

Fine Dining

Starters	PRETZEL CRUSTED MARYLAND LUMP CRAB CAKE (2) 16 <i>Colossal Lump Crab, Pretzel Crust, Micro Arugula, Lemon Dijon Aioli</i>
	TURKEY KALE MEATBALLS (3) HEART HEALTHY 10 <i>Signature Recipe, Ground Turkey, Organic Kale, Roasted Butternut Squash Pomodoro</i>
	JUMBO SHRIMP COCKTAIL (3) 16 <i>U-8 Court-Bouillon Poached Shrimp, Cocktail Sauce, Lemon</i>
	LOBSTER AVACADO EMPANADAS (3) 16 <i>Butter Poached Lobster, Avocado, Mango Chipotle Aioli</i>
	ASIAN SHORT RIB TACOS (2) 14 <i>Pulled Short Rib, Asian-Slaw, Ground Corn Shell, Sriracha Aioli</i>

Salads	HEIRLOOM BEET CARPACCIO 16 <i>Organic Beets, Cranberry Goat Cheese, Mesclun, Brussels Sprouts, Toasted Pecans, Clover Honey Vinaigrette</i>
	BURRATA & PEACH CAPRESE 14 <i>Creamy Burrata, Grilled Peaches, Roma Tomatoes, Crostini, Truffle Honey</i>
	CHICKEN RANCH FIESTA BOWL 14 <i>Grilled Chicken, Romaine, Cucumbers, Cherry Tomatoes, Corn, Avocado, Bacon, Shredded Jack & Cheddar Cheese, Tortilla Strips, Creamy Ranch Dressing</i>
	EDGEWOOD HOUSE SALAD 8 <i>Mesclun Greens, Cherry Tomatoes, Cucumbers, Radishes, Edgewood Vinaigrette</i>
	LOBSTER COBB SALAD 18 <i>Poached Lobster, Romaine Hearts, Chopped Tomatoes, Cucumbers, Avocado, Crisp Bacon, Black Olives, Crumbled Blue Cheese, Choice of Dressing</i>

Entrees	PRIME STEAK FRITES 42 <i>Center-Cut Prime Angus Strip Steak, Smoked Blue Cheese Butter, Hand-Cut Edgewood Frites, Dijon Aioli, Arugula & Cherry Tomato Salad with Lemon Extra Virgin Olive Oil</i>
	CHILEAN SEA BASS & ROCK SHRIMP 34 <i>Line-Caught, Chilean Bass, Saffron Risotto, Oven Roasted Tomatoes, Asparagus Tips, Rock Shrimp, Blood Orange Beurre Blanc, Charred Lemon</i>
	HONG KONG RED SNAPPER 32 <i>Line-Caught, Seared Red Snapper Filet, Baby Bok Choy, Bean Sprouts, Sugar Snap Peas, Carrots, Bell Peppers, Zucchini, Yellow Squash, Steamed Scallion Jasmine Rice, Ginger Ponzu Broth</i>
	ROASTED AMISH CHICKEN 25 <i>Hormone-Free, Organic, Baked Sweet Potato, Roasted Brussels Sprouts, Natural Jus</i>
	LAND MEETS THE SEA 45 <i>Prime Angus Beef Tenderloin, Cabernet Demi-Glace, Grilled Brazilian Lobster Tail, Twice Baked Potato, Sugar Snap Peas, Drawn Butter, Fresh Lemon</i>
	MISO ARCTIC CHAR 32 <i>Line-Caught, Center-Cut, Red Miso Ginger Marinated, Sticky Rice, Flash Fried Vegetables</i>
	JUMBO SHRIMP & GNOCCHI 32 <i>House-Made Roasted Butternut Squash Gnocchi, Organic Kale, White Beans, Sautéed Jumbo Shrimp, Roasted Garlic</i>
	ATLANTIC SALMON CEDAR PLANK ROASTED 28 <i>Line-Caught, Blackberry & Mojito Relish, Red Quinoa Pilaf, Haricots Vertes</i>

Sides	LOADED TWICE BAKED POTATO (BACON, CHEDDAR, SCALLIONS) 6
	HAND-CUT EDGEWOOD FRITES 5
	BAKED SWEET POTATO 5
	ONION RINGS 6
	CARAMELIZED BRUSSELS SPROUTS 6
	SAUTEED ORGANIC KALE & GARLIC 6

Sweets	BANANA FOSTER CHEESECAKE 8 <i>Fluffy Layered Graham Cracker Crust Cheesecake, Topped with Warm Bananas Foster, Berries & Whipped Cream</i>
	SALTED CARAMEL BABKA PUDDING 8 <i>Cinnamon Toasted Challah, Caramel, Milk Chocolate Chips, Whipped Cream</i>
	CRONUTS BASKET 7 <i>Cinnamon Sugar Croissant Bites, Whipped Cream, Three Sweet Dipping Sauces</i>
	CARAMELIZED APPLE EMPANADAS 7 <i>Caramelized Apples, Sweet Pastry, Caramel Drizzle</i>
	CHOCOLATE ALMOND GANACHE TART 8 <i>Creamy Ganache, Toasted Almonds, Whipped Cream, Shaved Chocolate</i>