

Eden

Appetizers

daily flatbreads,

10 three petite presentations created daily

housemade roasted root vegetable raviolis,

10 organic ricotta, oven dried beet chips

grilled prosciutto wrapped shrimp,

9 grilled asiago/spinach polenta, balsamic reduction

artisanal cheese plate, fresh berries, dried fruits

15 truffled honey, candied pecans

lobster and crab tower, mango salsa, guacamole,

16 roasted peppers, balsamic reduction



pan seared free range duck breast,

house made fettuccini, duck confit,

15 wild mushrooms, sage, browned butter

soup du jour

Salads

iceberg wedge salad, blue cheese dressing,
crumbles

8 onion, tomatoes, gorgonzola



grilled caesar salad, classic dressing

9 sun dried tomato/kalamata olive tapenade



roasted baby beet salad, arugula,

warm prosciutto wrapped chevre,

9 candied walnuts, blood orange vinaigrette



indicates an eden classic

Eden

Entrées

apple cider/fennel marinated pork tenderloin,
sweet potato/celeriac/fennel/sage/gruyere gratin,
sautéed baby carrots, swiss chard,
brown sugar/pineapple glaze 27



stuffed organic chicken breast,
basil and fresh mozzarella stuffing, asparagus,
hand cut lemon/herb tagliatelle 28



mac n cheese pasta, goat cheese,
parmesan reggiano, grilled chicken,
spinach, roasted peppers, bow ties 24

pan roasted atlantic salmon,
grilled sweet corn/edamame succotash,
tomato jam, fumetto 29

daily mixed grill, wild mushroom bread pudding,
broccolini, classic demi glace 36

herb grilled filet mignon,
brussel sprout/potato/applewood smoked bacon hash,
classic demi glace 33



wasabi-sesame crusted #1ahi tuna,
sticky rice, seaweed salad 33

pan seared day boat scallops,
butternut squash/asparagus risotto 31

20% gratuity added to parties of 6 or more
weekly specials not offered in conjunction with other specials