

# Edgar's Restaurant

IN THE CASTLE

## PRIX FIXE MENU

\$32.95 per person plus tax + gratuity. Select one option from each course.  
Our Chef kindly asks no substitutions

### Seasonal Specialties

\$11

#### LAKE WATER LEMONADE

Citron Vodka, Melon Liqueur,  
Blue Raspberry Syrup,  
Lemonade, 7up, Swedish Fish

#### BOURBON PEACH TEA

Brown Sugar Bourbon, Peach  
Syrup, Lemonade, Ice Tea,  
Orange Slice

#### KICKIN' CUCUMBER MARGARITA

Cucumber Jalapeño Tequila,  
Cointreau, Lime Juice,  
Elderflower Liqueur, Lemonade,  
Sour Mix, & Garnished with a  
Cucumber Slice

#### CARRIE COLLINS

Muddled Lemons, Citron Vodka,  
Elderflower Liqueur, White  
Cranberry Juice, Club Soda,  
Lemon Slice

#### BLUEBERRY MULE

Blueberries, Stoli Blueberry,  
Lime Juice, Ginger Beer

### Mabel's Oat Soda Co. Craft Beer & Hard Cider

Honey Blonde  
New England IPA  
Porter  
Kinfolk Cider  
Blueberry Cider  
Raspberry Cider

### Course I

Soup du Jour

### Course II

House Salad

Caesar Salad

Crispy Dilis with Lemon Aioli

Bacon Leek Arancini with Roasted Red Pepper Sauce

### Course III

**Flank Steak** - flank steak with roasted garlic rosemary  
compound butter, served with mashed potatoes and  
seasonal vegetables

*Paired perfectly with our Mabel's Oat Soda Co. Porter*

**Pork Chop** - coffee apple glazed pork chop served with  
roasted red pepper risotto

*Paired perfectly with our Belhurst Cabernet Franc*

**Chicken** - bacon crusted chicken with whole grain honey  
mustard sauce, mashed potatoes and  
seasonal vegetables

*Paired perfectly with our Mabel's Oat Soda Co. Honey Blonde*

**Swai** - crab stuffed swai with lobster sauce served over dill  
scented rice and asparagus

*Paired perfectly with our Belhurst Chardonnay*

**Vegetable Curry** - Thai curry, coconut milk and seasonal  
vegetables served over rice

*Paired perfectly with our Belhurst Golden Pheasant*

### Dessert

Apple awesome with vanilla ice cream  
Chocolate lava cake