

Edgewater Grill Lunch

Banquet Menu

First Course

(Please select *one* of the following choices)

Clam Chowder - \$8.25

Field Greens Salad - \$14

Field greens, goat cheese, chiled pecans, dried cranberries, and whole grain mustard balsamic vinaigrette

House Salad - \$5

Romaine lettuce, cucumber, cherry tomato, shredded carrot and croutons with red onion vinaigrette

Lunch Courses

*****please note prices and availability are subject to change*****

20-29 Guests choose no more than 5 choices

30-39 guests choose no more than 4 choices

+40 guests choose no more than 3 choices

Shrimp Cobb- \$20

Grilled shrimp with avocado, hard-boiled egg, tomato, bacon, and bleu cheese in a chipotle ranch dressing

Steak Salad - \$21.5

Grilled steak on mixed greens tossed in our red onion vinaigrette with toasted pine nuts, pickled red onion, cambazola cheese, and grilled garlic bread

Cheeseburger - \$16.75

Half pound beef patty with white cheddar, lettuce, tomatoes, onion, and pickles on an Amish bun

Deli Sandwich - \$16.5

Turkey breast, ham, avocado, onion, lettuce, tomato, bacon, with remoulade and mayo on toasted sourdough bread

Fish & Chips - \$19.5

Beer battered cod with French fries, tartar sauce, and kale slaw

Fish & Shrimp - \$22

Beer battered cod and Shrimp with French fries, kale slaw, cocktail and tartar sauce

Chicken Sandwich - \$17

Brined and grilled chicken breast with a pesto aioli, oven dried tomatoes, mozzarella, basil and spinach on ciabatta

Cuban- \$17.75

Roasted pork shoulder and smoked ham with mayo, mustard, pickles and swiss cheese on sourdough

Smoked Tuna Melt - \$17.75

Smoked albacore with chipotle pepper, lemon, mozzarella cheese, and tomato on sourdough bread

Fish Tacos - \$18.5

Two grilled Mahi tacos with cabbage, avocado, Pico de Gallo and bell pepper-yogurt sauce served with French fries

New York - \$25

6 oz. New York with grilled garlic bread, seasonal vegetables and roasted red potatoes

Salmon - \$24.5

Pan seared Salmon with mashed potatoes, asparagus and lemon beurre blanc

Seafood Pappardelle - \$28

Seared scallops, mussels, shrimp, oven roasted mushrooms, spinach, and sundried tomatoes in lobster cream sauce

Dessert Options \$6 per person

Option of having white linen on all tables for the event (\$25.00)

Yes

No

*****Prices do not include tax or 20% gratuity**

*****Food and Beverage Minimums Apply**