roma tomatoes, bibb lettuce, caramelized  
onions & fresh mozzarella cheese, laced with a balsamic reduction 5.95

## STARTERS

**CRAB CAKES**  
Lump blue crab folded with scallions and mascarpone cheese, served with a  
roasted corn & charred tomato salad 15.95

**CALAMARI**  
Breaded calamari rings & tentacles flash fried with pepperoncini, kalamata  
olives and fresh tomato relish, laced with roasted garlic aioli & shredded  
asiago cheese 14.95

**ESCARGOT**  
Sautéed escargot with white wine, fresh parsley & roasted garlic butter  
12.95

**NYS MEAT & CHEESE BOARD**  
A variety of New York State cheeses, cured meats & mustard, paired with  
dried fruit, nuts, olives & house made hummus, pickled vegetables &  
herbed crostini 15.95

**SHRIMP COCKTAIL**  
Five jumbo shrimp poached with fresh lemons, thyme & peppercorn, served  
with blood orange cocktail sauce & chili ginger remoulade 13.95

**LOBSTER ORECCHIETTE & CHEESE**  
Lobster claw knuckle & tail in a New York State smoked gouda & triple xxx  
cheddar cheese sauce with orecchiette pasta & peas 15.95

## STEAKS & CHOPS

We take pride in providing our guests with the finest & freshest quality meat - personalized to your taste  
Choose to have your steak or chop seared & dry rubbed or prepared over our open grill  
Then, top it off with one of our house-made signature compound butters  
All served with complimentary baked bread with butter  
& Pino's Press Artisan oils  
(available in our Wine & Gift Shop!)

### BONE-IN PORK CHOP

Center cut  
10-ounce 19.95  
Chef recommended butter:  
*Spicy mustard & parsley*

### LONG BONE RIB EYE

Juiciest of all with a rich flavor  
22-ounce 35.95

### DELMONICO

Boneless rib eye  
16-ounce 24.95

### TRI TIP

Juicy, tender, rich  
10-ounce 22.95

### PRIME RIB

Garlic & rosemary  
smeared & slow roasted  
10-ounce 19.95  
12-ounce 21.95  
16-ounce 24.95  
24-ounce 34.95

### ST. LOUIS STYLE RIBS

Half 17.95 | Full 21.95  
Slow braised, dry rub  
encrusted & draped with a  
mango chipotle BBQ sauce

### NY STRIP

Rich & marbled  
12-ounce 19.95

### FILET MIGNON

The most tender of steaks  
8-ounce 21.95  
10-ounce 24.95

### PORTERHOUSE

Strip steak & filet  
mignon in one  
20-ounce 36.95

### FLAT IRON

Flavorful & tender  
8-ounce 18.95

### VEAL CHOP

Creamy pink, velvety  
12-ounce 34.95  
Chef recommended butter:  
*Spicy mustard & parsley*

RARE: Cool, red center | MEDIUM RARE: Warm, red center | MEDIUM: Pink throughout  
MEDIUM WELL: Thin line of pink | WELL: No pink, dry

## BELHURST BUTTERS

Lemon rosemary | Roasted garlic & thyme | Mushroom & cracked pepper | Sundried tomato horseradish  
Spicy mustard & parsley | Ancho chili lime

## SEAFOOD, PASTA & POULTRY

All served with complimentary baked bread with butter & Pino's Press Artisan oils

### SALMON

Blackened 7-ounce Atlantic salmon  
topped with a pickled red onion and  
micro greens 24.95  
Chef recommended butter:  
*Ancho chili lime*

### SHRIMP PASTA

Five jumbo shrimp in a blood orange  
butter sauce tossed with zucchini  
ribbons, red peppers, onion, freshly torn  
basil & angel hair pasta 22.95

### ROASTED CHICKEN LINGUINE

Roasted lemon mustard & rosemary  
chicken with cremini mushrooms & leeks,  
finished with chardonnay, thyme, fresh  
linguine & olive oil 19.95

### LOBSTER TAIL

Broiled 8-ounce lobster tail served with  
clipped green beans & shaved shallots,  
lemon parsley pesto & clarified butter 34.95

### DUCK

Oven roasted 8-ounce Hudson Valley duck  
breast served with a tart cherry  
gastrique & an asiago cheese crisp 26.95

### MAHI MAHI

Pan-roasted mahi mahi with pear Riesling  
beurre blanc & thyme poached whole baby  
carrots 24.95

### SCALLOPS

Six large seared scallops served with a  
blend of baby spinach, fresh arugula, pine  
nuts & pickled shallots 26.95  
Chef recommended butter:  
*Lemon rosemary*

## STEAKHOUSE SIDES & SUCH

FORREST MUSHROOM RISOTTO 3.95

STEAMED BROCCOLI  
with shallots & butter 2.95

GRILLED ASPARAGUS 3.95

SMOKED POTATO SALAD (cold) 2.95

ROASTED GARLIC MASHED 2.95

SAUTÉED FORREST MUSHROOMS  
in red wine & herbs 3.95

CREAMED BABY SPINACH AU GRATIN 3.95

ROSEMARY POMMES FRITTES  
with truffle oil & garlic aioli 4.95

## EXECUTIVE CHEF | BRAD STODDARD

Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.  
We kindly request no separate checks on parties of six or more. A 20% gratuity will be added on checks of parties of six or more.

