

# Celebrate Thanksgiving

## AT EDGAR'S RESTAURANT IN THE CASTLE

Enjoy our special Edgar's Restaurant Thanksgiving Menu with unique features as well as our Four-Course Turkey Price Fix Menu! Reservations are required.

### NOON - 4PM

#### APPETIZERS

**Calamari**, Breaded calamari rings & tentacles, bell peppers, banana peppers, sweet drop peppers, shredded asiago cheese and lemon aioli 18.95

**Escargot**, Sautéed escargot, white wine, fresh parsley & garlic butter 14.95

**Shrimp Cocktail**, Six jumbo shrimp poached with fresh lemons, thyme & peppercorn, served with cocktail sauce 16.95

**Cara's Caprese**, Sliced heirloom tomatoes, fresh mozzarella, basil, drizzled with aged balsamic reduction 14.95

**Miso-Honey Meatballs**, Four seared meatballs tossed in our house made Miso-honey sauce served over a bed of spinach sprinkled with feta cheese 18.95

#### SOUPS AND SALADS

**Pumpkin Curry Bisque**, cup 5.95 | bowl 7.95

**Seafood Chowder**, cup 9.95

**French Onion**, crock 8.95

**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 5.95

**Caesar Salad**, Chopped romaine tossed with creamy Caesar dressing, shaved Parmesan cheese and garlic croûtons 6.95

#### PRICE FIX MENU

**\$52.95 / \$24.95 ages 5-9 / 4 and under free**

**Course 1:** Pumpkin curry bisque topped with frizzled leeks & crème fraiche

**Course 2:** Autumn harvest salad with a spinach & arugula mix, local apples, roasted sweet potato, pomegranate arils, pepitas and candied pecans tossed in a maple-miso vinaigrette

**Course 3:** Roasted, hand carved turkey (breast & dark meat) with sage herb gravy, traditional stuffing, garlic mashed potatoes, vanilla & toasted marshmallow bourbon roasted sweet potato wedges, balsamic roasted red onions, served with traditional cranberry sauce upon request. **Served with Glass of Golden Pheasant Wine with Entrée.**

**Course 4:** Choice of pumpkin cheesecake, pecan pie, or caramel apple blossom. Includes Coffee & Tea with dessert

#### ENTREES

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

**Red's Prime Rib**, 14-ounce slow roasted garlic & rosemary seasoned Certified Angus Beef served with garlic mashed potatoes and seasonal vegetable, Market Price

**Honey Orange Salmon**, Local orange blossom honey-seared salmon served with lemon-banana pepper risotto and asparagus 39.95

**Parmesan Crusted Chicken**, Topped with garlic & herb cheese, fresh mozzarella, house made roasted red pepper marinara sauce over asiago risotto garnished with fresh basil and crispy prosciutto 38.95

**Miso Polenta**, Braised spring vegetables over miso polenta with crispy tofu, topped with chili oil and toasted sesame seeds 29.95. Also available with Chicken 32.95 | Shrimp 36.95

**Lobster Tail**, 8-ounce broiled lobster tail served with a loaded baked potato & grilled asparagus with lemon butter 59.95

**Seared Scallop & Shrimp Scampi**, Served over angel hair pasta tossed in a white wine garlic butter sauce with artichoke hearts, topped with Parmesan & crispy Prosciutto 60.95

**Thanksgiving Feature** - Tender Short Ribs braised in a bourbon demi-glaze, overtop creamy pumpkin and sage risotto topped with candied pecans, and savory roasted pears and pearl onions 39.95

#### SIDES

Steamed Broccoli with butter 5.95

Asparagus with lemon butter 6.95

Sautéed Forest Mushrooms in burgundy wine & herbs 6.95

Whiskey Whipped Sweet Potatoes 6.95

Loaded Baked Potato 8.95

Maple Bacon Bourbon Roasted Carrots 5.95

Forest Mushroom Risotto 7.95

Roasted Garlic Mashed Potatoes 6.95

Traditional stuffing with sage herb gravy 6.95

Balsamic roasted red onions (seasonal vegetable) 4.95

Vanilla & Toasted Marshmallow Bourbon Roasted Sweet Potato Wedges 6.95

**315-781-0201 ext. 3 for Reservations**