

Starters

Seafood Bar

Extra Large Virginia Select Oysters	\$3.00Ea
(Oyster availability affected by gulf spill and hurricane season)	
Cherry Stone Clam	\$1.25Ea
Colossal Shrimp (under 10 count)	\$3.50Ea
Mixed Raw Plate (3 clams, 3 oysters)	\$12.50
Seafood Sampler (1 clam, 1 oyster, and 1 colossal shrimp)	\$7.50

Soup

Du Jour	Cup \$3.00	Bowl \$4.50
Oven Baked French Onion Soup	Crock \$5.00	

Salads

Mixed baby field greens	\$6.50
Locally grown organic greens garnished with seasonal vegetables and choice of dressing.	
Caesar Salad	\$9.50
Crisp romaine, croutons, aged Parmigiano-Reggiano cheese and our house made dressing.	
Pear and Blue cheese Salad	\$10.00
Anjou pears and crumbled Danish blue cheese over organic field greens with vegetable julienne and sherry walnut vinaigrette.	
Spinach and Lentil Salad	\$11.00
Organic spinach and green lentils with shiitake mushrooms, goat cheese, and pecans, served with blood orange vinaigrette	

Salad Extras

Grilled breast of organic chicken	\$3.50
Anchovy fillet	\$1.50
Seared Atlantic salmon fillet	\$4.50
Sautéed tenderloin tips	\$4.50
Seared Muscovy duck breast	\$5.50

Small Plates

Black and Blue Ahi Tuna	\$10.00
Black and white sesame seed crusted ahi tuna with wasabi and teriyaki drizzle.	
Smoked Rainbow Trout Fillet	\$9.00
Red onion marmalade, cornichons and dill horseradish sauce.	
Smoked Atlantic Salmon Fillet	\$9.50
Capers, red onion marmalade and chive cream cheese.	

Cheese Plate

\$10.50

Choose three artisanal cheese from list. Served with chutney and nuts.

Point Reyes, Blue CA

An Organic Creamy raw milk blue aged for 6 months made in the same tradition as Maytag Blue. Complex flavor balanced and smooth. **Pair Fat Dog Stout**

Cameo, CA

Goat milk from CA. A mild sweet camembert style peppered with sage and whole peppercorns.

Pair with IPA

Dante, WI

Firm Sheeps milk cheese made by the Wisconsin Sheep Dairy Cooperative (WSDC) Rich and nutty with a slightly dry but fabulously firm texture, **Pair with a Scarlet Lady.**

The Grand Fennely- Wonderful Good Creamery.

A pasteurized cow's milk cheese made on premise tossed with toasted fennel seed and flakes of red pepper giving a fresh minty Mediterranean flavor to an old Holland style cheese. **Pair with Pilsner.**

Eliana - Wonderful Good Creamery. This is a fresh Italian-style cheese. We describe it as a Mozzarella meets a traditional Muenster. The cheese for the first two to three weeks is excellent tossed with olive oil and fresh herbs thrown in salads or melted on pizza. After aging four to five weeks it becomes a bit creamier in the center, pungent and tastes great with fresh bread and crackers. **Pair with Heifer- in-Wheat.**

YaMustaSeededCumin- Wonderful Good Creamery.

A perfectly balanced flavor duo of mustard seeds and cumin doing a Dutch style polka in a pasteurized Jersey cow's milk cheese. **Pair with Gold Lager.**

Elderbritch – Wonderful Good Creamery. Named after the PA Dutch tradition of searching for a mischievous elf like creature, Elderbritch is our house cheese, a pasteurized Dutch style cow's milk cheese. Firm smooth flavored by the terra, it will change with seasons and become drier and more complex with age. **Pair with a Lager or Oktoberfest.**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

"The House that Beef Built"

Serving the Finest Steaks Since 1962

Since the restaurant's beginning, Ed has personally hand-selected loin from the best prime top-choice beef and then ages it for 21 days. He then carefully trims the meat, removing the outside fat and even the chain of the tenderloin, which is usually part of the steak. Since 1962, Ed estimates that he has personally cut over a half a million steaks.

Various Cuts of Meat

Our New York Sirloin we removed all outside fat including the thick silver skin which most people refer to as grizzle. Juicy, very flavorful, more marbling than the filet mignon, not quite as tender, Ed's favorite.

Filet Mignon is the most expensive and tenderest cut of meat. The chain and silver skin is completely removed, this is Carol's and much of America's favorite cut of meat.

Prime Rib (Includes Delmonico & Rib Cap) juiciest, contains more fat than the sirloin

Café Filet The leanest tenderest cut of meat from the front quarter of the steer. Ed butterflies the hand cut portion and wraps it with bacon.

Preferred Steak Preparation

"The longer a steak is cooked the tougher and smaller it becomes."

Rare red cool center **Medium Rare** red warm center
Medium pink hot center **Medium Well** slightly pink center
Well Done broiled through out

Entrées include salad, Eddie's bread, chef's choice of potato and vegetable garnish.
Steaks are topped with sautéed sweet onions and local mushrooms.

*New York Sirloin Steak 6 oz. (Thicker because it is a split 12 oz)	\$18.00
*New York Sirloin Steak 8 oz. (Thicker because it is a split 16 oz)	\$20.00
*New York Sirloin Steak 12 oz.	\$28.00
*New York Sirloin Steak 16 oz.	\$36.00
*Pepper Crusted Steak for Two per person Split sirloin 16 oz for two served on a cutting board with a potato, fresh vegetable, and demi glace. A delightful way to split an entrée	\$21.00
*Black Angus Filet Mignon 6 oz.	\$27.00
*Black Angus Filet Mignon 10 oz.	\$35.00
*Surf and Turf 6 oz. Filet Mignon and a 4 oz. Lobster tail	\$38.00
*Grilled Delmonico Steak 7 oz	\$19.00
Roasted Prime Rib Cap The finest cut of prime rib, well marbled and the most flavorful. Oven roasted and garnished with vegetables and potatoes.	\$20.00
Beef Wellington 5 oz. Filet Mignon topped with crab meat wrapped in a puff pastry with demi glace. (Not recommended for Medium-Well or Well Done)	\$28.00
*Bacon Wrapped Café Filet 7 oz. chuck tender, butter-fried, and wrapped in bacon served with spätzel and spinach. A good value.	\$18.00

*Approximate weight.

Chef's Specialties

Appetizers

Shrimp Bisque Brandy crème fraiche.	Cup \$5.00 Bowl \$7.00	
Oysters Rockefeller Baked with roasted shallots, baby spinach, pernod, and Reggiano Cheese.		\$10.00
Clams Casino Four topneck clams with sweet onions, red peppers, smoked bacon and parmesan.		\$9.25
Calamari Rolled in seasoning and crisp fried with wasabi aioli.		\$8.00

Entrées

All entrées include
a green salad & Eddie's artisanal bread.
All vegetables included with our entrées are from our garden
or grown a few miles away at a local farm.

Colossal Dry Sea Scallops Iron skillet seared sea scallops over exotic mushrooms risotto and dill Buerre Blanc.		\$23.00
Rack of Lamb Half rack of New Zealand lamb, oven roasted to your specifications with a rosemary Cabernet demi glace.		\$26.00
Jumbo Lump Crab Cakes Panko crusted and pan seared served crab cakes with house made spätzle and remoulade sauce.		\$28.00
Autumn Vegetable Risotto Organic vegetables from our Buy Fresh, Buy Local program. Oven roasted and presented over exotic mushroom risotto.		\$18.00
Black and Blue Ahi Tuna Sesame crusted sushi grade tuna, pan seared rare with a honey teriyaki drizzle and ginger crisps.		\$22.00
European Chicken Breast Marinated in our Oktobefest beer braised and served over Artisanal bread stuffing with thyme jus.		\$21.00
Seared Breast of Duckling Served medium rare with a dried currant balsamic glaze.		\$24.00
Atlantic Salmon Fillet Sautéed with local organic mushroom and roasted garlic baby spinach with a dill Riesling reduction.		\$23.00
Beef Tower Twin 5 oz. tenderloin medallions with grilled portabella mushrooms and over roasted potato pancakes with blue cheese demi glaze		\$39.00
Short Tower – one 5 oz. tenderloin		\$29.00

An 18% gratuity is added to all parties of eight or more.
One check per table please.