

Mother's Day

AT EDGAR'S RESTAURANT IN THE CASTLE

Enjoy our special Edgar's Restaurant Mother's Day Menu with unique features as well as our Four-Course 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

Ahi Tuna Cucumber Rounds, Sliced cucumbers topped with seared Ahi tuna crusted with sesame seeds, wasabi aioli, kimchi, and pickled ginger 15.95

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

SOUPS AND SALADS

Lobster Bisque 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 48.95

Course 1: Lobster Bisque topped with fresh chives

Course 2: Mandarin Salad, Baby spinach, mandarin oranges, sweetened dried cranberries, tangy Feta cheese and toasted pine nuts drizzled with lemon poppy seed vinaigrette

Course 3: Leek and Pancetta Chicken, panko crusted chicken cutlets topped with a braised leek and pancetta mornay, served with roasted garlic mashed potatoes and green bean almondine
*Served with a glass of Belhurst Winery Golden Pheasant

Course 4: Choice of Lemon Mascarpone Cake or Lavender Creme Brulee *Includes coffee and tea

SIDES

Steamed Broccoli with lemon 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

Sautéed Green Beans and Pearl Onions 5.95

Roasted Garlic Mashed Potatoes 6.95

Sautéed Forest Mushrooms in burgundy wine & herbs 6.95

Loaded Mashed Potatoes 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 prosciutto, 52.95

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

Red's Prime Rib, 14-ounce slow roasted garlic & rosemary seasoned Certified Angus Beef served with garlic mashed potatoes and sautéed asparagus, 49.95

Filet Mignon, 8-ounce filet, the most tender of steaks, served with creamy garlic mashed potatoes and sautéed asparagus, 58.95

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

Lobster Tail, 8-ounce broiled lobster tail served with a loaded mashed potatoes & grilled asparagus with lemon butter, 62.95

Basil Pesto Pasta, Choice of chicken or shrimp, roasted cherry tomatoes, pearl onions, tossed with angel hair pasta in a creamy basil pesto sauce, tossed with Parmesan and crispy prosciutto. Chicken 32.95 | Shrimp 36.95

Garlic Ginger Stir Fry, Stir fried broccoli and chickpeas in a garlic ginger sauce over basmati rice, topped with crispy tofu and toasted sesame seeds 27.95 (VEGAN) Also available with Chicken 32.95 | Shrimp 36.95

Special! Seafood Panella, Saffron rice with King prawn, mussels, clams, calamari, chorizo, peas and roasted red peppers, 38.95

Special! Lamb Shank, Braised lamb shank served over creamy garlic mashed potatoes, with roasted root vegetables, topped with rosemary cabernet demi-glace and crispy fried onions, 48.95