

S T A R T E R S

spicy shrimp	lightly fried, spicy emulsion, sweet chile reduction
artisan meat & cheese board	Chef's selections, fresh honeycomb, candied pecans
*butter baked oysters	Nduja butter, crispy garlic, lemon & herb breadcrumbs
parisian gnocchi	morels, English peas, black truffle, parmesan
shrimp cocktail	cocktail sauce, lemon
*fresh market oysters	½ dozen seasonal oysters, mignonette, Kaluga caviar
*chilled seafood for two	king crab, shrimp, oysters, lobster, cocktail sauce, lemon beurre monté
*wagyu beef tartare	Kaluga caviar, truffle aioli, radish, beef fat toast

S O U P & S A L A D

onion soup au gratin	dry sherry, Gruyère
cream of cauliflower soup	cauliflower goat cheese fritter, pork belly, celery, apple
chopped salad	Nueske bacon, hearts of palm, mushrooms, pecans, cheddar, croutons, truffle deviled egg, lemon basil vinaigrette
wedge salad	iceberg, heirloom tomatoes, Stilton blue cheese, Nueske bacon, ranch dressing
*Caesar salad	classic Caesar dressing, brioche croutons, parmesan
heirloom tomato salad	burrata, chorizo, avocado, white balsamic vinaigrette

E N T R É E S

*wild isles salmon	artichokes, asparagus, puffed quinoa, lemon vinaigrette
butter roasted halibut	parisian gnocchi, little neck clams, morels, English Peas, lemongrass emulsion
lemon & herb roasted chicken	cipollini onions, mushrooms, garlic potato puree, natural jus
*beef Wellington	foie gras, whipped potatoes, glazed vegetables, bordelaise
Alaskan king crab legs	lemon beurre monté ½ pound 1 pound
*steak & lobster	6oz. filet & 6oz. lobster tail, choice of side
lobster tails	two 9oz. lobster tails, lemon butter, choice of side

EXECUTIVE CHEF **STEVE YOUNG**

Facebook: @Edgesteak | Instagram: Edgesteakhouselv

CHEF SELECTIONS

- three course prix fixe** choice of soup or salad, 10oz. filet, choice of side, dessert
- dry aged prix fixe** choice of soup or salad, 40 day bone in dry aged Prime NY or ribeye, choice of side

five course tasting experience the best of Edge Steakhouse
(chef's selection, full table participation, price per guest)

- three course wine pairing** selection of our award winning wines by the glass
- five course wine pairing** selection of our award winning wines by the glass

DRY AGED BEEF

Dry aging is a slow traditional process for aging fine cuts of beef. Throughout the 40 days of dry aging, the beef undergoes a process using its natural enzymes in the meat to break down connective tissue and muscle which enhances the tenderness while also heavily concentrating the beef flavor by removing excess moisture. Pink Himalayan sea salt blocks are added to slowly permeate the meat and help the aging process. Dry aging truly produces a unique beef flavor profile and creates the perfect steak.

STEAKS

- | | | |
|--|--|----------------------------------|
| *petite filet mignon
6oz. | *filet mignon
10oz. | *top sirloin
8oz. |
| *prime bone in ribeye
22oz. | *wagyu New York cut
12oz. | *wagyu ribeye cap
7oz. |
| *dry aged ribeye
20oz. bone in | *dry aged New York strip
20oz. bone in | |

accompaniments

- broiled lobster tail 6oz.
9oz.
- *seared scallops**
- steamed Alaskan king crab legs

sauc es

peppercorn, bearnaise, bordelaise, creamy horseradish *(available upon request)*

SIDES

- creamy potatoes** choice of butter whipped or garlic
- broccoli** pine nuts, chilies, crispy garlic, parmesan
- truffle fries** parmesan, truffle oil, dill, sun-dried tomato aioli
- roasted mushrooms** seasonal mushrooms, fine herbs, aged sherry vinegar, Boursin
- Mexican street corn** chipotle aioli, blistered jalapeño, queso fresco
- loaded baked potato** Nueske bacon, white cheddar, sour cream, chives
- grilled asparagus** lemon, sea salt, extra virgin olive oil

short rib mac & four cheese roasted mushrooms, pickled jalapeño, Cavatappi pasta

All promotions and parties of six or more may be subject to a 20% gratuity. Special offers may not be combined with any other discounts. Please no checks.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SPR032718