



Appetizers

Skirt Steak Bruschetta
pickled red onion, bleu cheese, béarnaise* \$12

Kumamoto Oysters
à la Mignonette* or Rockefeller \$13

Prosciutto Wrapped Scallops *
apricot-cranberry chutney
micro greens \$14

Roasted Chevre en Croûte
roasted garlic tomato sauce
kalamata vinaigrette \$11

Chilled Seafood Cocktail
jumbo shrimp, snow crab claws, green lip mussels
cocktail sauce and sauce mignonette \$14

Soups

Edgewater Bookbinder \$8 **Soup du Jour \$6**

Salads

Classic Caesar
romaine, Parmesan cheese, coddled egg*, garlic
anchovy, red wine vinegar, olive oil, croutons
prepared table side \$10

Duck Confit
shaved cabbage, cranberries
shoestring sweet potatoes
warm bacon dressing \$10

Spinach
applewood smoked bacon, sourdough croutons
tart apples, Hook's Blue Paradise dressing \$10

Garden Beet
micro greens, chevre, truffle oil
candied pecans, shallot vinaigrette \$10

Entrées

include house salad and table bread

New York Strip \$32 **Filet Mignon \$32** **Petit \$28** **Rack of Lamb \$37**
Chateaubriand for Two \$65

steaks* are served with vegetable du jour, choice of sauce béarnaise* or mushroom ragoût
choice of herb pommes frites or buttermilk chive mashed potatoes

Beef Wellington - tenderloin of beef *, foie gras, mushroom duxelles, wrapped in puff pastry
baby carrots, asparagus, sauce bordelaise, caramelized onions \$35

Steak Diana - tenderloin of beef * with red onions, tomatoes, mushrooms, garlic, herbs
sauce bordelaise, Dijon mustard, red wine, brandy prepared tableside \$36

Steak au Poivre - pepper encrusted beef rib eye*, roasted butternut squash
horseradish-merlot compound butter \$34

Herb Crusted Pork Chop - stuffed with bleu cheese, caramelized apple duchess potatoes \$29

Chicken Caprese - boneless breast with fresh mozzarella, basil, balsamic reduction
tomato prosciutto risotto \$28

Seared Duck Breast * - cherry gastrique, beet and potato puree, haricot vert \$32

Shrimp and Scallops * - saffron rice pilaf, king crab hollandaise \$35

Seared Salmon * - pappardelle, almond caper brown butter \$30

Spinach Mushroom Ricotta Ravioli - olive tomato ragoût \$28