

Appetizers

Duck Confit Bruschetta
beet puree, foie gras demi \$12

Kumamoto Oysters
à la Mignonette* or Rockefeller \$13

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

Roasted Chevre
sun dried tomato-olive-artichoke relish
fig balsamic vinaigrette, toasted baguette \$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

*Grilled Skirt Steak **
shaved iceberg, cabbage and carrot
pickled mushrooms and onions
Dijon balsamic vinaigrette \$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*, malt vinegar sweet potato chips
wilted spinach, horseradish-merlot compound butter \$34

Barbecued Pork Tenderloin - smoked bacon buttermilk slaw
5 year cheddar potato croquettes \$28

Chicken Caprese - boneless breast with fresh mozzarella, basil, roasted grape tomatoes
balsamic gastrique, prosciutto wrapped asparagus \$28

*Seared Duck *-* cherry gastrique, rosemary Lyonnaise red potatoes, julienne vegetables \$32

*Seared Shrimp and Scallops ** - grilled summer squash, roasted peppers
tossed with penne and fines herb pesto \$34

*Salmon with King Crab Hollandaise ** - saffron rice pilaf, asparagus \$35

Pan Seared Walleye - almond caper brown butter, duchess potatoes, haricot vert \$29

Spinach Mushroom Ricotta Ravioli - olive tomato ragoût \$28