

## Soups & Starters

<b>Castroville Artichoke</b> served grilled or chilled, lemon garlic aioli	6
<b>Pacific Calamari</b> chipotle lime aioli	9
<b>Dungeness Crab Cakes</b> vegetable slaw, ponzu aioli	12
<b>Classic Prawn Cocktail</b> house-made cocktail sauce	12
<b>Edgar's Classic Pizza</b> crisp crust, tomato, mozzarella, smoked bacon, grilled onions, wild mushrooms	10
<b>Oysters Chilled or Rockefeller</b> ½-dozen	14
<b>Quail Clam Chowder</b> Manila clams, Yukon gold potatoes, hickory smoked bacon	8
<b>Soup of the Day</b> seasonal organic ingredients	7

## Salads

<b>Classic Caesar</b> hearts of romaine, garlic croutons, Parmigiano Reggiano	8
<b>Carmel Valley Greens</b> toasted Marcona almonds, cucumber, sweet 100 tomatoes, sherry shallot vinaigrette	8
<b>The Wedge</b> iceberg lettuce, tomato, cucumber, hickory smoked bacon and blue cheese dressing	8
<b>Seasonal Salad — Grilled Asparagus</b> frisée, candied walnuts, California goat cheese, citrus vinaigrette	8

## Sandwich

choice of garlic fries, sweet potato fries, onion rings or green salad	
<b>The Famous Edgar's Burger</b> charbroiled ½-pound handmade certified Angus beef patty, hickory smoked bacon, Vermont cheddar, sweet onions, tomato, lettuce, pickle, chive bun	12

## Pasta

<b>Pasta Bolognese</b>	16
penne pasta, beef, pancetta, San Marzano tomatoes, Marsala wine, Parmigiano Reggiano	
<b>Wild Mushroom Ravioli</b>	19
house-made pasta, thyme brown butter, wild arugula, Parmigiano Reggiano	
<b>White Prawn Scampi</b>	24
sautéed US wild caught prawns, garlic, white wine, lemon, handmade pasta	

## Entrées

served with seasonal organic vegetables

<b>Free Range Herb Roasted Chicken</b>	21
seared breast, creamy polenta, Madeira wine jus, crisp jewel yam	
<b>Sautéed Pacific Sand Dabs</b>	20
lemon caper brown butter, roasted fingerling potatoes	
<b>Fresh Catch Seafood</b>	23
sustainably caught fish or shellfish selected daily	
<b>Cider Glazed Berkshire Pork Chop</b>	25
potatoes au gratin, Gravenstein apple sauce	
<b>Wild Line Caught Salmon</b>	26
roasted rosemary fingerling potatoes, chardonnay sauce, sweet 100 tomatoes	
<b>Prime Short Rib “Osso Bucco”</b>	26
potato purée, caramelized cipollini onions, crispy salsify	
<b>Natural New York Strip Steak</b>	28
potatoes au gratin, Point Reyes blue cheese chive butter	
<b>Filet Mignon</b>	28
whipped Yukon gold potatoes, truffle bordelaise	

Dinner served from 5 pm to 9 pm

Edgar’s supports local farms, ranches and fisheries guided by principles of sustainability. In respect to these sources, we choose ingredients that are sound, seasonal and local when possible.

An 18% service charge will be added to parties of 7 or more.  
Ladies and gentlemen are requested to remove their hats while dining in Edgar’s.