

SEAFOOD ON ICE

oysters*	MP	alaskan king crab	28
prawns	26	seafood tower*	125
saucers			
granny smith mignonette		fresh grated horseradish	
traditional cocktail sauce		creamy horseradish	
drawn butter		pink peppercorn and lemon aioli	

STARTERS

pork belly - corn meal blini, pickled sweet pepper, radish, fennel, espresso demi	18
steak sashimi* - seared, hand cut wagyu, wasabi mashed potatoes, spicy garlic au jus	22
silk road spicy shrimp - lightly fried, spicy emulsion, sweet chile reduction	18
artisan crafted cheese plate - chef's selected of imported and domestic cheese	26
scallops* - popcorn puree, bacon dust, hon shimeji mushrooms	22

wagyu tartar* - hand cut snake river farms wagyu, quail egg, lemon foam, crostini, caviar	22
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SOUPS AND SALADS

french onion - short rib, gruyere tuille, crouton	16
lobster bisque - brioche, lime crème fraiche, avocado	17
edge salad - hydroponic butter leaf lettuce, endive, grilled asparagus, avocado, heirloom tomato, peruvian truffle potato chip, truffle vinaigrette	16
add 4 oz lobster tail	16
add 4 oz wagyu zabuton*	16
wedge salad - baby iceberg, heirloom tomato, crisp shallot, gorgonzola, niman ranch lardon, buttermilk ranch dressing	16
caesar salad* - artisan romaine, parmesan, crouton, house made dressing	15

STEAKS

domestic wagyu

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.

8 oz gold label ribeye cap* **75**
12 oz gold label eye of ribeye* **70**

prime beef

double r ranch is a premium brand of grain-fed beef with a flavor as bold as the west. their cattle are carefully raised by their network of family ranchers from around the northwest. these proud men and women share western values and traditions—and most importantly, their mission to produce exceptional beef from ranch to table.

7 oz filet mignon* **60**
12 oz new york strip* **55**

dry aged beef

our prime dry aged beef is proudly produced by double r in washington. these cuts are aged for 45 to 60 days to ensure a balance of complexity and intensity.

14 oz bone-in new york strip* **65**
24 oz bone-in ribeye* **90**

japanese a5 wagyu

miyachiku award-winning miyazaki wagyu from japan. miyachiku has won two consecutive titles as the best wagyu in japan, making it the highest rated beef in the world.

6 oz ribeye* **105**
3 oz ribeye* **60**

accompaniments

9 oz butter poached lobster tail **32**
grade a foie gras* **24**
alaskan king crab **26**
prawns **18**
scallops* **18**

saucers

blue cheese bone marrow butter **5**
peppercorn **5**
demi-glace **5**
bearnaise **5**
edge steak sauce **5**

niman ranch lamb

chad and linda osguthorpe of hinckley, utah, are lamb ranchers for niman ranch. chad grew up in park city, utah where his family has ranched the land for three generations. their lambs, spend summers grazing from the canyons in park city south towards the strawberry reservoir.

four bone* **45**
eight bone* **74**

a la carte

ENTRÉES

half chicken – mary's free-range organic chicken, roasted garlic mashed potato, asparagus, carrot, cipollini onion, crimini mushroom, chicken demi **39**

buffalo short rib – potato gratin, carrot ribbons, horseradish, burgundy reduction **45**

lobster and black truffle risotto – 4 oz lobster tail, black truffle, enoki beignet, parmesan **42**

swordfish* – forbidden rice, pea shoot pesto, charred heirloom carrot, purple carrot puree, radish **46**

spinach and arugula gnocchi – harissa yogurt, mushrooms, asparagus, olive tapenade, lavash crisp **38**

INDULGENT SIDES

edge potato trio – roasted garlic mashed, smashed fingerling potato **12**

truffle twice baked potato – truffle, promontory white cheddar, niman ranch lardon **13**

grilled asparagus* – red pepper pesto, poached egg, parmesan, toasted panko **11**

brussels sprouts – pork belly, butternut squash, pepita, apple cider vinegar **11**

truffle parmesan pommes frites – parmesan, black truffle oil, roasted tomato and pepper aioli **12**

spinach – creamed or sautéed **10**

black and white truffle mac and cheese – black truffle, utah irish cheddar, parmesan, gruyère, ditalini pasta, demi-glace **12**

*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.