

EDGAR'S



CORNUCOPIA OF CULTURE

APPETIZERS

Seafood Gumbo - 10

With Andouille Sausage Served in a Large Crock over Rice

Edgar's Fried Wings - 13

Glenn's BBQ, Ranch or Bleu Cheese | Celery | Carrots

Applewood Smoked Rib Tips - 13

Savory, Sweet & Spicy BBQ | Edgar's Slaw

Fried Green Tomatoes - 14

Shrimp Relish | Olive Oil | Balsamic | Parmesan

Deep Fried Rib Tips - 10

with Jicama Slaw

Shrimp Quesadilla - 10

Grilled Pineapple | Napa Cabbage | Shredded Cheese
Mixed Peppers | Scallions | Grilled Shrimp

Smoked Jerk Chicken Wings** - 14

Served with Red Beans & Rice

Jumbo Gulf Shrimp Cocktail - 15

House Cocktail Sauce

Southern Fried Fish Bites - 13

Lightly Dusted | Served with Tarter Sauce

Calamari - 14

Lightly Dusted and Fried Crispy | Over Mixed Greens

Thai Mussels - 14

Sauteed Peppers & Onions | Roasted Diced Vegetables
Cilantro and Coconut Milk

Edgar's Frog Legs - 13

Lightly Floured & Sautéed | Butter | EVOO | Capers
Lemon White Wine Beurre Blanc

Mac & Cheese Bites - 9

Deep Fried | House Made Blue Cheese Crumbled Ketchup

Portobella Ravioli - 17

Butternut Squash | Garlic | Roasted Tomatoes | EVOO |
Parmesan

Grilled Rockefeller Oysters - 10/20

3 or 6 Shipwrecked Oysters (Canada) | Spinach | Garlic
Parmesan Butter | Bacon

Dozen Steamed Clams - 15

Steamed in White Wine | Butter | Garlic
Served with Grilled Bread



These Items Bring the Heat

SALADS

Pine Nut Crusted Grouper Salad - 20

Pine Nut & Basil Crusted Grouper | Mixed Greens
Crabmeat | Sugared Walnuts | Kalamata Olives
Roasted Red Peppers | White French

Grilled 9oz Sirloin Salad - 29

Heirloom Tomato | Ginger Jam | Arugula
Grape Tomato | Shaved Parmesan | Balsamic

Kami's Fall Salad

Chicken - 18 | Salmon - 21

A Bed of Mixed Greens | Sliced Almonds
Honey Blueberry Goat Cheese | Blackberries
Maple Dijon Vinaigrette

Wedge- 10

Iceberg Wedge | Crisp Bacon | Roasted Cherry Tomatoes
Dry Bleu Cheese | Hard Boiled Eggs
White French Dressing

Classic Caesar - 10

Crisp Romaine | Shaved Parmesan | Homemade
Croutons | Creamy Caesar Dressing

Pulled Pork Salad - 17

House Smoked Pork | Black Bean & Mango Salsa | Goat
Cheese | Guacamole | Choice of Dressing

Dressings:

Golden Italian , White French, Caesar, Ranch, Blue
Cheese, Honey Mustard, Raspberry Vinaigrette,
Greek Vinaigrette,
Oil & Red Wine Vinegar

SANDWICHES

Southern Fried Catfish Sandwich - 15

Wild Blue Catfish Southern Fried served with American
Cheese | Lettuce | Tomato | Choice of Side

Southern Fried Walleye Sandwich - 19

With American Cheese | Lettuce | Tomato
Choice of Side

Smoked Brisket French Dip - 15

Slow-smoked Brisket | Baguette | Sautéed Onions
Mushrooms | Provolone | Au Jus | Fries

Edgar Burger* - 12

Hand-Formed Ground Sirloin | Choice of Cheese
Side of Fries

Ocean Redfish Po' Boy Wrap - 20

Lettuce | Tomato | Onion | Coleslaw | Tzatziki | Shredded
Cheese | Choice of Side & Side Salad



ENTRÉES

Beef Liver & Onions - 17
Lightly-Floured Sautéed Liver | Sweet Onions
Crispy Bacon | Sherry Demi | Edgar's Mash
Veg du Jour

Edgar's Barbeque Ribs**
17 - Half Rack or 29 - Full Rack
Dry Rubbed, Grilled | Basted in Glenn's Signature BBQ
Choice of Side

Smoked Half Chicken - 22**
Half Chicken | Smoked & Grilled | Lemon Herb
Beurre Noisette | Mediterranean Yukon Gold Grilled
Potatoes | Veg du Jour

Grilled Vegetarian Pasta - 16
Pasta | Zucchini | Squash | Red Onion
Portobello | Cherry Tomato | Pine Nuts | Goat Cheese

Shrimp & Crab Stuffed Catfish - 26
Pan-Seared | Sautéed Shrimp | Grilled Asparagus
Black Bean Mango Salsa

Smoked Prime Rib**
Queen - 26 OR King - 30
Prime Rib Smoked Rare & Grilled | Au Jus | Creamy
Horseradish | Edgar's Mash | Veg Du Jour

Smoked Jerk Chicken Wings - 22**
Red Beans & Rice | Grilled Asparagus

Seafood Gumbo Dinner - 20
Andouille Sausage | Served over Rice
topped with Fried Soft Shelled Crab

Sixty South Blackened Salmon - 30
Butternut Squash Ravioli | Mixed Peppers | Diced
Tomatoes | Parsley & Lemon | Topped with Mixed
Greens Salad w/ Maple Dijon Vinaigrette

Short Rib & Grilled Shrimp Pasta - 29
Asian Noodles | Tossed with Exotic Mushrooms
Spinach | Red Wine Demi | Parmesan | Mozzarella

Buttermilk Shrimp - 28
Jumbo Gulf Shrimp Deep Fried | Choice of 2 Sides

Southern Fried Catfish - 22
Choice of TWO Sides and a Side Salad

*Entrée's & Special's are served with a Side Salad & Dressing of
choice on the side*

Does not include Sandwiches or Burgers - unless stated on menu

****SMOKED MEATS WILL HAVE A PINK/RED TINT TO THEM****

The Chicken is Fully Cooked & Will NOT be Returned for Pink Tint

SPECIALS

Clam Bake - 28

(1st Course) Dozen Clams and Side Salad
(Main Course) Smoked 1/2 Chicken | Yukon Gold
Potatoes | Edgar's Street Corn

Surf & Turf - 45

8oz Snow Crab | 9oz Sirloin | Drawn Butter
TWO Sides | Side Salad

Southern Fried Ocean Redfish - 25
Grilled Cream Corn | Mixed Peppers | Onion Straws

Southern Fried Walleye - 28

Choice of TWO Sides & Side Salad

Mediterranean Grilled Walleye - 32
With Basmati Gumbo Rice Pilaf | Herb Grilled Mixed
Vegetables | EVOO & Lemon Drizzle

Shareable Appetizer Specials (SERVES 2-4)

Bolivarian Pretzel - 17

Pulled Pork | BBQ Sauce | Cheese Sauce

Steamed Clams & Mussels - 20

Roasted Tomatoes | Garlic | White Wine | Butter
Crushed Red Pepper Flakes | Lemon

Ala Carte Sides

\$3 - Side Salad | Edgar's Slaw | Edgar's Mash
French Fries | Sweet Potato Fries
Yukon Skillet Potatoes | Veg Du Jour

\$4.50* - Side Caesar | Asparagus | Fried Okra
Truffle Parmesan Fries | Edgar's Greens
Red Beans & Rice

*\$4.50 Sides are a \$1.50 upcharge when substituted
or added to meal*

Dessert - 7

Pumpkin Streusel Cheesecake
Baklava Cheesecake | Limoncello Cheesecake
Limoncello Mascarpone Cake | Chocolate Layer Cake
Hot Lava A La Mode - 8



Red Wine



White Wine

PINOT NOIR, MON FRERE, CA 9/32

Aromatic, Rich & Smooth

SWEET RED, RIVER ROUGE, GRAND RIVER VALLEY, OHIO | 7/28

Sweet, Red Berry, Soft Light Tannins, Very Drinkable

SONOROSO, SWEET RED, IT | 7/28

Chilled and Bubbly to perfection, Notes of Blackberry & Raspberry

ROSCATO, ROSSA DOLCE, IT | 8/30

Chilled Sweet Red

RED BLEND, BLACK GIRL MAGIC, CA 12/42

Smooth and Voluptuous, flavors of Cherry, Plum, Cedar and Vanilla

RED BLEND, MCBRIDE SISTERS, CA 10/38

Blend of Cabernet Sauvignon & Merlot

RED BLEND, INTRINSIC, COLUMBIA VALLEY | 8/32

Cabernet Franc with Silky Malbec Overtones

MERLOT, BOGLE, CLARKSBURG CALIFORNIA | 7/28

Chocolate, Cherry & Cinnamon on the Nose, Smooth Tannins

MALBEC, ENRIQUE FOSTER "IQUE", MENDOZA, ARGENTINA 7/28

Unoaked, Young & Fruity Aroma

CHIANTI, TOSCOLO, TUSCANY | 7/28

Soft, Well Balanced, Aromas of Violets, Cherry and Earthy Tones of Bay Leaf and Thyme

CABERNET, DADU, PASO ROBLES, CA | 12\46

Scents of Dark Chocolate, Licorice, Blackberries & Cured Meats with a Touch of Cedar

CABERNET, J. LOHR, CA | 12/45

Cherry, Black Currant, Toasted Pastry, Hazelnut & Vanilla Spice

CABERNET, ELY, CALLAWAY, CA | 12/48

Stiff Tannins, Dry Palate, Blackberry & Plum

OLD VINE ZINFANDEL, PREDATOR, CA | 10/35

Sourced from 50+ Year Old Vines, Big & Bold Flavors

PINOT GRIGIO, MEZZACORDONA, ITALY 7/28

Aromatic Crisp Green Apple, Mineral & Honeysuckle.

RIESLING, VON WILHELM HAUS, SPATLESE, GERMANY | 7/28

Sweet Tart Tangerine & Grapefruit, Slight Minerality, Light & Complex

SAUVIGNON BLANC, GEISEN, MARLBOROUGH, NZ | 8/32

Elderflower, Pink Grapefruit, Key Lime. Clean, Crisp, Medium Bodied

CHARDONNAY, CARMENET RESERVE, CALIFORNIA | 7/28

Apple Spice, Ripe Citrus, Melon & Stone Fruit. Toasty Oak Finish

CHARDONNAY, LAYER CAKE, CA | 8/32

Pineapple, Guava, Pear & hints of Vanilla

CHARDONNAY, SEA SUN, CA 7/28

Light with Citrus Zest and Earthy Aroma

CHARDONNAY, CALLAWAY, CA 7/28

Pineapple, Crème Brulé & Carmel Notes

THE PALE, ROSE, SACHA LICHINE, FRANCE | 9/36

Floral, Sweet, Zesty & Dry

PROSECCO, LUNETTA, CAVIT, ITALY | SPLIT 8 / FULL 27

Dry, Bubbly. Hints of Honeydew, and Kiwi

STE CHATEAU MICHELLE, SPARKLING WINE 10/38

Peach and Ginger Sparkling Wine

MOSCATO, PITULE TUSCANY, ITALY | 7/28

Bright, Fruity & Sweet. Notes of Peach, Violet & Lavender

MOSCATO, POQUITO, | 375 ml bottle 10

Sweet, Lightly Effervescent, Refreshing. Hints of Peaches, Pears, & Apricots

STELLA ROSA, SPARKLING WINE, ITALY | 7/28

Semi Sweet, Crisp and Sparkling available in Peach, Lemon Lime & Organic Orange Fusion

SANGRIA By Lolailo, Spain | 8

Red or White Served Over Ice with a Mix of Fruits

ALL SELECTIONS SUBJECT TO CHANGE

In the Wine Cabinet - Wines by the Bottle

Subject to Change Daily

Stags Leap - Artemis | 70

Peppoli - Chianti | 42

Legende - Medoc | 46

Terrabianca - Campaccio -Toscana | 70

Travaglini - Gattinara | 46

Napa Valley - Quilt Cabernet | 50

Willamette Valley - Whole Cluster Pinot Noir | 64

Red Schooner - Voyage 8 | 58

Belle Glos - Pinot Noir | 64

Pio Cesare - Barberad' Alba | 36

Caymus - 1 ltr - Cabernet | 120

Markham Merlot | 37

Trefethen - Merlot | 74

Anthology Cabernet | 125

Ruffino - Riserva Ducale Chianti | 45

Ruffino - Modus Toscana | 45

Nickel & Nickel Merlot | 70

Parducci Pinot Noir | 28

Moet Chandon Imperial | 80

Moet Mini | 25

Chateau Lafayette Brut CA | 35

Luc Belaire Champagne | 75

Jaume Serra Cristalino Split | 10

Freixenet Cava Brut | Spain | 50

McBride Sisters Rose | 42



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MARTINIS

PAMALADE-TINI | 12

Ciroc Pomegranate, Pama Liqueur, Sour & Sprite

ESPRESSO | 10

Absolut, Bailey's Irish Cream, Coffee Liqueur, Espresso

EDGAR'S COSMO | 10

Absolute Citron, Absolute Lime, Triple Sec, Splash of Cranberry and Roses Lime

NAUGHTY | 10

Tito's Vodka, Olive Juice, Bleu Cheese Olives

THE SIDECAR | 12

Hennessey | Cointreau | Simple Syrup & Lemon Squeeze

PATRON POMEGRANATE | 12

Patron Silver, Patron Orange, Pama Pomegranate Liqueur, Lemon & Lime

LEMON DROP | 10

Absolute Citron, Limoncello Liqueur, Triple Sec, Fresh Lemon & Sugar Rim

THE SAND TRAP | 9

Malibu Coconut Rum, Pineapple Juice, Cranberry Juice

LEFT BANK | 10

London Gin, St. Germain's, Pinot Grigio

PEAR TREE | 10

Pear Vodka, St Germain, Fresh Lime & Sugar Rim

EDGAR'S APPLE | 10

Ciroc Apple, Apple Schnaps, St Germain, Sprite

BULLEIT ELDERFLOWER | 12

Bulleit Bourbon, St Germain, Dry Vermouth & Bitters

THE STARBURST | 12

Muddled Strawberry, Peach Puree, Giroc Pineapple, Sour & Cranberry

EDGAR'S MULES | 9

Fresh Lime Juice & Ginger Beer

Moscow: Made with Tito's

London: Made with Beefeaters Gin

Irish: Jameson Whiskey

Mexican: Altos Plata Tequila

Flavored Vodkas Available Upon Request

CRAFTED COCKTAILS

BOURBON PEACH PALMER | 9

Jack Daniels, Peach Schnaps, Iced Tea & Lemonade

GREEN TEA COOLER | 9

Jameson, Peach Schnaps, Sour & Sprite

CALIFORNIA | 9

Stoli Vodka, Grape Vodka, Grape Pucker, Ginger Ale and Lime Juice

MANHATTAN 46 | 10

Makers 46, Sweet Vermouth, Bitters & Cherry

GLENN'S PALOMA | 10

Dobel Silver Tequila, Cointreau, Grapefruit Juice, Pineapple Juice, Soda Water & Orange Slice

DRAFT BEER

Goose Island IPA

Peroni

Saucy - Le Lager

Stella Artois

Modelo

Alaskan Husky IPA

BOTTLED BEER

Budweiser - Bud Light

Miller Lite - Coors Light

Michelob Ultra

Corona - Corona Light

Heineken Light

N/A Beers: Heineken 0.0

O'Doul's Amber

Bud Light Hard Soda Seltzers:

Cola, Cherry, Orange Soda & Lemon-Lime

VIRGIN ISLAND REFRESHERS

DRY TRAP | 6

Coconut Milk, Pineapple Juice, Cranberry Juice, Served Up

CILANTRO LIME FIZZ MULE | 6

Ginger Beer, Lime Juice, Cilantro & Lime Wedge

WATERMELON BULL | 8

Watermelon Red Bull, Lemonade & Mint

BERRY LEMONADE NOJITO | 5

Muddled Berry, Mint, Simple Syrup, Lemonade & Sprite

BLUSHING ARNOLD | 4

Sweet or Unsweet Tea, Lemonade & Grenadine Shaken with Lemon & Cherry Garnish