

# *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

### **PAN SEARED CHICKEN BREAST**

Gorgonzola, hazelnut and currant stuffed, with creamy mascarpone polenta, asparagus and thyme jus

*A unique dish, requiring a little extra time to prepare. Be patient.  
The chef promises a meal well worth the wait.*

\$21

### **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

### **NEW YORK STEAK**

8 oz. pepper encrusted New York steak served with port wine reduction, roasted red potatoes and vegetables  
\$19

### **MARINATED FLANK STEAK**

Marinated in orange house teriyaki sauce roasted red potatoes and vegetables  
\$18

### **STEAK SANDWICH**

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

### **SCAMPI**

Sautéed prawns with penne pasta in a garlic herb cream sauce  
\$17

### **FISH & CHIPS**

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

### **SEAFOOD SPECIAL**

Market Price

***Serving the finest Northwest and Island Cuisine***

Chef Wayne Carter