

# Starters & Small Plates

## Asiago-filled Gnocchi

*Tomato concasse, garlic, basil, xvoo, spinach, prosciutto*

12

## Fish Tacos

*Tempura battered or grilled, Baja sauce, spicy cole slaw, warm black beans*

10

## Creole Crawfish and Spinach Stuffed Portobello Mushroom Cap

*Smoked red pepper coulis, parsnip purée*

11

## Edgar's Frog Legs

*Lightly floured, sautéed, butter, olive oil, capers, lemon white wine sauce*

10

## Edgar's Fried Wings

*Barbecue, Ranch, or bleu cheese, celery, carrot sticks*

9

## Angus Sliders

*Angus beef, wild mushrooms & Swiss cheese, or caramelized onion & bleu cheese*

3 pack \$6

6 pack \$12

## Edgar's Hog Shanks

*Meaty braised pork foreshanks, sweet & spicy sauce, blue cheese dip, celery, carrot sticks*

9

## Cuban Smoked Pork Platter

*Hickory-smoked shoulder, grilled bread, black bean salsa, guacamole, sharp cheddar cheese, Spanish goat cheese*

10

## Roasted Butternut Squash Ravioli

*Homemade pasta, roasted butternut squash, nutmeg, sage, diced tomato, brown butter sauce*

9

## Spanish Stuffed Banana Peppers

*Stuffed with risotto, chorizo sausage, Kalamata olives, peppers and 3 cheeses — with marinara*

7

## Bay Shrimp and Jumbo Lump Crab Cakes

*Seaweed salad, ginger carrot jus*

11

## Wedge Salad

*Iceberg wedge, crisp bacon, roasted cherry tomatoes, eggs, dry bleu cheese, house-made white French dressing*

6

4 oz. tuna

4 oz. grilled salmon

10

8 oz. tuna

8 oz. grilled salmon

14

flat iron steak 13

## Edgar's Southern Fried Fish Bites

*Cornmeal-crusted catfish, tilapia and walleye with spicy ranch dipping sauce, celery sticks*

9

## Prosciutto-wrapped Grilled Asparagus

*Season grilled asparagus, olive oil, lemon, crumbled goat cheese, sugared walnuts*

8

## Calamari with Mixed Greens

*Crispy calamari over mixed greens, lemon-thyme aioli, chile oil*

8

# Soups

## Clam Chowder

6

## Soup du Jour

Market price



vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne related illness.

Prices subject to change without notice.



October 2011

# Entrees

## Edgar's Fried Lake Perch

*Tartar sauce, lemon, cocktail sauce,  
choice of two sides*

23

## Lamb Cassoulet

*Traditional French comfort food.  
Braised lamb, white beans, andouille  
sausage, duck confit, root vegetables*

20

## Smoked Tenderloin & Sautéed Shrimp Pappardelle Pasta

*Rapini, roasted shallots, red wine cream  
sauce, shaved Parmesan*

23

## Braised Angus Beef Short Ribs

*Roasted garden root vegetables, red wine  
& balsamic drizzle, beef jus, horseradish  
sour cream*

21

## Chicken Saltimbocca

*Chicken breast cutlets, thin-sliced pro-  
sciutto, sage, mushrooms, shallots, lemon  
white wine butter sauce, creamy polenta*

17

Entrees served with  
house salad.

## Country Meatloaf

*Lean ground veal, pork and beef, diced  
vegetables, slow roasted, Edgar's mash,  
pan gravy, veg du jour*

14

## Citrus and Thyme-crusting Yellowfin Tuna

*Pan-seared tuna, crispy zucchini &  
squash planks, tuscan spinach, roasted  
red peppers, capers, garlic, sautéed calamari*

22

## Buttermilk-Soaked Fried Chicken

*Four pieces of chicken, garlic mash,  
sautéed green beans*

13

## St. Louis Ribs

*Dry rubbed, grilled then basted in our  
homemade barbecue, choice of side*

Half slab 12 Full slab 18

## Creole Stuffed Grilled Pork Chop

*10 oz. center cut, bone-in chop, shrimp  
and crawfish stuffing, creole Yukon gold  
potato salad, grilled asparagus,  
crispy prosciutto, olive oil*

18

## Filet Mignon

*Rosemary and garlic seared, garlic  
mash, bleu cheese demi, veg du jour*

6 oz 24 / 10 oz 29

## Grilled Vegetarian Pasta

*Marinated, grilled zucchini squash, red  
onion, portobello mushroom, cherry  
tomato-caramelized garlic basil sauce,  
saffron pasta, pine nuts, goat cheese*

15

## Beef Liver & Onions

*Beef liver, lightly floured, sautéed with  
sweet onions, pan sherry demi-glace,  
garlic mash, crispy bacon garnish,  
veg du jour*

13

# From the Smoker

## Smoked Pork Loin

*10 oz. boneless smoked loin chop, rosemary and shrimp  
mash, bourbon apple demi glace, veg du jour*

16

## Smoked Grilled Chicken

*Half chicken, smoked & grilled, mediterranean grilled Yukon  
gold potatoes, lemon herb beurre noisette, veg du jour*

13

## Smoked Prime Rib

*16 oz. prime rib smoked rare, grilled, with Edgar's mash,  
veg du jour, au jus, horseradish sour cream*

24

## Texas-style French Dip Smoked Brisket Sandwich

*Slow smoked brisket, sliced thinly on baguette, sautéed  
onions, mushrooms, provolone cheese, dipping au jus*

12

 vegetarian

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# Specialty Salads

## Niçoise Salad

Red-skinned potatoes, green beans, hard-boiled egg, grape tomatoes, Kalamata olives, arugula, mixed greens, traditional red-wine olive-oil vinaigrette

4 oz. tuna	8 oz. tuna
4 oz. grilled salmon	8 oz. grilled salmon
14	18

## Flat Iron Steak Salad

Herb-grilled 5 oz. prime flat iron steak, mixed greens, Granny Smith apple, roasted sweet corn, julienne poblano peppers, crumbled bleu cheese, roasted grape tomatoes, cilantro & lime vinaigrette

16

## Smoked Pomodoro Tomato

Heart of romaine, shaved parmesan, marinated chilled asparagus, balsamic vinaigrette

9

## Pulled Pork Cuban Salad

House smoked pork, mixed greens, black bean & corn salsa, goat cheese, guacamole, garlic & cilantro vinaigrette

14

## Southwestern Grilled Chicken Salad

Southwestern seasoned grilled chicken breast, romaine, spinach, mixed greens, creole ranch dressing, roasted poblano peppers, tomatoes, green onions, crispy tortilla strips, cheddar cheese

13

## Caribbean Jerked Chicken Salad

Jerk-seasoned grilled chicken breast, mixed greens, mango, red onion, avocado, marinated black beans, mixed peppers, candied rum and lime vinaigrette

14

## Chicken Caesar

Crisp romaine, grilled chicken, homemade croutons, shaved parmesan, creamy Caesar dressing

9

4 oz. tuna	8 oz. tuna
4 oz. grilled salmon	8 oz. grilled salmon
13	17

## Edgar's Seafood Chef Salad

Bay shrimp and crab cake, crispy calamari, smoked salmon, chopped romaine, iceberg, spinach, sliced fennel, capers, chopped egg, roasted red peppers, citrus-basil vinaigrette

18

## Portobello Salad

Grilled portobello mushrooms, roasted red peppers, artichokes, roasted tomatoes, goat cheese, mixed greens, our rosemary dressing

10

## Pinenut and Basil Crusted Grouper Salad

Pinenut and basil-crusted grouper, mixed greens, saffron vinaigrette, walnuts, olives, roasted red peppers, crabmeat

15

## Wedge Salad

Iceberg wedge, crisp bacon, roasted cherry tomatoes, eggs, dry bleu cheese, house-made white French dressing

6

4 oz. tuna	8 oz. tuna
4 oz. grilled salmon	8 oz. grilled salmon
10	14

flat iron steak 13

## Side dishes

Edgar's New Mash  
Herbed Pilaf  
Cajun Yukon Gold Potato Salad  
Mediterranean Yukon Gold Skillet Potatoes

Edgar's Greens  
Twice-baked Potato  
French Fries

Sweet Potato Fries  
Cole Slaw  
Grilled Asparagus  
House Salad

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# Specialty Sandwiches

All sandwiches served with choice of side.

## Barnsey Burger II

Grilled 10 oz. ground pork & sirloin, stuffed with smoked brisket, applewood smoked bacon, mozzarella cheese, crispy onion straws, toasted ciabatta

13

## Smoked Portobello and Red Onion

Herb and balsamic herb marinated smoked portobello, red onion slice, smoked mozzarella, manchego cheese, shredded lettuce, tomato, garlic-basil mayo

10

## Cuban Sandwich

Slow-roasted pork roast, pressed and grilled with sliced ham, sliced pickles, Swiss cheese and mustard

10

## Grilled Steakburger

9 oz. ground sirloin/brisket/chuck, grilled smoked portobello, smoked red onion, mozzarella, no bun

15

## Fish Tacos

Tempura battered or grilled, Baja sauce, spicy cole slaw, warm black beans

13

## Pulled Pork Sandwich

Slow roasted pork shoulder, cole slaw, cheddar cheese, house bread, choose South Carolina mustard barbecue sauce or house barbecue sauce

11

## Edgar Burger

Hand-formed ground sirloin, grilled to order, choice of cheese

9

## Grilled Meatloaf Sandwich

Grilled meatloaf, Spanish onion, American cheese, toasted hoagie

10

## Reuben

Corned beef piled high on grilled rye, sauerkraut, Russian dressing, Swiss cheese

9

## The Big "E" Fish Sandwich

Oven-baked lemon-pepper tilapia, American cheese, crispy calamari, lettuce, tomato, sriracha hot chili tartar sauce

10

## Southwestern Grilled Grouper Wrap

Seasoned grilled grouper, lettuce, tomato, green onions, cheddar cheese, sour cream, Tabasco, sundried-tomato wrap

11

## Southern Fried Perch Sandwich

Cornmeal-crusting perch, lettuce, tomato, spicy tartar sauce, includes sides veg du jour & fries

15

## Texas-style French Dip Smoked Brisket Sandwich

Thinly sliced slow-smoked brisket, piled high on baguette with sautéed onions, mushrooms, melted provolone cheese, dipping au jus

12

## Side dishes

Edgar's New Mash

Herbed Pilaf

Cajun Yukon Gold Potato Salad

Mediterranean Yukon Gold Skillet Potatoes

Edgar's Greens

Twice-baked Potato

French Fries

Sweet Potato Fries

Cole Slaw

Grilled Asparagus

House Salad

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