

Sandwiches (served with choice of side)

BARNSEY BURGER II

Grilled 10oz ground pork & sirloin, smoked brisket, applewood smoked bacon, mozzarella cheese, crispy onion straws, toasted ciabatta (cooked medium or more)

14



HUMMUS & GRILLED VEGGIE WRAP

Zucchini, red onion, squash, avocado, spinach, roasted red pepper, goat cheese, sun-dried tomato wrap

12

MARINATED GRILLED FLANK STEAK

Soy, green onion and ginger marinade, pepper jack cheese, sautéed onion, portabello mushroom, open face

12



GRILLED SPICY BLACK BEAN BURGER

Lettuce, tomato, lemon and toasted garlic aioli

10

THE BIG "E" FISH SANDWICH

Baked lemon pepper tilapia, American cheese, crispy calamari, lettuce, tomato, sriracha hot chili tartar sauce

12

FISH TACOS

Fish du jour, grilled or fried, soft tortillas, jicama pineapple-mango relish

14



SMOKED PORTOBELLO AND RED ONION

Balsamic herb marinated smoked portobello, red onion, smoked mozzarella, manchego cheese, shredded lettuce, tomato, garlic-basil mayo

10

REUBEN

Corned beef, sauerkraut, Russian dressing, swiss cheese

11

GRILLED CHICKEN TACOS

Black beans, roasted corn, tropical jicama slaw, cilantro, soft tortillas

13

PULLED PORK SANDWICH

Slow roasted pork shoulder, coleslaw, cheddar cheese, house bread, South Carolina mustard barbecue sauce or house barbecue

12

SOUTHWESTERN GRILLED GROUPER WRAP

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

11

EDGAR BURGER

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

9

TEXAS-STYLE FRENCH DIP SMOKED BRISKET SANDWICH

Slow-smoked brisket, baguette, sautéed onions, mushrooms, provolone, au jus

14

SMOKED BARBECUE PORK BELLY SLIDERS

Coconut cole slaw with mango and cilantro
(3 PACK) 9 (6 PACK) 15

CARIBBEAN SEASONED SEARED STRIP LOIN

Herb and panko bread crumb sautéed ribeye sandwich with mushrooms, banana peppers and onions

16

GRILLED MEATLOAF SANDWICH

Grilled meatloaf, Spanish onion, American Cheese, toasted hoagie

10

Desserts

Please inquire with your server about our locally supplied desserts.



Visit us online!

FOR INFO, NEWS, AND EVENTS VISIT OUR SITE

www.EdgarsRestaurant.com

YOU CAN ALSO "LIKE" US ON FACEBOOK AND FOLLOW US ON TWITTER

www.facebook.com/EdgarsRestaurant | www.twitter.com/EdgarsAkron



Edgar's

Starters

ASIAGO-FILLED GNOCCHI

Tomato concasse, garlic, basil, xvoo, spinach, prosciutto
13

EDGAR'S FROG LEGS

Lightly floured, sautéed, butter, olive oil,
capers, lemon white wine sauce
11

EDGAR'S FRIED WINGS

Barbecue or Ranch , bleu cheese, celery, carrot sticks
10

JERKED WINGS

Edgar's crisp wings, housemade Jamaican
jerk sauce, mixed greens, citrus fruit
11

EDGAR'S HOG SHANKS

Meaty braised pork foreshanks, sweet & spicy
sauce, bleu cheese dip, celery, carrot sticks
10

ANGUS SLIDERS

Angus beef, wild mushrooms & swiss cheese,
or caramelized onion & bleu cheese
(3 PACK) 8 (6 PACK) 14

EDGAR'S SOUTHERN FRIED FISH BITES

Cornmeal-crust ed catfish, tilapia and walleye
with spicy ranch dipping sauce , celery sticks
10

EDGAR'S SOUTHERN FRIED OKRA BASKET

Cornmeal-crust ed with Mark Smucker's Jerk Dipping Sauce
8

PROSCIUTTO-WRAPPED GRILLED ASPARAGUS

Seasoned grilled asparagus, olive oil, lemon,
crumbled goat cheese, sugared walnuts
10

FISH TACOS

Fish du jour, grilled or fried, soft tortillas,
jicama-pineapple-mango relish
11

FRIED CALAMARI WITH MIXED GREENS

Crispy calamari over mixed greens,
lemon-thyme aioli, chile oil
11

ROASTED BUTTERNUT SQUASH RAVIOLI

Homemade pasta, roasted butternut squash,
nutmeg, sage, diced tomato, brown butter sauce
10

GRILLED CHICKEN TACOS

Black beans, roasted corn, tropical jicama
slaw, cilantro, soft tortillas
10

CUBAN SMOKED PORK PLATTER

Hickory-smoked shoulder, grilled bread, black bean salsa,
guacamole, sharp cheddar cheese, Spanish goat cheese
13

HUMMUS PLATTER WITH ROASTED RED PEPPERS

House made hummus, grilled pita,
assortment of dipping vegetables
11

SPANISH STUFFED BANANA PEPPERS

Stuffed with risotto, chorizo sausage, Kalamata
olives, peppers, three cheeses, marinara
10

SMOKED BARBECUE PORK BELLY SLIDERS

Coconut cole slaw with mango and cilantro
(3 PACK) 9 (6 PACK) 15

WEDGE SALAD

Iceberg wedge, crisp bacon, roasted cherry tomatoes,
eggs, dry bleu cheese, house-made white French dressing
8

ADD TO ANY SALAD:

4 oz GRILLED SALMON - 5 8 oz GRILLED SALMON - 10

4 oz GRILLED FLANK STEAK - 8 5 oz GRILLED CHICKEN - 6

GRILLED SPICY BEAN VEGGIE PATTY - 5 GRILLED SHRIMP - 1.75 each

PINE NUT OR BLACKENED GROUPER - 10 EXTRA DRESSING - 0.5 each



Gluten-Free



Vegetarian

Automatic 20% gratuity for parties of 6 or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne related illness. Prices and availability subject to change without notice.

Entrees (served with a house salad)

NEWCASTLE BEER-BATTERED COD

Choice of two sides
21

ROSEMARY GRILLED DOMESTIC LAMB CHOPS

Three-cheese risotto, sautéed spinach,
mixed mushrooms, onions
29

GRILLED JUMBO SCALLOPS

Sweet potato hash, wilted spinach, lobster
cream sauce, lime, crushed red pepper
26

BUTTERMILK-SOAKED FRIED CHICKEN

Four pieces of chicken, Edgar's mash, sautéed green beans
16

GRILLED VEGETARIAN PASTA

Marinated, grilled zucchini, squash, red onion, portobello
mushroom, cherry tomato - caramelized garlic basil
sauce, saffron pasta, pine nuts, goat cheese
(REGULAR) 16 (ALFREDO STYLE) 17

SMOKED OXTAIL

Oxtail from Duma Meats, wild rice pilaf,
caramelized onions, red gravy, veg du jour
19

CREOLE STUFFED GRILLED PORK CHOP

10 oz. center cut, bone in chop, shrimp & crawfish
stuffing, creole Yukon gold potato salad, grilled
asparagus, crispy prosciutto, olive oil
21

CRAB & SHRIMP STUFFED GRILLED RAINBOW TROUT

Grilled asparagus, strawberry balsamic
vinaigrette with fresh mint
24

DUMAS UNCURED BACON-WRAPPED SIRLOIN

Topped with thinly sliced Lardo de Colonnata,
roasted fingerling potatoes, arugula, red
onion, kalamata olives, lemon, xvoo
25

SMOKED PULLED LAMB AND BAY SCALLOP PASTA

Tossed in a rich red wine and roasted vegetable lamb Demi
glacé, arugula, mixed peppers and roasted grape tomatoes
23

RED WINE BRAISED ANGUS BEEF SHORT RIB

Mushroom raviolis, beef jus, wilted spinach,
grape tomatoes, crispy prosciutto, parmesan
23

BEEF LIVER & ONIONS

Lightly floured, sautéed sweet onions, pan sherry
demi glace, garlic mash, crispy bacon, veg du jour
15

EDGAR'S SEAFOOD PASTA

Red pepper fettuccine tossed with lobster and
tarragon sauce, mixed peppers and spinach,
seared scallop, shrimp, tilapia and mussels
26

EDGAR'S BABY BACK RIBS

Dry rubbed, grilled then basted in our
homemade barbecue, choice of side
(HALF RACK) 15 (FULL RACK) 24

COUNTRY MEATLOAF

Lean ground veal, pork and beef, diced vegetables,
slow roasted, Edgar's mash, pan gravy, veg du jour
17

From the Smoker

SMOKED PORK LOIN

10 oz bone-in smoked loin chop, rosemary & shrimp
mash, bourbon apple demi glace, veg du jour
19

SMOKED PRIME RIB

16 oz prime smoked rare, grilled, Edgar's mash,
au jus, horseradish sour cream, veg du jour
25

SMOKED PEKING DUCK

Served with Asian slaw, orange sauce and
honey sauce, seared sesame green beans
24

SMOKED GRILLED CHICKEN

Half chicken, smoked & grilled, Mediterranean Yukon gold
grilled potatoes, lemon herb beurre noisette, veg du jour
16

TEXAS-STYLE FRENCH DIP SMOKED BRISKET SAND.

Slow-smoked brisket, baguette, sautéed
onions, mushrooms, provolone, au jus
14

Bread

Freshly baked house-made bread
(First plate complimentary. Additional \$1.5 each)

Specialty Salads (served with two sides of dressing)

NIÇOISE SALAD

Red-skinned potatoes, green beans, hard-boiled egg, grape tomatoes, Kalamata olives, arugula, mixed greens, traditional red-wine olive-oil vinaigrette
11

PULLED PORK CUBAN SALAD

House smoked pork, mixed greens, black bean & corn salsa, goat cheese, guacamole, garlic & cilantro vinaigrette
14

GRILLED MARINATED FLANK STEAK SALAD

Sliced flank steak - Asian marinated with ginger, green onion and soy - mixed greens, julienne peppers, cherry tomatoes, marinated portobello, red onion, sliced eggs, pickled ginger, teriyaki-honey-wasabi-vinaigrette
15

PINENUT AND BASIL CRUSTED GROUPEL SALAD

Peanut and basil-crust grouper, mixed greens, crabmeat, walnuts, olives, roasted red peppers, saffron vinaigrette
16

CLASSIC CAESAR

Crisp romaine, shaved parmesan, home-made croutons, creamy Caesar dressing
7

CARIBBEAN JERKED CHICKEN SALAD

Jerk-seasoned grilled chicken breast, mixed greens, mango, red onion, avocado, marinated black beans, mixed peppers, candied rum & lime vinaigrette
14

EDGAR'S SEAFOOD CHEF SALAD

Bay shrimp and crab cake, crispy calamari, smoked salmon, chopped romaine, iceberg, spinach, sliced fennel, capers, chopped egg, roasted red peppers, citrus-basil vinaigrette
18

PORTOBELLO SALAD

Grilled portobello mushrooms, roasted red peppers, artichokes, roasted tomatoes, goat cheese, mixed greens, rosemary dressing
11

SOUTHWESTERN GRILLED CHICKEN SALAD

Southwestern-seasoned grilled chicken breast, romaine, spinach, mixed greens, creole ranch dressing, roasted poblano peppers, tomatoes, green onions, crispy tortilla strips, cheddar cheese
13

WEDGE SALAD

Iceberg wedge, crisp bacon, roasted cherry tomatoes, eggs, dry bleu cheese, house-made white French dressing
8

Add to any salad:

4 OZ. GRILLED FLANK STEAK - 7 5 OZ. GRILLED CHICKEN - 5 GRILLED SHRIMP - 1.75 each
PINENUT OR BLACKENED GROUPEL - 10 GRILLED SPICY BEAN VEGGIE PATTY - 5
4 OZ. GRILLED SALMON - 5 8 OZ. GRILLED SALMON - 10 EXTRA DRESSING - 0.5 each

Sides (\$3 each à la carte except where noted)

TROPICAL JICAMA SLAW

TRUFFEL AND PARMESAN FRIES (\$4.5)

FRIED OKRA (with Mark Smucker's Jerk Dipping Sauce) (\$4)

RED BEANS & RICE (\$4)

MEDITERRANEAN YUKON GOLD SKILLET POTATOES

CREOLE YUKON GOLD POTATO SALAD

EDGAR'S GREENS (\$4)

TWICE-BAKED POTATO

FRENCH FRIES

SWEET POTATO FRIES

SHRIMP & CHEESE GRITS (\$6)

COLE SLAW

GRILLED ASPARAGUS (\$4.5)

HOUSE SALAD

EDGAR'S MASH

 Gluten-Free

 Vegetarian

Soup

BAKED CARMELIZED 3 ONION FRENCH
with herbed crostini, Swiss (\$7)

CLAM CHOWDER (\$7)

SOUP DU JOUR (MARKET PRICE)