

S T A R T E R S

spicy shrimp	lightly fried, spicy emulsion, sweet chile reduction • 16
artisan meat & cheese board	chef's selections, fresh honeycomb, candied pecans • 18
tomato bruschetta	buffalo mozzarella, slow roasted tomatoes, basil pesto • 15
*steak sashimi	seared wagyu, wasabi potato puree, spicy garlic au jus • 20
shrimp cocktail	shrimp, cocktail sauce, lemon • 20
*fresh market oysters	½ dozen seasonal oysters, mignonette, kaluga caviar • 18
*chilled seafood for two	king crab, shrimp, oysters, lobster, cocktail sauce, lemon beurre monté • 69
*wagyu beef tartare	kaluga caviar, truffle aioli, radish, beef fat toast, quail egg • 19

S O U P & S A L A D

onion soup au gratin	dry sherry, gruyère • 10
heirloom tomato gazpacho	pickled cucumber, king crab, lime crème fraîche • 11
edge salad	butter leaf lettuce, endive, asparagus, avocado, tomato, fingerling potato chips, truffle vinaigrette • 13
wedge salad	iceberg, heirloom tomatoes, stilton blue cheese, nueske bacon, ranch dressing • 12
*caesar salad	classic caesar dressing, brioche croutons, parmesan • 11
tomato & avocado salad	green goddess dressing, queso fresco, pickled red onions • 14

E N T R É E S

*wild isles salmon	artichokes, asparagus, puffed quinoa, lemon vinaigrette • 34
*sea scallops	creamed corn, chorizo, jalapeños, piquillo pepper emulsion • 39
lemon & herb roasted chicken	cipollini onions, mushrooms, garlic potato puree, natural jus • 29
alaskan king crab legs	lemon beurre monté ½ pound • 43 1 pound • 75
*steak & lobster lobster tails	7oz. filet & 6oz. lobster tail, choice of side • 74 two 9oz. lobster tails, lemon butter, choice of side • 76
*beef wellington	foie gras, potato puree, glazed vegetables, bordelaise • 57

EXECUTIVE CHEF STEVE YOUNG

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 personal checks.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk.

SMR071018

C H E F S E L E C T I O N S

three course prix fixe	choice of soup or salad, 10oz. filet, choice of side, dessert • 70
dry aged prix fixe	choice of soup or salad, 40 day bone in dry aged prime NY or ribeye, choice of side • 85

five course tasting experience the best of Edge Steakhouse • 95
(chef's selection, full table participation, price per guest)

three course wine pairing	selection of our award winning wines by the glass • 20
five course wine pairing	selection of our award winning wines by the glass • 35

D R Y A G E D B E E F

Our dry aging is a slow traditional process for aging fine cuts of beef in house. Throughout the 40 days of dry aging, the beef undergoes a process using its natural enzymes in the meat. This works 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.

S T E A K S

*filet mignon • 45 7oz.	*filet mignon • 53 10oz.	*top sirloin • 41 8oz.
*prime bone in ribeye • 65 22oz.	*wagyu new york cut • 72 12oz.	*wagyu ribeye cap • 75 7oz.
*dry aged ribeye • 72 20oz. bone in	*dry aged new york strip • 70 20oz. bone in	

a c c o m p a n i m e n t s

broiled lobster tail 6oz. • 28 9oz. • 39	*seared scallops • 26	steamed alaskan king crab legs • 24
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s a u c e s

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

S I D E S

potato puree	choice of butter whipped or garlic • 10
broccoli	pine nuts, chilies, crispy garlic, parmesan • 10
smashed fingerling potatoes	garlic confit, cheddar cheese curds, sundried tomato aioli • 11
roasted mushrooms	seasonal mushrooms, fine herbs, aged sherry vinegar, boursin • 10
mexican street corn	chipotle aioli, blistered jalapeños, queso fresco • 10
loaded baked potato	nueske bacon, white cheddar, sour cream, chives • 11
grilled asparagus	lemon, sea salt, extra virgin olive oil • 11

black & white truffle mac & cheese black truffle, white cheddar, gruyère, parmesan, ditalini pasta, demi-glaze • 11

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