

Edward's STEAKHOUSE

✦RAW BAR SPECIAL✦

ONE DOZEN ASSORTED OYSTERS \$25

✦APPETIZER✦

APPETIZER SAMPLER \$22

BAKED CLAMS, APPLEWOOD SMOKED BACON, SLICED SEARED AHI TUNA, SHRIMP COCKTAIL, CRAB COCKTAIL

✦SOUP DU JOUR✦

MANHATTAN CLAM CHOWDER \$8

✦SALAD✦

MIXED GREENS \$10

PANCETTA, WALNUTS, ORANGE SUPREMES, BLUE CHEESE, CRANBERRIES, RED ONION

PAIR WITH D.R. LOOSEN BROS. RIESLING, MOSEL, GERMANY - 8.50/GL

✦APPETIZER✦

SMOKED SALMON CARPACCIO \$12

WITH RED ONION, CAPERS & HORSERADISH CREAM SAUCE

PAIR WITH RAVENSWOOD CHARDONNAY, CALIFORNIA - 7.50/GL

✦FISH✦

PAN ROASTED MAHI-MAHI OREGANATA \$30

WITH JASMINE RICE AND HARICOT VERTS

PAIR WITH RAVENSWOOD CHARDONNAY, CALIFORNIA - 7.50/GL

✦MEAT✦

12oz. DELMONICO STEAK \$38

SAUTÉED WILD MUSHROOMS & ROASTED POTATOES

PAIR WITH 20 BENCH CABERNET SAUVIGNON 2007, NAPA - \$12/GLASS

20oz. T-BONE STEAK \$42

SAUTÉED WILD MUSHROOMS & ROASTED POTATOES

PAIR WITH 20 BENCH CABERNET SAUVIGNON 2007, NAPA - \$12/GLASS

24oz. BONE-IN "COWBOY" RIB STEAK \$42

SHOESTRING POTATOES AND SHOESTRING ONIONS

PAIR WITH 20 BENCH CABERNET SAUVIGNON 2007, NAPA - \$12/GLASS

✦DESSERT✦

INDIVIDUAL CHOCOLATE MOUSSE CAKE \$10

FRESH RASPBERRIES AND WHIPPED CREAM

PAIR WITH CAMPBELL'S 'RUTHERGLEN' MUSCAT - \$10/GLS