

Celebrate Easter

AT EDGAR'S RESTAURANT IN THE CASTLE

Enjoy our special Edgar's Restaurant Easter Menu with unique features as well as our Four-Course Ham Price Fix Menu and drink specials! Reservations are required.

12 - 4 PM

APPETIZERS

Calamari, Tender breaded calamari rings & tentacles tossed with banana peppers, sweet drop peppers, finished with a roasted garlic aioli and shredded Asiago cheese 21.95

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

Escargot, Sautéed escargot, white wine, fresh parsley & garlic butter 15.95

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

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

SOUPS AND SALADS

Roasted Carrot 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 6.95

Caesar Salad, Chopped romaine tossed with creamy Caesar dressing, shaved Parmesan cheese and garlic croûtons 7.95

PRICE FIX MENU 47.95

Course 1: Roasted Carrot Bisque topped with frizzled leeks

Course 2: Spring Spinach Salad, Baby spinach, diced spiced pears, candied pecans, pickled red onions, pomegranate seeds and Gorgonzola cheese, tossed in an apple honey vinaigrette

Course 3: Pomegranate Glazed Ham topped with caramelized Pineapple chutney, served with Garlic and White Truffle whipped potatoes, Maple Bacon Bourbon glazed Carrots and Roasted spring vegetables. *Served with a glass of Belhurst Estate Winery Golden Pheasant or Pinot Noir

Course 4: Choice of Carrot Cake with Cream Cheese Frosting or Strawberry Mascarpone Cake *Includes coffee and tea

SIDES

Steamed Broccoli with butter 5.95

Sautéed Asparagus with lemon butter 6.95

Fried Brussels Sprouts in sweet & spicy Thai chili sauce 7.95

Asiago Risotto 8.95

Roasted Garlic Mashed Potatoes 6.95

Sautéed Forest Mushrooms in burgundy wine & herbs 6.95

Whiskey Whipped Sweet Potatoes 6.95

Loaded Baked Potato 8.95

ENTREES

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

Pan Seared Sea Scallops, Seared scallops served over angel hair pasta with a white wine, garlic lemon caper sauce, topped with crispy pancetta, Market Price

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

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

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

Brown Sugar Bourbon Pot Roast, Slow roasted brown sugar bourbon pot roast over creamy garlic mashed potatoes, served with tri-colored heritage carrots, pearl onions and sautéed green beans 39.95

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

Special! Garlic Butter Parmesan Fried Gnocchi with topped with fresh herbs, 14.95

Special! Spring Pesto Pasta, Choice of Chicken or Shrimp, roasted cherry tomatoes and pearl onions tossed with angel hair pasta in a creamy basil pesto sauce topped with Parmesan and crispy prosciutto, Chicken 34.95 | Shrimp 38.95 Try paired with our Belhurst Golden Pheasant!

Special! Steak & Lobster, 12 oz NY Strip, topped with Lobster in a saffron cream sauce, served with Lemon butter asparagus, Garlic roasted fingerling potatoes and Maple Bacon Bourbon glazed carrots, 56.95 Try paired with our Belhurst Lemberger!

DRINK SPECIALS

Edgar's Easter Punch

Rumhaven Coconut Rum, Elderflower Liqueur, Pineapple Juice, White Cranberry Juice, Club Soda, Fresh Fruit

The Carrie Collins

Muddle Lemons, Citron Vodka, White Cranberry Juice, Club Soda