



Edgar's

If it's right you're at Edgar's

Fall 2009 through Winter 2010
Edgar's Restaurant
330-869-3000
530 Nome Ave Akron Ohio 44320

Winter Hours

Tuesday thru Saturday

4 p.m. - open for cocktails

5-10 p.m. - dinner

11 p.m. - close

Closed Sunday and Monday

Private parties available anytime.

Holiday Schedule

Closed Thanksgiving

Open Friday, November 27

Closed Christmas through Tuesday

December 29

Closed New Year's Day through

Tuesday, January 5

Specialty Drinks

\$8

Naughty Martini

Vodka, olive juice and bleu cheese olives

Classic Mojito

Rum, muddled mint, lime and dash of syrup

Apple Martini

Vanilla vodka and Apple Pucker

Chocolate Martini

Godiva Chocolate, Bailey's, Absolut Vanilla

French Martini

Absolut Vanilla, Chambord and pineapple juice

Espresso Martini

Vanilla vodka, coffee liqueur and Bailey's

Carameltini

Godiva Caramel Milk chocolate, vodka

Edgar's Cosmopolitan

Absolut Citron, cointreau, cranberry juice, fresh-squeezed lime and orange

Cosmopolitan

Absolut vodka, triple sec, cranberry juice, lemon twist

Lemon Drop

Absolut vodka, Lemon Drop Schnapps, sugar, Triple Sec, splash of sour and squeeze of lemon

Pama-rita

Pama, Cointreau, fresh lime juice

Patron Pomegranate Margarita

Patron Silver, Patron Orange, Pama, lemon and lime \$12

Champagne

Moet White Star55

N/V Mirabelle
(Schramsberg) Sparkling23

Veuve de Vernay - split6.50

Moet White Star - split16

Whites by the Glass

**Pinot Grigio,
Tizano, Italy7/26**

Flavors of white peaches and hint of lemon in this Italian favorite. Try it with the calamari!

**Pinot Gris, Lucien Albrecht,
France7/26**

100% from Pinot Gris - creamy velvety wine with a long finish

**Pinot Grigio, Vegneti Del Sol,
Italy6/22**

A dry white wine

**Sauvignon Blanc, Geisen,
Marlborough Classic, NZ6/22**

Distinctive blend of intense tropical fruit, vibrant citrus with a crisp refreshing acidity

**Sauvignon Blanc,
Kim Crawford, NZ8/30**

Slight grapefruit and bright tropical fruits.

Frei Brothers Chardonnay7/26

From Sonoma, citrus, pear and green apple balanced by lively acidity in the finish

Chardonnay, Simi, Sonoma...8/30

Want a big, oaky Chardonnay? You got it! Perfect with seafood and creamy dishes

**Chardonnay, 4 Vines Naked, Cali-
fornia6/22**

"Naked" means "no-oak style" fermented in stainless steel

**Chardonnay, Horse Heaven Hills,
Columbia Crest, Oregon6/22**

Perfect balance of tropical pineapple and pears with a seductive coconut-vanilla finish

**Oziki Hana Awaka
Sparkling Sake7/split**

Refreshing, gently sweet with balanced tartness

Dessert Wines

Rotta Zinfandel Port8.50

Yalumba Shiraz/Viognier8.50

Reds by the Glass

**Pinot Noir, Concannon, California
6/22**

An easy-drinking Pinot with a light cherry finish

**Pinot Noir, Cooper Hill,
Oregon7/26**

Organic wine from Willamette Valley

**Syrah, Bridlewood,
Central Coast, California6/22**

Bright fruit, round tannins and a clean smooth finish

Merlot, J. Lohr, Paso Robles...7/26

A rich Merlot with a red currant finish. Pairs well with chicken.

Merlot, Markham, Napa10/38

A full-bodied Merlot with velvety tannins and dark fruit

**Russo, Francis Coppola, Califor-
nia6/22**

A bold big blend from the famed director-turned wine maker

**Claret, Francis Coppola, Califor-
nia8/30**

A smooth, fruit-forward blend from the famed director-turned wine maker

**Zinfandel, 7 Deadly Zins,
Sonoma7/26**

A wine in perfect harmony — medium-bodied with the flavors of black cherry and raspberry

**Chianti, DaVinci Classico,
Ruffino6/22**

Elegant and supple, this food-friendly wine pairs well with nearly all starters, pastas and meat dishes

**Cabernet, Silver Palm, North
Coast California7/26**

A very nice California cab

Costentino, The Cab8/30

A beautiful, award-winning cab

Starters & Small Plates

Stuffed Portabella

Giant mushroom caps, artichoke, spinach, Spanish goat cheese, marinated grilled tomatoes, smoked red pepper coulis

9

Cuban Smoked Pork Platter

Hickory-smoked shoulder, grilled bread, black bean salsa, guacamole, sharp cheddar cheese, Spanish goat cheese

10

Warm Artichoke Dip

Baked artichokes, burgundy wine, sundried tomatoes, creamed spinach, brie, grilled garlic bread

8

Spanish Stuffed Banana Peppers

Stuffed with risotto, chorizo sausage, Kalamata olives, peppers and 3 cheeses — with marinara

7

Roasted Butternut Squash Ravioli

Homemade pasta, roasted butternut squash, nutmeg, sage, diced tomato, brown butter sauce

9

Bay Shrimp and Jumbo Lump Crab Cakes

Seaweed salad, ginger carrot jus

11

Smoked Chicken Pepperoncini Poppers

With sliced celery and ranch dipping sauce

7

Wedge Salad

Iceberg wedge, crisp bacon, roasted cherry tomatoes and bleu cheese, with house-made white French dressing

6

Edgar's Southern Fried Wings

Choice of dipping sauces — Jerk, BBQ, Teriyaki Dijon or Hot Chili Salsa

8

Thurman Munson Frog Legs

Frog legs sautéed with EVOO, butter, garlic, capers, lemon, white wine and parsley

9

Smoked Bruschetta Platter

Smoked pulled duck, pulled pork, sliced and smoked brisket, grilled crostini, caramelized red onion and caper marmalade, fresh herbs

11

Edgar's Southern Fried Fish Bites

Cornmeal-crust catfish, tilapia and walleye with spicy ranch dipping sauce, celery sticks

9

Calamari with Mixed Greens

Crispy calamari over mixed greens, lemon-thyme aioli, chile oil

8

Entrees

Beef Liver & Onions

Beef liver, lightly floured, sautéed with sweet onions, pan sherry demi-glace, garlic mash, crispy bacon garnish, vegetable du jour

13

Grilled Vegetarian Pasta

Marinated, grilled zucchini squash, red onion, portabella mushroom, cherry tomato-caramelized garlic basil sauce, saffron pasta, pine nuts, goat cheese

15

Country Meat Loaf

Lean ground veal, pork and beef, diced vegetables, slow roasted, Edgar's mash, pan gravy, veg du jour

13

Buttermilk-Soaked Pecan Fried Chicken

Four pieces of pecan-coated chicken, garlic mash, sautéed green beans

12

Pork Osso Bucco

Braised pork shanks, house made potato gnocchi, hearty tomato-basil sauce, wilted spinach

19

Tilapia Picatta

Seasoned, sautéed, mushrooms, roasted red peppers and capers, lemon, white wine butter sauce, choice of side

17

Asian Beef Short Ribs

Braised in ginger-soy marinade, scallions, jasmine rice, roasted red peppers, sesame seeds, sautéed bok choy

18

Baked Lasagna

Homemade pasta, meat sauce, grated parmesan, béchamel sauce

13

St. Louis Ribs

Dry rubbed, grilled then basted in our homemade barbecue, choice of side

Half slab 11 Full slab 18

From the Smoker

Smoked Pork Loin

10 oz. boneless smoked loin chop, rosemary and shrimp mash, bourbon apple demi glace, veg du jour

16

Smoked Grilled Chicken

Half chicken, smoked and grilled, mediterranean grilled Yukon gold potatoes, lemon herb beurre noisette, veg du jour

13

Smoked Prime Rib

16 oz. prime rib smoked rare, grilled, with Edgar's mash, veg du jour, au jus, horseradish sour cream

24

Texas-style French Dip Smoked Brisket Sandwich

Slow smoked brisket, sliced thinly on baguette, sautéed onions and mushrooms, provolone cheese, dipping au jus

12

Smoked Duck

Half hickory smoked duck, Yorkshire pudding, sundried cranberry demi, green beans almondine

20

Specialty Salads

Edgar's Seafood Chef Salad

Bay shrimp and crab cake, crispy calamari and smoked salmon over chopped romaine, iceberg and spinach, with sliced fennel, capers, chopped egg, roasted red peppers and citrus-basil vinaigrette

18

Grilled Marinated Flank Steak Salad

Sliced flank steak — Asian marinated with ginger and soy — over mixed greens, julienne peppers, cherry tomatoes, marinated portabella, red onion, sliced eggs, pickled ginger with teriyaki-honey-wasabi vinaigrette

15

Southwestern Grilled Chicken Salad

Southwestern seasoned grilled chicken breast, romaine, spinach and mixed greens, creole ranch dressing, roasted poblano peppers, tomatoes, green onions, crispy tortilla strips and cheddar cheese

13

Warm Smoked Duck Salad

Tender pulled smoked duck, mixed greens, granny smith apple, smoked strawberries, raisins, crumbled bleu cheese, walnut vinaigrette

19

Portabella Salad

Grilled portabella mushrooms, roasted red peppers, artichokes, roasted tomatoes and goat cheese over greens with our rosemary dressing

10

Pinenut and Basil Crusted Grouper Salad

Pinenut and basil-crusted grouper, mixed greens, saffron vinaigrette topped with walnuts, olives, roasted red peppers and crabmeat

15

Chicken Caesar

Crisp romaine, grilled chicken, homemade croutons and shaved parmesan with creamy Caesar dressing

9

Wedge Salad

Iceberg wedge, crisp bacon, roasted cherry tomatoes, bleu cheese, house-made white French dressing

6

Soups

Cup 5 Crock 6

Clam Chowder

Soup du Jour

Side dishes

Mediterranean Yukon Gold Skillet Potatoes

Edgar's Mash

Edgar's Greens

Twice-baked Potato

French Fries

Sweet Potato Fries

Cole Slaw

Grilled Asparagus

House Salad

Specialty Sandwiches

Texas-style French Dip Smoked Brisket Sandwich

Thinly sliced slow-smoked brisket, piled high on baguette with sautéed onions, mushrooms, melted provolone cheese, dipping au jus

10

Pulled Pork Sandwich

Slow roasted pork shoulder, cole slaw, cheddar cheese on house bread, choice of South Carolina mustard barbecue sauce or house barbecue sauce

11

Marinated Flank Steak

Marinated in soy, green onion and ginger, sliced thin and served open faced with pepper jack cheese, sautéed onion, portabella mushroom

9

Edgar Burger

Hand-formed ground beef, grilled to order, choice of cheese

8

Reuben

Corned beef piled high on grilled rye, sauerkraut, Russian dressing, Swiss cheese

7

The Big "E" Fish Sandwich

Oven-baked lemon-pepper tilapia, American cheese, crispy calamari, lettuce, tomato, sracha hot chili tartar sauce

9

Southwestern Grilled Grouper Wrap

Seasoned grilled grouper, lettuce, tomato, green onions, cheddar cheese, sour cream, Tabasco sauce, sundried-tomato wrap

11

Beer Battered Cod Sandwich

8 oz. cod, lettuce, tomato, tartar sauce, veg du jour, fries

10

Cuban Sandwich

Slow-roasted pork roast, pressed and grilled with sliced ham, sliced pickles, Swiss cheese and mustard

10

All sandwiches served with choice of side.

Side dishes

Mediterranean Yukon Gold Skillet Potatoes

Edgar's Mash

Edgar's Greens

Twice-baked Potato

French Fries

Sweet Potato Fries

Cole Slaw

Grilled Asparagus

House Salad

Retail Wines by the Bottle

By the bottle only Retail pricing No corkage fee Carryout/Carry home

Reds

Castle Rock Petite Sirah, Lodi12

Dark, full-bodied with aromas of ripe berries, coffee and grain spice. Layers of cherry, blackberry and plum. Long full finish. Excellent with beef or spicy grilled food.

Torres Gran Sangre De Toro.....15

Aromas of blackberry and red currant jam with subtle spices — silky and complex, 60% Garnacha Tinta, 25% Carinena, 15% Syrah

Miguel Torres Carmenere.....12

Cherry colored — blackberry and cassis aroma with eucalyptus and hint of mandarin — elegant, sweet and fruity palate with leather and spices

Chakana Malbec.....13

Nose of plum, strawberry, spices and flowers — fruity, intense with velvety tannins

Caro (Catena & Rothschild).....50

Complex and harmonious balance of Argentinian and Bordeaux styles — Cabernet Sauvignon and Malbec

Laurello Vineyards Cabernet Franc.....18

A great Ohio wine from the Grand River Valley — nose is all black pepper and spice with nice raspberry fruit overtones

Piegala Chianti.....15

90% sangiovese, 10% merlot — balanced, dry, pleasant and lightly tannic — finishing with a velvety softness

Pinot Noir

Willamette Valley Vineyard Pinot Noir "Whole Cluster".....22

Medium bodied, ruby colored with fruity cherry cola, cranberry, and strawberry aromas — juicy, soft and warm

Domaine Drouhin Pinot Noir.....48

Deep and dense, rich body with long silky finish

Cabs

Liberty School Cabernet Sauvignon16

Typical Paso Rablos cab — ripe red fruit and vanillin upfront with ripe full finish — pairs beautifully with grilled, braised or roasted meats

Ghost Pine, Napa.....20

Layers of blackberry and dark cherry complement rich roasted vanilla, asian spice and nutty smoke character

Louis M. Martini, Napa Valley25

Firm structure, ripe black cherries, deep berry red fruit with memorable finish

BV Rutherford.....29

This wine is full-bodied, bold and a classic

The Prisoner Orin-Swift, Napa36

Wine Enthusiast gave this wine an astonishing 92 points

Zinfandel

Earthquake25

Old Lodi vines, yielding supreme flavors. Wine Enthusiast 2000 Best of Show

Meritage

Estancia Meritage.....30

61% Cab Sauv, 30% Merlot, 9% Petit Verdot — big concentrated bordeaux style with cherry, cassis, nice spice and a hint of mocha

Franciscan Meritage "Magnificat"50

Napa — the original meritage — full, round, rich and balanced

Merlot

Paso Creek Merlot15

Dense, dark, jammy blackberry with generous spice and vanilla, firm tannins and a long, graceful finish

Nickel & Nickel Merlot "Harris"54

Napa — Rich berry with bay leaves and sage, earthy with cedar, vanilla and smoke

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Whites

Segeshio Arneis.....18

"Little Rascal," pale hue, crisp lemony acidity with pear and apple undertones and spearmint perfume

**Dutton & Goldfield Chardonnay,
Dutton Ranch, Russian River39**

Classic lemon-cream-pie nose, mouth of citrus and bright acid — pairs well with rich creamy cuisine

Far Niente Chardonnay, Napa57

Melon and fig with spice and earth nose, rich, nutty middle tones and a toasty finish

Gary Farrell, Russian River.....35

Handcrafted in the Russian River Valley to capture elegance, balance and complexity — Wine Enthusiast gives this 96 points

Robert Weil Dry Reisling.....26

Bone dry — tangerine and grapefruit nose — bright balanced mineral middle with a lingering finish

Willamette Valley Vineyard Riesling.....14

Explosively fruity, clean, crisp, semi-sweet and mouth watering

Cloudline Pinot Gris16

A rush of citrus and white flowers on the nose and palate — pairs well with shellfish and spicy cuisine.

Joseph Drouhin Macon Villages.....13

Crisp, medium-bodied Chardonnay with a clean lean acidity — very pleasant finish — pairs well with white meat and seafood

Villa Matilde Fiano di Avelino28

Good structure — floral and fruity with peaches, apricots, citrus and nuts with fruit and honey on the finish

Dashwood Sauvignon Blanc.....17

Classic with melon and citrus — rich structured follow through and a long crisp finish

Sparkling California

N/V Mirabelle (Schramsberg) Sparkling23

Brut — bright vibrant with green apple and jasmine nose — bright citrus palate with subtle boney, caramel and fresh cream, zesty acidity on the finish

Moet White Star.....55

Moet White Star - split16

Veuve de Vernay - split.....6.50