



VALENTINE'S DAY MENU

APPETIZERS

Baby Greens 12
organic greens / golden raisins / roasted macadamia / champagne vinaigrette

Lobster Bisque 12

Burrata 18
tomato confit / olive streusel / pine nuts / micro basil

Jumbo Sea Scallops 20
pan seared / chorizo creamed corn

Shrimp Cocktail 18
lemon wedge / cocktail sauce

Grilled Lamb Chop 20
gremolata / fried sweet potato

COLD SEAFOOD BAR

East Coast Oysters	per piece	MP
West Coast Oysters	per piece	MP
Little Neck Clams	per piece	MP
Jumbo Lump Crab	per oz	MP
1/2 Maine Lobster Cocktail		MP

ENTREES

Grilled Chicken Paillard 28
navel oranges / fennel / lemon-thyme vinaigrette

Rigatoni with Shrimp 38
shrimp / crispy pancetta / shiitake mushrooms / peas / touch of cream

Atlantic Salmon 36
cedar plank / country potato / haricot vert / lime wedge

Pork Chop 36
double cut / whipped potatoes / haricot vert / bourbon glaze

Lemon Sole 36
pan sauté / country potato / wilted spinach / butter lemon caper sauce

Filet Mignon 50
baby carrots / whipped potatoes / au poivre

Cowboy Steak 60
prime dry aged / whipped potatoes / baby carrots / chimichurri

VALENTINE'S DAY SPECIALS for two

Surf and Turf Royal
36oz prime dry aged tomahawk
2lbs oven baked maine lobster
120 per person

EDGE Surf and Turf
46oz prime aged porter house
2lbs oven baked maine lobster
120 per person

whipped potatoes / baby carrots

The Edge accepts Visa / MasterCard / Discover cards only
18% gratuity will be added for all parties of 6 or more. Substitutions may be subject to a surcharge