

The Edgecliff

Small Plates

CALAMARI

Lightly breaded with bacon, wilted greens and red pepper aioli
\$10

WINGS

Spicy chicken wings served with blue cheese dressing
\$9

SPINACH ARTICHOKE DIP

Severed with fried pita chips and topped with Parmigiano-Reggiano
\$13

PORK RIBS

Spicy honey glazed ribs with a zesty red cabbage slaw
\$12

CRAB CAKES

Rock crab with a Dijon Remoulade and mango salsa
\$12

PISTACHIO CRUSTED GOAT CHEESE

With fig jam, sliced pears and toast points
\$11

PENN COVE MUSSELS

Steamed with white wine, garlic, tomatoes, herbs and Andouille sausage
\$13

Soup and Salads

CAESAR SALAD

\$10 / \$6

BEET SALAD

Organic mixed greens, beets, caramelized walnuts, crumbled Gorgonzola,
white balsamic vinaigrette and balsamic reduction
\$11 / \$6

MIXED GREEN SALAD

With crumbled Gorgonzola, sliced Granny Smith apples,
caramelized walnuts, carrot curls and citrus vinaigrette
\$11 / \$6

SALAD ADDITIONS

Any salad can be served with: ~ Chicken \$5 ~ Steak \$7 ~ Prawns \$8

SMALL DINNER SALAD

Organic mixed greens, carrot curls and cherry tomatoes
\$4

SOUP DE JUOR

Cup \$5 ~ Bowl \$6

BASKET OF BREAD

\$3

Serving the finest Northwest and Island Cuisine

The Edgecliff

Entrees

BUTTERNUT SQUASH RAVIOLI

Served with a hazelnut brown butter, fried sage and butternut squash chips
\$11

CHICKEN PENNE

Italian chicken sausage, sautéed in a basil and roasted garlic marinara sauce topped with Parmigiano-Reggiano
\$13

GOURMET BURGER

Charbroiled Angus beef, roasted garlic and rosemary mayonnaise, bacon, garlic fries, and your choice of white cheddar or blue cheese
\$12

LAMB SLIDERS

Three grilled lamb patties topped with caramelized sweet onions, tomatoes and mixed greens with garlic rosemary mayo and garlic fries
\$12

STEAK FRITES

A 6 oz. steak served with horseradish aioli and garlic fries seasoned with black truffle salt
\$13

STEAK SANDWICH

Thinly sliced flank steak wrapped in a pita with Remoulade, mixed greens, tomato, melted Swiss and garlic fries
\$12

FISH & CHIPS

Lightly battered cod with garlic fries and house made tartar sauce
\$13

Serving the finest Northwest and Island Cuisine

Chef Wayne Carter

Consumption of undercooked or raw meats and seafood may increase your risk of a food borne illness.