

STARTERS

STEAK SASHIMI* – seared, hand-cut Wagyu, wasabi mashed potatoes and spicy garlic au jus	\$18
SEARED SCALLOPS* – popcorn puree, Nueske bacon dust, pickled daikon	\$18
SILK ROAD SPICY SHRIMP – lightly fried, spicy cream sauce, sweet chile reduction	\$17
ARTISAN CRAFTED CHEESE PLATE – Chef's selection of imported and domestic cheese	\$26

TABLESIDE WAGYU TARTARE* – hand-cut Wagyu with egg yolk, capers, Meyer lemon, fresh herbs, crostini	\$22
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SOUPS & SALADS

HEIRLOOM TOMATO BISQUE – chèvre, heirloom tomato, English cucumber, kale crisp	\$14
EDGE SALAD – butter leaf lettuce, endive, grilled asparagus, avocado, heirloom tomato, purple potato chips, truffle vinaigrette	\$14
*add Wagyu zabuto \$15	

TABLESIDE CAESAR SALAD* – traditional caesar salad prepared tableside; two guest minimum	\$10 per guest
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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.

8oz ZABUTON*	\$40
10oz EYE OF RIBEYE*	\$60

PRIME BEEF

Niman Ranch cattle are raised traditionally, humanely and sustainably with no hormones or antibiotics on family-owned ranches. The cattle are raised on pasture and finished on an all vegetarian feed to ensure the utmost quality.

6oz PETITE FILET MIGNON*	\$45
12oz NEW YORK STRIP*	\$55

ACCOMPANIMENTS

6oz MAINE LOBSTER TAIL	\$20
SAUTÉED EXOTIC MUSHROOMS	\$12

SAUCES

EDGE STEAK SAUCE	\$4	DEMI-GLACE	\$4
BONE MARROW BLUE CHEESE BUTTER	\$4	BÉARNAISE	\$4

ENTRÉES

HALF CHICKEN UNDER A BRICK – Mary's free-range organic chicken, garlic mashed potatoes, grilled asparagus, mushroom and pan jus	\$35
SNAKE RIVER FARMS PORK TENDERLOIN* – herb rubbed and apple cider brined Kurobuta pork tenderloin, baby sweet potato, baby zucchini, Utah peach-fresno chili marmalade	\$40
PAN ROASTED ALASKAN HALIBUT* – English peas, Meyer lemon risotto, lime foam, lime vinaigrette and pea shoots	\$38

NIMAN RANCH RACK OF LAMB* – jalapeño honey glaze, baby heirloom carrots, roasted baby sweet potato, parsnip puree	\$55
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INDULGENT SIDES

EDGE POTATO TRIO – garlic mashed, roasted baby sweet potato, potato confit de canard	\$11
TWICE BAKED POTATO – truffle, white cheddar, Nueske bacon	\$11
GRILLED ASPARAGUS – red pepper pesto, poached egg, Parmesan, toasted panko	\$11
BRUSSELS SPROUTS – caramelized Spanish onions, Thai chili, sweet potatoes	\$9
TRUFFLE PARMESAN POMMES FRITES – Parmesan cheese, truffle oil, sun dried tomato and pepper aioli	\$9
BABY SPINACH – creamed or sautéed	\$9

BLACK & WHITE TRUFFLE MAC & CHEESE – black truffles, Utah Irish cheddar, Parmesan cheese, Gruyère cheese sauce, ditalini pasta, demi-glaze	\$12
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MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE

CHEF DE CUISINE WAYNE CHRISTIAN | GENERAL MANAGER NICOLE WALTRIP

EDGE PRIDES ITSELF ON PROVIDING EXCEPTIONAL VEGETARIAN OPTIONS. PLEASE ASK YOUR SERVER FOR DETAILS.

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.

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