STARTERS

SILK ROAD SPICY SHRIMP - SPICY CREAM SAUCE, SWEET CHILI REDUCTION	18
PEPPER CRUSTED BEEF CARPACCIO* - PARMESAN, CAPERS, CORNICHON, WATERCRESS	18
SUNCHOKE RAVIOLI - CHANTERELLES, BURGUNDY TRUFFLES, PARMESAN	16
SALMON BELLY CRUDO* - AVOCADO, JALEPEÑO, MEYER LEMON SOY VINAIGRETTE	17
CHARCUTERIE AND CHEESE BOARD - CHEF'S SELECTION, TRADITIONAL GARNISH	26

SEAFOOD ON ICE

SHRIMP COCKTAIL - COCKTAIL SAUCE, LEMON	26
ALASKAN KING CRAB LEGS - LEMON BEURRE MONTE, GREEN GODDESS AIOLI, HIMALAYAN SEA SALT (STEAMED AVAILABLE)	43
MARKET FRESH OYSTERS* - SEASONAL OYSTERS, MIGNONETTE, AMERICAN CAVIAR	3pc
EDGE DISPLAY FOR 2* - KING CRAB, SHRIMP, OYSTERS, COCKTAIL SAUCE, MIGNONETTE, LEMON BEURRE MONTE	75

SOUP & SALADS

ONION SOUP AU GRATIN - DRY SHERRY, GRUYÉRE CHEESE	12
CHOPPED SALAD - SHREDDED ICEBERG, BABY SPINACH, APPLEWOOD SMOKED BACON, HEIRLOOM TOMATOES, HEARTS OF PALM, MUSHROOMS, PECANS, WHITE CHEDDAR CHEESE, CROUTONS, TRUFFLE DEVILED EGG, LEMON BASIL VINAIGRETTE	14
WEDGE SALAD - ICEBERG, HEIRLOOM TOMATOES, STILTON BLUE CHEESE, NUESKE BACON, RANCH DRESSING	12
CAESAR SALAD* - CLASSIC CAESAR DRESSING, BRIOCHE CROUTONS, PARMESAN CHEESE	12
CRAB AVOCADO SALAD - APPLE, FRESNO CHILI, GREEN GODDESS DRESSING	18

CHEF DE CUISINE STEVE YOUNG | GENERAL MANAGER SHAUN MORALES

EDGE PRIDES ITSELF ON PROVIDING EXCEPTIONAL INGREDIENTS. PLEASE BRING ANY FOOD ALLERGIES OR PREFERENCES TO YOUR SERVERS ATTENTION
ALL PROMOTIONS, DISCOUNTS AND PARTIES OF SIX OR MORE ARE SUBJECT TO A 20% GRATUITY. SPECIAL OFFERS MAY NOT BE COMBINED WITH OTHER DISCOUNTS. PLEASE NO CHECKS.

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

SEA

SKUNA BAY SALMON* - ARTICHOKES, ASPARAGUS, PUFFED QUINOA, LEMON VINAIGRETTE 36

JOHN DORY* - HERB GNOCCHI, SUNCHOKES, CITRUS & FENNEL 39

LAND

LEMON & HERB ROASTED CHICKEN - CIPPOLINI ONION, MUSHROOMS, GARLIC POTATO PUREE, NATURAL JUS 35

BEEF WELLINGTON* - MUSHROOM DUXELLE, PROSCIUTTO, LOADED POTATO, GLAZED VEGETABLES, BORDERLAISE 55

PRIME BEEF

ALL OF OUR PRIME BEEF SELECTIONS ARE"CAB" ALSO KNOWN AS "CERTIFIED ANGUS BEEF." THE CATTLE ARE NATURALLY RAISED AND GRASS-FED ON A&A FARMS IN BENNINGTON, KS FOR THE FIRST 18 MONTHS BEFORE BEING CORN-FED FOR 6 MONTHS TOPRODUCE SUPERB MARBELING AND FULL FLAVORED BEEF.

10 OZ FLAT IRON* 45

7 OZ PETITE FILET MIGNON* 48

10 OZ FILET MIGNON* 55

22 OZ BONE IN RIBEYE* 65

ACCOMPANIMENTS

MAINE LOBSTER TAIL* 28

SHRIMP SCAMPI* 20

ALASKAN KING CRAB OSCAR 24

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.

7 OZ RIBEYE CAP* 80

10 OZ MANHATTAN SIRLOIN* 65

14 OZ NEW YORK CUT* 72

SAUCES

PEPPERCORN, BEARNISE, MARROW BORDERLAISE, HORSERADISH
(AVAILABLE UPON REQUEST)

JAPANESE A5 WAGYU

MIYACHIKU AWARD-WINNING MIYAZAKI WAGYU FROM JAPAN. IT HAS WON TWO CONSECUTIVE TITLES AS THE BEST WAGYU IN JAPAN, MAKING IT THE HIGHEST RATED BEEF IN THE WORLD.

3 OZ EYE OF RIBEYE* 55

6 OZ EYE OF RIBEYE* 105

INDULGENT SIDES 12

CREAMY POTATOES - CHOICE OF WHIPPED OR ROASTED GARLIC YUKON GOLD PUREE

SHORT RIB MAC & CHEESE - PICKLED JALEPENO, MORNAY SAUCE, FRIED SHALLOT CRUST

TRUFFLE FRIES - PARMESAN CHEESE, TRUFFLE OIL, DILL, SUN-DRIED TOMATO PEPPER AIOLI

ROASTED MUSHROOMS - SEASONAL MUSHROOMS, FINE HERBS, AGED SHERRY VINEGAR, BOURSIN CHEESE

LOADED BAKED POTATO - SLAB BACON, WHITE CHEDDAR, SOUR CREAM, CHIVES

BROCCOLINI - GARLIC CONFIT, CHILI, LEMON PARSLEY BUTTER

CARAMELIZED CAULIFLOWER - BROWN BUTTER, PINE NUT AND CAPER VINAIGRETTE

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

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