

Edgar's STEAKHOUSE

APPETIZERS

- MEAT & CHEESE BOARD \$13.95
Selection of cured meats, cheeses, dried fruits, nuts, pickled vegetables, hummus and herbed crostini
- 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
- ARANCINI \$12.95
Smoked andouille sausage ad spring pea fried risotto ball with a tomato and roasted garlic confit
- CRAB CAKES \$13.95
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
- CAPRESE TOWER \$7.95
Crisp Bibb lettuce layered with sliced tomatoes, grilled onions and fresh Mozzarella cheese, finished with basil oil and balsamic reduction

SOUPS

- FRENCH ONION \$7.95
Caramelized melange of onions in a savory vegetable and sherry broth baked with brioche crostini, Provolone and Gruyère cheeses
- SAVORY SAUSAGE AND WHITE BEAN
\$5.95 CUP/\$9.95 BOWL
Blend of Italian and smoked Andouille sausage with white beans in an herbed chicken broth
- 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	\$37.95
20-OUNCE PORTERHOUSE	\$47.95
8-OUNCE LOBSTER TAIL	\$35.95
<i>Served with clarified butter</i>	

GRILL ENHANCEMENTS

SAUCE BÉARNAISE	\$3.95
AU POIVE	\$3.95
OVER EASY LOCAL DUCK EGG	\$3.95
SAUTÉED MUSHROOMS	\$4.95
GORGONZOLA CRUST	\$4.95
BROILED 8-OUNCE LOBSTER TAIL	\$32.95
GRILLED SHRIMP (3)	\$12.95
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 10:00 a.m. to 1:00 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.

We kindly request no separate checks on parties of six or more.

Thank you for dining at Belhurst!

Edgar's STEAKHOUSE

We're passionate about the food we serve at Edgar's Steakhouse. We know that you've placed great trust in us to deliver a dining experience that leaves you contently satiated. Our greatest delight is for you to leave us counting the days until you can return again. Bon appétit!

SIGNATURE DRINKS

ESPRESSO MARTINI - \$10
Chilled Espresso, Vanilla Vodka and Espresso Rum

CARRIAGE CAR - \$8
Belhurst Brandy, Triple Sec and Lemonade

CARRIE'S COSMO - \$8
Citron Vodka, Cointreau, Peach Blossom and a Splash of Cranberry Juice with an Orange Twist

WHITE KNIGHT SANGRIA - \$8
Belhurst Estate Winery Knight, Pineapple Juice, Rum, Peach Blossom and Fresh Blueberries

RED'S SANGRIA - \$8
Belhurst Estate Winery Red, Brandy, Triple Sec, Strawberry and Ginger Ale topped with Orange Slices

BRANDY ALEXANDER - \$7
Belhurst Brandy, ChocoLat Liquor and Kahlúa

PRIX FIXE MENU \$39.95

I. SOUP DU JOUR

II. SALAD (CHOICE OF ONE PER GUEST)

House Salad with choice of dressing

Caesar Salad

III. ENTRÉE (CHOICE OF ONE PER GUEST)

Chicken Ann Marie

Roasted bone-in, skin-on chicken breast de provence with roasted sliced potatoes tossed with caramelized onions

Aprinac Pork

Grilled apricot-cognac glazed bone-in pork chop with sautéed french beans

Salmon on the Docks

Ginger-soy marinated Atlantic salmon with grilled pineapple salsa and Thai-chili vinaigrette

Carbonara

Three cheese tortellini carbonara with guanciale, spring peas, roasted pearl onions, heirloom tomatoes, cremini mushrooms and shaved manchego cheese

Red's Rib

10-ounce cut of slow roasted prime rib with herb au jus, creamy horseradish and veg du jour

IV. DESSERT

Select from our famous dessert tray



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