

## STARTERS

<b>Escargot Bourguignon</b> 7 Snails baked in herbed butter garlic sauce	<b>Shrimp Cachonette</b> 12 Jumbo shrimp stuffed with goat cheese and served on a bed of sauteed spinach
<b>Shrimp Cocktail</b> 10 Jumbo shrimp served chilled with homemade cocktail sauce	<b>Red Cabbage Salad</b> 7 With walnuts in balsamic vinegar reduction
<b>Spinach Salad</b> 7 Topped with chopped eggs, bacon, and a balsamic vinegar reduction	<b>Onion Soup Gratinee</b> 6 Sauteed onion in a beef consomme topped with gruyere cheese and homemade croutons, then baked

## ENTREES

<b>Tournedos of Beef</b> 29 Two petite portions of beef tenderloin pan seared, serviced with demi glace and burgandy reduction sauteed with green peppercorns	<b>Shrimp de Jonghe</b> 25 Jumbo shrimp sauteed with garlic, mushrooms, onion, butter and white wine, topped with bread crumbs, then baked
<b>Filet Mignon Marchand de Vin</b> 29 Beef tenderloin broiled to order and topped with red wine herb butter	<b>Broiled Lake Superior Whitefish</b> 13 Lightly sprinkled with lemon, spanish paprika, butter, and white wine
<b>Sesame Chicken</b> 13 Broiled boneless breast of chicken coated with oyster sauce and sesame seeds	<b>Raspberry Ginger Chicken</b> 15 Broiled boneless breast chicken topped with fresh raspberry
<b>Roast Duck with Apple Brandy Sauce</b> 25 Duck breast slightly pan seared, then roasted, served with apple brandy reduction and sliced apples	<b>Tilapia</b> 15 Pan seared and topped with capers in a white wine sauce
<b>Pork Chops</b> 15 In House marinated and grilled to perfection	<b>Broiled Salmon</b> 16 Sprinkled with lemon, a touch of butter, and a hint of black pepper

EDGEWATER BEACH CAFE  
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