

STARTERS

steak sashimi* – seared, hand-cut wagyu, wasabi mashed potatoes, spicy garlic au jus	22
spicy shrimp – lightly fried, spicy emulsion, sweet chile reduction	18
artisan crafted cheese plate – imported and domestic cheese	26
wagyu tartare* – snake river farms wagyu beef, quail egg, fried capers, lemon foam, herbs, mustard, caviar	22

SOUPS & SALADS

gazpacho & watermelon soup – cucumber, tomato, compressed watermelon, balsamic reduction, cilantro oil, baguette toast	12
edge salad – butter leaf lettuce, endive, grilled asparagus, avocado, heirloom tomato, fingerling potato chips, truffle vinaigrette. add wagyu zabuton or sous vide lobster for 15	16
heirloom duo salad – baby & mature heirloom tomatoes, pickled red onion, avocado, parmesan crouton, watermelon radish, micro pea shoots, queso fresco, green goddess dressing	14
tablesides caesar salad* – traditional caesar salad prepared tableside; two guest minimum	12 per guest

STEAKS

wagyu beef

snake river farms started with a small herd of wagyu cattle from the kobe region of japan. the wagyu bulls were crossbred with premium american black angus and raised with strict standards to produce american kobe (wagyu) beef of the highest quality.

dry aged beef

dry aged locally in salt lake city, this niman ranch cut is aged for a minimum of 45 days to ensure the most robust flavors are delivered through each tender bite.

angus beef

high river angus prides themselves on sustainably farming their cattle and providing the most nurturing environment for them to thrive in. high river cattle feed exclusively on grain for the last 90 days to ensure the most robust flavor possible.

8oz ZABUTON*	42				
10oz EYE OF RIBEYE*	55	12oz NEW YORK STRIP*	46	7oz FILET MIGNON*	38

ACCOMPANIMENTS & SAUCES

9oz maine lobster tail	29	peppercorn	4
edge steak sauce	4	béarnaise	4
blue cheese bone marrow butter	4	demi-glaze	4

ENTRÉES

lemon & herb roasted chicken – mary's free-range organic chicken, cipollini onion, mushroom, garlic mashed potatoes, natural jus	35
snake river farms pork shank – white kidney beans, mirepoix, baby spinach, heirloom tomatoes, pickled fennel, crispy polenta	39
utah trout – sautéed red chard, confit tomato, red lentils, black garlic puree, meuniere foam	38

INDULGENT SIDES

edge potato trio – garlic mashed, beehive creamery peruvian purple or idaho potato gratin, smashed fingerling	11
twice baked potato – truffle, white cheddar, niman ranch bacon	11
grilled asparagus* – red pepper pesto, poached egg, parmesan, toasted panko	11
brussels sprouts – niman ranch bacon lardon, kimchee glaze, lemon gremolata	10
truffle parmesan pommes frites – parmesan, truffle oil, roasted tomato aioli	10
utah corn soufflé – cilantro, jalapeño, cojita cheese	10
black & white truffle mac & cheese – black truffle, utah irish cheddar, parmesan, gruyère, ditalini pasta, demi-glaze	12

EXECUTIVE CHEF IVAN RUIZ | SOMMELIER MATTHEW SASAKI

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

ALL PROMOTIONS AND PARTIES OF SIX OR MORE MAY BE SUBJECT TO A 20% GRATUITY. SPECIAL OFFERS MAY NOT BE COMBINED WITH OTHER DISCOUNTS. PLEASE, NO CHECKS.