

Edgar's Restaurant IN THE CASTLE

Fifty men worked on the construction of Belhurst Castle for four years beginning in 1885. Under the supervision of Mrs. Carrie Collins, a descendant of Henry Clay, the turreted red Medina stone structure stands among the grove of original oak trees that overlook Seneca Lake. Its spacious halls and rich wood carvings and panelling reflect the gracious living of the late 19th century and that of Carrie Collins.

Belhurst Castle was passed on to Carrie's grandson at the time of her death in 1926, who sold it to Cornelius "Red" Dwyer. Red was a colorful and engaging personality who opened Belhurst as a Speakeasy and gambling casino on April 18, 1933. Under his direction, Belhurst became a showcase restaurant and casino, with gambling rooms upstairs that operated until the early 1950's.

Today, Belhurst is three unique hotels, two restaurants, a winery and gift shop and a spa-salon. Eleven rooms located in the castle and three exterior cottages have been lovingly and carefully restored to overnight guest rooms. Two additional hotels under the Belhurst name - the Vinifera Inn and White Springs Manor - provide guest rooms for public lodging. People from around the world have enjoyed the Castle Ballroom and Meritage Ballroom for weddings, meetings and events.

Stonecutters' Tavern and Lounge serves pub-style fare for lunch and dinner with indoor and outdoor seating and a sunken bar with the best views of Seneca Lake. Belhurst Estate Winery and Gift Shop is home to award-winning wines and craft beer, and Isabella Spa-Salon pampers guests with massages, facials, salon services and more.

And although a lot has changed since the days of Carrie Collins and Red Dwyer, a lot has stayed the same. 86 years later, we're still serving Red's famous Prime Rib. Our commitment to Belhurst's preservation holds true, so it may continue to provide enjoyment to all who step back in time.

Appetizers

- Ⓢ *Crab Cakes*, Lump blue crab meat, Chesapeake Bay seasoned panko, lemon aioli, dressed micro greens 15.95
- Calamari*, Breaded calamari rings & tentacles, bell peppers, banana peppers, sweet drop peppers and shredded asiago cheese 15.95
- Escargot*, Sautéed escargot, white wine, fresh parsley & garlic butter 12.95
- Shrimp Cocktail*, Six jumbo shrimp poached with fresh lemons, thyme & peppercorn, served with cocktail sauce 15.95
- Charcuterie Board*, Daily selection of cured meats, local and imported cheeses, pickled vegetables, local honey, crackers 15.95
- Ⓢ *Bacon Leek Arancini*, Bacon and leek arancini finished with a roasted red pepper sauce 13.95
- Ahi Tuna Cucumber Rounds*, Citrus wasabi, seared ahi tuna and cucumber rounds 10.95

Soups & Salads

Soup Du Jour, cup 4.95 | bowl 6.95

French Onion, crock 7.95

House Salad, Crisp field greens, cucumbers, tomatoes, carrots & red onion served with your choice of balsamic vinaigrette, Gorgonzola peppercorn, avocado ranch, golden Italian or sun-dried tomato vinaigrette 4.95

Caesar Salad, Chopped romaine tossed with creamy Caesar dressing, shaved Parmesan cheese and garlic croûtons 5.95

On the Side

Forest Mushroom Risotto 6.95

Steamed Broccoli with shallots & butter 5.95

Sautéed Spinach with garlic and oil 5.95

Ⓢ = Guest Favorite

Grilled Asparagus with lemon butter 4.95

Loaded Baked Potato topped with Honey Blonde Mabel's Oat Soda Co. Cheddar cheese sauce, steamed broccoli, scallions and bacon 7.95

Roasted Garlic Mashed 4.95

Sautéed Forest Mushrooms in red wine & herbs 4.95

Rosemary Pommes Frites with garlic Parmesan 5.95

Ⓢ *Mac & Cheese* Mabel's Oat Soda Co. Honey Blonde Cheddar cheese sauce, radiatori pasta and crispy panko 8.95

Edgar's Entrées

Pork Chop a la Edgar's, Coffee apple glazed 10-ounce bone-in pork chop served with an apple and onion fennel salad and Cheddar risotto 28.95

Ⓢ *Speakeasy Shrimp Gumbo*, Our shrimp gumbo served over your choice of white rice or tratoli pasta 26.95

Dwyer's Duck, Roasted duck breast served with honey roasted tri-colored carrots and a blueberry spinach cous cous salad, drizzled with a mustard dressing 32.95

Seared Scallops Angielica, Pan-seared scallops with a white bean, spinach and artichoke ragout, finished with a roasted red pepper sauce, Market Price

Honey Orange Salmon, Honey-orange seared salmon served with lemon-dill rice and asparagus 32.95

Carrie's Chicken Tratoli, Grilled chicken breast, spinach, sun dried tomatoes, spring onion and Goat cheese, tossed with a walnut and artichoke pesto over tratoli pasta 24.95

Veal Schnitzel, Breaded veal cutlet served with roasted dill fingerling potatoes & asparagus with a lemon aioli 29.95

Lobster Tail, 8-ounce broiled lobster tail served with a loaded baked potato & grilled asparagus with lemon butter, Market Price

Louis Lamb Rack, Curry and herb rubbed grilled rack of lamb served with a kale and chickpea salad, finished with Goat cheese 39.95

Stuffed Quail Earl, Shiitake mushroom and walnut stuffed quail served with tri-colored carrot miso risotto and pomegranate seeds 34.95

Neptune's Catch of the Week, Weekly seafood special, Market Price

Vegetable Curry, Thai curry, coconut milk and seasonal vegetables served over rice topped with crispy tofu 23.95

Filet Mignon, 8-ounce filet, the most tender of steaks, served with garlic mashed potatoes and seasonal vegetable 39.95

Delmonico, 16-ounce boneless rib eye, served with garlic mashed potatoes and seasonal vegetable 38.95

Ⓢ *Red's Prime Rib*, 14-ounce slow roasted garlic & rosemary seasoned Certified Angus Beef served with garlic mashed potatoes and seasonal vegetable. It all started with Cornelius "Red" Dwyer back in 1933 and we've had prime rib on the menu for 86 years! 36.95

Coffee & Dessert

Espresso | Cappuccino | Coffee

Enjoy something sweet from our famous dessert tray!

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. Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of food-borne illness, especially if you have certain medical conditions.

For one thing, he looks back on his own past and notes that he was able to start his first enterprise, a pool room with a dice game in his native Lyons, N.Y., without any mob affiliation.

He had been working as a railroad fireman for 10 years before becoming a gambler. From there he branched into running ale and whisky down from Canada during Prohibition.

When he lost everything in the crash of 29, he started all over with gambling, saying that, "with the mathematical profits on roulette being 5 and 5/19ths percent, it seemed a good opportunity. And in all that time the mob never tried to muscle in on me. I knew them all, but they left me alone. There was enough then for everybody."

"I'm just a smuggler, a bootlegger and a gambler and that's the way I want to go out."

- Cornelius "Red" Dwyer, Belhurst owner from 1933 - 1975
New York Times article, September 6, 1972