## STARTERS

SILK ROAD SPICY SHRIMP   SPICY CREAM SAUCE, SWEET CHILE	18
ARTISAN MEAT & CHEESE BOARD   CHEF'S SELECTION, TRADITIONAL GARNISH	23
WAGYU BEEF TARTARE*   KALUGA CAVIAR, TRUFFLE AIOLI, RADISH, BEEF FAT TOAST	21
BONE MARROW FLATBREAD   SMOKED SHALLOTS, RED ONION JAM, RADISH	15
BUTTER BAKED OYSTERS   NDUJA BUTTER, CRISPY GARLIC, LEMON & HERB BREADCRUMBS	15

## SEAFOOD ON ICE

SHRIMP COCKTAIL   COCKTAIL SAUCE, LEMON	26
ALASKAN KING CRAB LEGS   1/2 POUND, LEMON BURRE MONTE, HIMALAYAN SEA SALT (STEAMED AVAILABLE)	41
MARKET FRESH OYSTERS*   1/2 DOZEN SEASONAL OYSTERS, MIGNONETTE, KALUGA CAVIAR	18
EDGE DISPLAY FOR 2* KING CRAB, SHRIMP, OYSTERS, COCKTAIL SAUCE, MIGNONETTE, LEMON BEURRE MONTE	75

## SOUPS & SALADS

ONION SOUP AU GRATIN   DRY SHERRY, GRUYÉRE CHEESE	12
SUMMER GAZPACHO   KING CRAB, PICKLED CUCUMBER, LIME CREME FRAICHE	11
CHOPPED SALAD   SMOKED BACON, HEARTS OF PALM, MUSHROOMS, PECANS, CHEDDAR CHEESE, CROUTONS, TRUFFLE DEVILED EGG	14
WEDGE SALAD   ICEBERG, HEIRLOOM TOMATOES, STILTON BLUE CHEESE, NUESKE BACON, RANCH DRESSING	12
CAESAR SALAD*   CLASSIC CAESAR DRESSING, BRIOCHE CROUTONS, PARMESAN CHEESE	12
BABY BEETS SALAD   BURRATA CHEESE, PISTACHIO, LEMON VINAIGRETTE	15
HEIRLOOM TOMATO SALAD   BURRATA CHEESE, AVOCADO, IBERICO CHORIZO, WHITE BALSAMI C	14

## CHEF SELECTIONS

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	3 COURSE PRIX FIXE   CHOICE OF SOUP OR SALAD, 10 OZ PRIME FILLET OR WAGYU SIRLOIN, SIDE, AND DESSERT	75
	DRY AGE PRIX FIXE   CHOICE OF SOUP OR SALAD, 40 DAY DRY AGE PRIME NY OR RIBEYE, SIDE AND DESSERT	85
J J	5 COURSE TASTING   EXPERIENCE THE BEST OF EDGE STEAKHOUSE (CHEF SELECTION, FULL TABLE PARTICIPATION, PRICE PER GUEST)	95
-	3 COURSE WINE PAIRING   SELECTION OF OUR AWARD WINNING WINE BY THE GLASS	25
	5 COURSE WINE PAIRING   SELECTION OF OUR AWARD WINNING WINE BY THE GLASS	45

EDGE PRIDES ITSELF ON PROVIDING EXCEPTIONAL INGREDIENTS. PLEASE BRING ANY FOOD ALLERGIES OR PREFERENCES TO YOUR SERVERS ATTENTION.