

SEAFOOD ON ICE

ALASKAN KING CRAB LEGS – lemon pepper aioli	\$28
PRAWNS COCKTAIL – pepper infused cocktail sauce, Meyer lemon foam	\$26

STARTERS

STEAK SASHIMI* – seared, hand-cut Wagyu, wasabi mashed potatoes and spicy garlic au jus	\$22
SEARED SCALLOPS* – popcorn purée, Niman Ranch bacon dust, pickled daikon	\$20
SILK ROAD SPICY SHRIMP – lightly fried, spicy emulsion, sweet chile reduction	\$18
ARTISAN CRAFTED CHEESE PLATE – Chef’s selection of imported and domestic cheese	\$26

WAGYU TARTARE* – hand-cut Snake River Farms Wagyu, egg yolk, capers, lemon, herbs, mustard, crostini	\$22
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SOUPS & SALADS

LOBSTER BISQUE – cognac, truffle crème fraiche	\$16
BUTTERNUT SQUASH BISQUE – Gruyère foam, Gruyère crisp, Sriracha oil	\$14
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
WEDGE SALAD – iceberg, heirloom tomatoes, crispy shallots, gorgonzola, pancetta, ranch dressing	\$16

CAESAR SALAD* – romaine, Parmesan, house dressing, croutons	\$14
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CHEF DE CUISINE FELIPE FACCHIN | 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.

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.

8oz MANHATTAN SIRLOIN*	\$60
12oz NEW YORK CUT*	\$68
8oz GOLD LABEL RIBEYE CAP*	\$75
12oz GOLD LABEL EYE OF RIBEYE*	\$70

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*	\$50
8oz FILET MIGNON*	\$65

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.

6oz EYE OF RIBEYE*	\$95
3oz EYE OF RIBEYE*	\$55

ACCOMPANIMENTS

MAINE LOBSTER TAIL	\$30
GRADE A FOIE GRAS*	\$22
PRAWNS	\$20
ALASKAN KING CRAB	\$26

SAUCES

EDGE STEAK SAUCE	\$4
BLUE CHEESE	\$4
PEPPERCORN	\$4
DEMI-GLACE	\$4
BÉARNAISE	\$4

ENTRÉES LAND

HALF CHICKEN UNDER A BRICK – Mary's free-range organic chicken, garlic mashed potatoes, grilled asparagus, mushroom and pan jus \$35

RACK OF NIMAN RANCH LAMB* – herb breaded, jalapeño honey glaze, yam purée, black-eyed peas \$55

48 HOUR BUFFALO SHORT RIBS – braised bacon cabbage, white cheddar grits, heirloom carrots, au jus, fresh horseradish \$45

ENTRÉES SEA

UTAH TROUT ROULADE – cornmeal crusted, melted leeks, black truffle polenta, haricot vert, tomato jam, chive oil \$36

LOBSTER AND BLACK TRUFFLE RISOTTO – black truffle, Parmesan \$38

WILD KING SALMON – cauliflower purée, wilted greens, chanterelle mushrooms, roasted beets, choron sauce \$48

INDULGENT SIDES

EDGE POTATO TRIO – garlic mashed, sweet potato gratin, garlic 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 lardon, sautéed blackberries and blueberries, toasted hazelnut, sherry vinaigrette \$10

TRUFFLE PARMESAN POMMES FRITES – Parmesan, truffle oil, sun-dried tomato and pepper aioli \$10

BABY SPINACH – creamed, sautéed or wasabi \$10

BLACK & WHITE TRUFFLE MAC & CHEESE – black truffle, Utah Irish cheddar, Parmesan, Gruyère, ditalini pasta, demi-glaze \$12

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