

Soups & Starters

Castroville Artichoke served grilled or chilled, lemon garlic aioli	7
Pacific Calamari chipotle lime aioli	9
Dungeness Crab Cakes vegetable slaw, ponzu aioli	12
Classic Prawn Cocktail house-made cocktail sauce	12
Edgar's Classic Pizza crisp crust, tomato, mozzarella, smoked bacon, grilled onions, wild mushrooms	11
Oysters Chilled or Rockefeller ½-dozen	14
Quail Clam Chowder Manila clams, Yukon gold potatoes, hickory smoked bacon	8
Soup of the Day seasonal organic ingredients	8
Chef's Artisan Plate wine friendly pairing of artisan California cheeses, cured meats, handmade pickles, eggplant caponata	12

Salads

Classic Caesar hearts of romaine, garlic croutons, Parmigiano Reggiano	8
Carmel Valley Greens toasted Marcona almonds, cucumber, sweet 100 tomatoes, sherry shallot vinaigrette	8
The Wedge iceberg lettuce, tomato, cucumber, hickory smoked bacon and blue cheese dressing	8
Seasonal Salad — Roasted Beet and Cypress Farms Chevre frisee, citrus vinaigrette	8

Sandwich

choice of garlic fries, sweet potato fries, onion rings or green salad	
The Famous Edgar's Burger charbroiled ½-pound handmade natural certified Angus beef patty, hickory smoked bacon, Vermont cheddar, sweet onions, tomato, lettuce, house made butter pickles, chive bun	12

Pasta

Pasta Bolognese penne pasta, beef, pancetta, San Marzano tomatoes, Marsala wine, Parmigiano Reggiano	16
Wild Mushroom Ravioli house-made pasta, thyme brown butter, wild arugula, Parmigiano Reggiano	18
Chef's Daily Pasta Creation seasonal fresh selection	Market

Entrées

served with seasonal organic vegetables

Free Range Herb Roasted Chicken seared breast, creamy polenta, Madeira wine jus, crisp jewel yam	22
Sautéed Pacific Sand Dabs lemon caper brown butter, roasted fingerling potatoes	21
Wild Line Caught Salmon roasted rosemary fingerling potatoes, chardonnay sauce, sweet 100 tomatoes	24
Fresh Catch Seafood sustainably caught fish or shellfish selected daily	Market
Chef's Seasonal Entrée daily selected entrée featuring local and organic ingredients	Market
Guinness Short Rib Osso Bucco slow braised natural beef, creamy mascarpone polenta	28
New York Strip Steak potatoes au gratin, Point Reyes blue cheese chive butter	30
Filet Mignon whipped Yukon gold potatoes, truffle bordelaise	28

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.