



## The Restaurant at Water's Edge Dinner Menu

Available: Sunday-Thursday 5:30pm-9:00pm

Friday and Saturday: 5:30pm-10:00pm

### ~Appetizers~

<b>Chilled Shrimp Cocktail</b> .....	<b>\$13</b>
<i>Lo Mein Noodle Salad, Wakame, Sweet and Spicy Chile Sauce (also available with traditional horseradish cocktail sauce)</i>	
<b>Maryland Jumbo Lump Crab Cakes</b> .....	<b>\$13</b>
<i>Applewood Smoked Tomato Confit, Micro-greens, Sweet Garlic Aioli</i>	
<b>Hudson Valley Grade A Foie Gras</b> .....	<b>\$16</b>
<i>Grilled Cornbread, Fuji Apple and Guava Compote, Frisse and Muscat Emulsion</i>	
<b>*Duo of Tartare</b> .....	<b>\$12</b>
<i>House Smoked Salmon, Hawaiian Ahi Tuna, Assortment of Crisps, Lemon Dijon Crème Fraiche, Shaved Fennel and Bell Pepper Salad</i>	
<b>Colossal Shrimp</b> .....	<b>\$12</b>
<i>Prosciutto di Parma Wrapped, Piquillo Pepper and Baby Green Salad, Garlic Puree and Sweet Basil Pesto</i>	
<b>Flatbread</b> .....	<b>\$12</b>
<i>Jumbo Lump Crab, Crescenza Stracchino, Caramelized Onions and Baby Spinach, Garlic Oil</i>	
<b>Steamed Little Neck Clams Posillipo</b> .....	<b>\$13</b>
<i>Toasted Slivered Garlic, Imported Tomatoes, Fresh Basil, Garlic Crostini</i>	

### ~Soups~

<b>Water's Edge Award Winning New England Clam Chowder</b> .....	<b>\$6</b>
<b>Frantoiana</b> .....	<b>\$6</b>
<i>Tuscan White Bean and Vegetable Stew, Ciabatta Fentunta</i>	
<b>Curried Pumpkin and Lobster Bisque</b> .....	<b>\$10</b>
<i>Toasted Pepitas, Pumpkin Seed Oil</i>	

### ~Salads~

<b>House Salad of Select Winter Field Greens</b> .....	<b>\$8</b>
<i>Dressings: Blueberry Pomegranate, Buttermilk Roasted Garlic Ranch, Apple Cider and Caramelized Pear, Pancetta Gorgonzola, Black Currant Balsamic and Bermuda Onion</i>	
<b>Water's Edge Caesar Salad</b> .....	<b>\$9</b>
<i>Romaine Hearts, Shaved Parmigiano Reggiano, Oven Dried Tomatoes and Foccacia Croutons</i>	
<b>Baby Arugula and Grilled Calamari</b> .....	<b>\$12</b>
<i>Baby Arugula, Shaved Fennel, Oven Dried Tomato, Sorrento Lemon Vinaigrette</i>	
<b>Pan Crusted Chevre and Baby Greens Salad</b> .....	<b>\$11</b>
<i>Warmed Goat Cheese, Lola Rosa, Blueberry Pomegranate Vinaigrette</i>	
<b>Artichoke and Roasted Forest Mushroom Salad</b> .....	<b>\$11</b>
<i>Warmed Seasonal Wild Mushrooms, Baby Spinach, Foccacia Ring, Porcini Oil, Shaved Pecorino Romano, Madeira Wine Reduction</i>	

\*Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness.

Please inform your server of any allergies you may have.

Please allow time for preparation. All menu items are prepared to order.



# The Restaurant

at Water's Edge

## ~Entrees~

<b>Garganelli and Braised Short-Ribs Bolognese</b> .....	<b>\$22</b>
<i>Rich Chianti Reduction, Pearl Onions and Porcini Mushrooms</i>	
<b>Penne Rigate alla Melazane e Fontina</b> .....	<b>\$18</b>
<i>Filetto di Pomodoro, Caramelized Eggplant, Fresh Basil, Crostini</i>	
<b>Linguine alla Genovese</b> .....	<b>\$18</b>
<i>Tuscan White Beans, Vine Ripened Tomatoes, Escarole, Extra Virgin Olive Oil, Parmigiano Reggiano, Crostini</i>	
<b>Ravioli</b> .....	<b>\$22</b>
<i>Hand Krafted Butternut Squash, Maple Sage Brown Butter, Toasted Hazelnut Dust, Pepper Cured Bacon, Shaved Parmigiano Reggiano, Crostini</i>	
<b>Gnocchi di Castra Romana</b> .....	<b>\$25</b>
<i>Hand Krafted Ricotta Dumplings, Braised Pheasant, Natural Jus, Grana Padano Cheese, Crostini</i>	
<b>Hawaiian Sea Bass</b> .....	<b>\$33</b>
<i>Red Miso Glaze, Shrimp and Scallops Ravioli, Shitake Mushroom Nage, Fried Leeks</i>	
<b>Rosemary Speared Day Boat Scallops</b> .....	<b>\$29</b>
<i>Sautern Vinaigrette, Baby Chicory and Grape Tomato Salad, Russian Banana Fingerling Potatoes</i>	
<b>Wild Alaskan King Salmon</b> .....	<b>\$32</b>
<i>Red Beet Emulsion, French Mustard Glazed Creamer Potatoes, Nappa Cabbage</i>	
<b>Seafood Paella</b> .....	<b>Market Price</b>
<i>Maine Lobster, Blue Point Mussels, Littlenecks, Sea Scallops, Shrimp, Calamari, Valencia Rice, Asparagus, Merguez Sausage, Tomato Saffron Nage</i>	
<b>Oven-Roasted Free Range Chicken</b> .....	<b>\$24</b>
<i>Roasted Garlic Pan Jus, Truffled Smashed Potatoes, Baby Carrots and Haricot Vert</i>	
<b>Chicken Scaloppine</b> .....	<b>\$23</b>
<i>Fricassee of Forest Mushrooms, Smoked Prosciutto di Parma, Spinach Barley and Raschera Risotto</i>	
<b>European Cut Stuffed Breast of Pheasant</b> .....	<b>\$29</b>
<i>Yellow Corn Polenta, Dried Cherries, Toasted Almonds, Bosc Pear Natural Jus, Wilted Swiss Chard</i>	
<b>*Long Island Duck Two Ways</b> .....	<b>\$29</b>
<i>Asian Spice Rubbed Breast, Confit of Leg and Vegetable Spring Roll, Ginger Garlic Chile Glaze, Steamed Baby Bok Choy</i>	
<b>*Filet Mignon</b> .....	<b>\$31</b>
<i>Grated Horseradish and Peppercorn Crust, Port Wine Red Onion Marmalade, Smoked Vermont Cheddar Yukon Gold Whipped Potatoes, Baby Carrots and Haricot Vert</i>	
<b>*Colorado Rack of Lamb</b> .....	<b>\$35</b>
<i>Smashed Garlic and Sweet Herb Marinade, Kalamata Olive Jus, Eggplant Caviar Roesti Potato Wedge, Baby Arugula</i>	
<b>*Fire Grilled Veal Chop</b> .....	<b>\$36</b>
<i>Charred Endive and Treviso Salad, Eight Year Aged Balsamic Vinigar, Braised Artichoke Hearts, Rosemary Potato Frites and Parsley Puree</i>	
<b>*Kobe Flat Iron Steak</b> .....	<b>\$37</b>
<i>Baby Portabella and Rich red Wine Jus di Viande, Bacon Braised Brussel Sprouts, Celery Root Whipped Potatoes</i>	



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