

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 puree 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 bib 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 ice berg 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 (3)	\$19.95

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

ENTRÉES

LAMB	\$34.95
<i>Cranberry glazed rack of New Zealand lamb and micro pepper grass over parsnip puree</i> <small>GLUTEN FREE</small>	
VEAL FRITTES	\$36.95
<i>Soy-ginger marinated 14-ounce veal rib chop and herbed pomme frites with tomato-onion jam</i> <small>GLUTEN FREE</small>	
DIVER SCALLOPS	\$35.95
<i>Leek wrapped diver scallops topped with apple-guanciale salsa in a lemon-thyme fortified fish stock with crushed hazelnuts</i>	
DUCK	\$33.95
<i>Sliced NYS duck breast over creamy mushroom risotto with blackberry-port reduction and fried sage leaves</i> <small>GLUTEN FREE</small>	
SWORDFISH	\$35.95
<i>Tender, grilled Atlantic swordfish with kimchi, over farro and cranberries</i> <small>GLUTEN FREE</small>	
STRIP STEAK	\$35.95
<i>Duck fat seared 14-ounce NY strip steak topped with Gorgonzola and Tobasco® onion straws, served over whipped purple sweet potatoes</i>	
LOBSTER CAVATAPPI	\$36.95
<i>Lobster, asparagus, cremini mushrooms, Cipollini onions and cavatappi pasta tossed in a sherry-dijon cream sauce and finished with shredded Gruyère and tarragon</i>	
SALMON	\$33.95
<i>Hoisin and toasted sesame glazed Atlantic salmon served over sautéed medley of Brussels sprouts, kale, carrots, raddichio, napa cabbage and garlic</i> <small>GLUTEN FREE</small>	

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 a la mode

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