

APPETIZERS

Soup Du Jour 10

French Onion Crock 12

Crispy Brussel Sprouts  **12**
citrus lime seasoning

Fig Jam Flatbread 14
fig jam / goat cheese / arugula / balsamic glaze

Escargot 16
snails / compound garlic butter

Colossal Shrimp Cocktail  **18**
lemon wedge / cocktail sauce

Calamari 18
ginger snap / jalapeños / fresno chili / fresh basil / parmesan / marinara

Edge Meatballs 18
tomato ragu / fresh ricotta / basil

Shrimp Tempura 18
asian dipping sauce

Spicy Grand Marnier Shrimp 20
tempura / sesame seeds / grand marnier aioli / sriracha

Wu Tang Clams 20
sautéed clams / pork sausage / bok choy / sesame / ginger / sambal

Lamb Lollipops  **22**
grilled lamb chops / mango chutney / roasted red pepper aioli

Crab Cakes 20
jumbo lump crabmeat / pan seared / garlic aioli

Scallops  **20**
pan seared / tropical salsa / pomegranate glaze

SALADS

EDGE House Salad  **12**
organic baby lettuce / heirloom tomatoes / cucumber / red onion / pine nuts / house dressing

Crisp Wedge Salad 14
baby iceberg / maytag blue cheese / heirloom tomatoes / apple smoked bacon / frizzled onions

Caesar Salad 15
romaine / caesar dressing / shaved reggiano parmigiana / herb croutons

PASTA

Rigatoni Bolognese 30
aromatics / parmesan cheese / fresh ricotta

Short Rib Ravioli 28
shitake mushrooms / peas / overnight tomatoes / heavy crème / parmigiana reggiano

Lobster Tagliatelle 42
maine lobster meat / shrimp / sundried tomatoes / asparagus / shiitake mushrooms / sherry cream sauce

Angry Lobster 42
lobster meat / spinach / bucatini pasta / spicy marinara

ENTRÉES

The Big EDGE Burger 18

add bacon 3

certified angus beef / lettuce / tomato / onion / choice of cheese / brioche bun / fries

Baby Back Ribs 1/2 Rack – 24 Whole Rack -40

sidewinder french fries / house made coleslaw / choice of - asian sticky sauce, bbq, bourbon

Chicken Milanese 30

baby arugula / bocconcini / heirloom cherry tomatoes / red onion / citrus vinaigrette

Salmon  35

cedar plank / coconut rice / seasonal vegetables / tomato salsa

Greek Style Roasted Branzino  36

red onion / lemon / heirloom tomatoes / dill / ladolemono sauce / coconut rice

Short Ribs 36

cabernet braised / garlic mashed potato / seasonal vegetables / mushroom demi-glace / frizzled onions

Pork Chop 38

bourbon glaze / hot pepper and heirloom tomato relish / sweet potato mash / seasonal vegetables

Duck à l'Orange  42

pan seared duck breast / confit duck leg / coconut rice / seasonal vegetables / orange glaze

Day Boat Scallops  42

pan seared / crab, shiitake mushroom, and spinach risotto

Blue Cheese Sirloin 38

10oz certified angus baseball sirloin / blue cheese crust / balsamic onions / garlic mashed potatoes / seasonal vegetables

Filet Mignon 48

garlic mashed potato / seasonal vegetables / cabernet demi-glace

Prime NY Strip 12oz  48

wilted swiss chard / fingerling potatoes sautéed in duck fat / horseradish chimichurri

Cowboy Steak 29 Dry Aged 16oz  59

duck fat fingerlings potatoes / seasonal vegetables

ENHANCEMENTS (add to any entrée)

chicken 8 / shrimp 10 / salmon 18 / scallops 20 / lobster tail 28

STEAK SIDES

red wine demi-glace 3 / sautéed mushrooms 8 / sweet and hot peppers 8 /
spinach and mushroom risotto 12 / horseradish cream 3

THE SIDE

sautéed spinach 8 / garlic mashed potatoes 8 / sweet potato mashed 8 / coconut rice 8 /
sautéed broccoli 8 / seasoned french fries 8 / grilled asparagus 10 / onion rings 10 /
lobster mashed 25

\$5.00 Shared Plate Charge on all SALADS / PASTAS / ENTRÉES

The Edge uses organic eggs and is in support of local farming practices and utilizes such products when available.
The Chef will be happy to accommodate your food allergies. Please inquire.

The Edge accepts Visa / MasterCard / Discover cards only

A 20% gratuity will be added for all parties of 6 or more. Substitutions may be subject to a surcharge