

Edgewater Grill

MENU



APPETIZERS

SOUP DU JOUR

CHEF'S SPECIAL SOUP OF THE DAY

MUSSEL'S MARINIERE

WITH GARLIC BUTTER

SHRIMP COCKTAIL

WITH SPICY COCKTAIL SAUCE

CORN AND CILANTRO FRITTERS

WITH SWEET CHILI SAUCE

SALADS

CAESAR SALAD

WITH PARMESAN AND GARLIC CROUTONS

ICEBERG WEDGE SALAD

WITH BLUE CHEESE DRESSING

ENTREES

GRILLED SIRLOIN STEAK

WITH PEPPERCORN SAUCE

GRILLED RIBEYE STEAK

WITH MUSHROOM GRAVY

ROAST CORNISH HEN WITH PAN GRAVY

SEARED SALMON WITH HERB BUTTER

PAN-FRIED SNAPPER

SHRIMP BROCHETTES

ALL ENTREES COME WITH CHOICE OF:

JASMINE RICE, GARLIC MASHED POTATO,

SPICY CURLY FRIES AND GINGERED

CARROTS OR ASPARAGUS

SUNSET SELECTIONS

THIS MENU IS NOT A PART OF THE ALL-INCLUSIVE PACKAGE. PRICES INCLUDE VAT AND GRATUITY.

\$26 GROUPER FILET PAN FRIED
LEMON BUTTER SAUCE

\$36 GRILLED FILET MIGNON 8OZ.
WITH PEPPERCORN SAUCE

\$55 BROILED LOBSTER TAIL
WITH GARLIC BUTTER

\$60 SURF & TURF
6OZ. FILET & 1/2 LOBSTER TAIL

DESSERTS

CREME BRULEE

CUSTARD TOPPED WITH BURNT SUGAR

CHOCOLATE MOUSSE

WITH TROPICAL FRUIT SALSA AND

RASPBERRY COULIS

COCONUT POPSICLE

WITH PINEAPPLE CRUMBLE AND

CARAMEL MACAROON

KEY LIME TART

TOPPED WITH LIGHT MERINGUE

Wine List

WHITE WINE

\$33.60	Joseph Mellot Sincerite Sauvignon Blanc
\$32.40	Casillero del Diablo
\$58.80	Kendall-Jackson Vintner's Reserve Chardonnay
\$19.20	Bonterra Chardonnay
\$40.80	Louis Latour Chablis

ROSE WINE

\$42.00	Minuty "M" Cotes de Provence
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RED WINE

\$72.00	Antinori Peppoli Chianti
\$54.00	Catena Malbec
\$74.40	Kendall-Jackson Vintner's Reserve Merlot
\$18.50	Cesari Valpolicella

SPARKLING WINE

\$28.46	Sperone Prosecco
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CHAMPAGNE

\$162.00	Moet & Chandon Imperial Brut
\$180.00	Veuve Cliquot Yellow Label Brut
\$81.60	Bollinger Brut
\$108.00	Bollinger Rose
\$242.40	Dom Perignon

