

STARTERS

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 selection of imported and domestic cheese	\$26
WAGYU TARTARE* – hand-cut Wagyu, egg yolk, capers, Meyer lemon and fresh herbs, crostini	\$22

SOUPS & SALADS

GARDEN & LOBSTER SOUP – lobster tail, crispy shallots, saffron oil	\$12
EDGE SALAD – butter leaf lettuce, endive, grilled asparagus, avocado, heirloom tomatoes, purple potato chips, truffle vinaigrette *add Wagyu zabuton \$15	\$14
WEDGE SALAD – iceberg, heirloom tomatoes, crispy shallots, gorgonzola, pancetta, ranch dressing	\$14
TABLESIDE CAESAR SALAD* – traditional Caesar salad prepared tableside; two guest minimum	\$12 per guest

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*	\$42
10oz EYE OF RIBEYE*	\$55

PRIME BEEF

44 Farms is a family owned and operated ranch since 1909. They pride themselves on raising their cattle on an all-natural vegetarian diet, free from hormones and antibiotics, to ensure the upmost quality of their prime graded beef.

12oz NEW YORK STRIP*	\$45
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ANGUS BEEF

Cattleman Ranch proudly selects only the finest cattle from a few specialty Midwestern ranches. These high end cattle are fed a natural vegetarian diet and finish their feed on the finest corn crops in the Midwest.

6oz PETITE FILET MIGNON*	\$35
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ACCOMPANIMENTS & SAUCES

9oz MAINE LOBSTER TAIL	\$29	PEPPERCORN	\$4
EDGE STEAK SAUCE	\$4	BÉARNAISE	\$4
BLUE CHEESE BONE MARROW BUTTER	\$4	DEMI-GLACE	\$4

ENTRÉES

HALF CHICKEN UNDER A BRICK – Mary’s free-range organic chicken, garlic mashed potatoes, grilled asparagus, mushroom pan jus	\$35
HUDSON VALLEY DUCK BREAST* – celeriac puree, duck confit, Brussels sprouts, port reduction, watermelon radish, straw potato	\$39
WILD KING SALMON* – oyster mushrooms, braised greens, cauliflower fritters, choron	\$38

MARKET FISH* – Chef’s selection of seasonal accoutrements	\$MP
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INDULGENT SIDES

EDGE POTATO TRIO – garlic mashed, potato and melted leek 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
UTAH CORN – creamed or sautéed	\$9

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