



## Soups & Starters

<b>Classic Prawn Cocktail</b> house-made cocktail sauce	12	<b>Spicy Chicken Wings</b> celery spears, blue cheese dip	9
<b>Pacific Calamari</b> chipotle lime aioli	9	<b>Quail Clam Chowder</b> Manila clams, Yukon gold potatoes, hickory smoked bacon	7
<b>Edgar's Chicken Quesadilla</b> guacamole, sour cream, pico de gallo	12	<b>Soup of the Day</b> seasonal organic ingredients	6

## Salads

<b>Carmel Valley Greens</b> toasted Marcona almonds, cucumber, sweet 100 tomatoes, sherry shallot vinaigrette with chicken	7 12	<b>Thai-Style Steak</b> mixed greens, arugula, cherry tomatoes, lime ginger cilantro dressing	12
<b>Classic Caesar</b> hearts of romaine, garlic croutons, Parmigiano Reggiano with chicken	7 12	<b>Edgar's Cobb</b> grilled chicken, hickory smoked bacon, Point Reyes blue cheese, tomato	12
<b>Seasonal Salad — Grilled Asparagus</b> frisée, candied walnuts, California goat cheese, citrus vinaigrette with chicken	7 12	<b>Grilled Chicken Arugula</b> feta cheese, Kalamata olives, fusilli pasta	12
		<b>Seasonal Entrée Salad — Salad Niçoise</b> grilled ahi tuna, fingerling potatoes, olives, caperberries, red wine vinaigrette	14

## Sandwiches

choice of garlic fries, sweet potato fries, onion rings or green salad

<b>The Quail Club</b> grilled chicken breast, jack cheese, tomato, avocado, hickory smoked bacon, tarragon aioli, whole wheat toast	11	<b>Harvest Vegetable Wrap</b> grilled eggplant, carrots, avocado, garlic, olive tapenade, tomato tortilla	9
<b>The Deli</b> smoked turkey or black forest ham, avocado, pepper jack cheese, basil aioli, francese roll	11	<b>Edgar's Famous Natural Burger</b> charbroiled 1/2-pound handmade certified Angus beef patty, hickory smoked bacon, Vermont cheddar, sweet onions, tomato, lettuce, pickle, chive bun	12
<b>New York Reuben</b> corned beef, sauerkraut, swiss cheese, classic dressing, grilled Russian rye	11		

## Entrées

<b>Sautéed Pacific Sand Dabs</b> lemon caper brown butter, green salad, roasted fingerling potatoes	16	<b>Pasta Bolognese</b> penne pasta, beef, pancetta, San Marzano tomatoes, Marsala wine, Parmigiano Reggiano	13
<b>Prime Flat Iron Steak</b> caper vinaigrette, green salad, garlic fries	18		

Lunch served from 11 am to 5 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.