

## APPETIZERS

**French Onion 12**

classic preparation / crostini / provolone / gruyere

**Soup Du Jour 10**

**Hummus Plate 12**

house-made roasted pepper hummus / garlic hummus / fava hummus  
cherry tomato / cucumber / kalamata olives / warm naan

**Crispy Brussel Sprouts 12**

citrus lime seasoning

**Fig Jam Flat Bread 17**

goat cheese / arugula / balsamic glaze

**Shrimp Tempura 18**

asian dipping sauce / crispy fried

**Calamari 19**

semolina / parmesan / fresh basil / house made marinara

**Meatballs 18**

ricotta / basil / house made marinara

**Spicy Grand Marnier Shrimp 22**

tempura battered / grand marnier sauce / sesame seeds / sriracha / cabbage

**Edge Crab Cake 20**

jumbo lump and claw / remoulade

**Spicy Drunken Clams 20**

white wine / sambal / garlic crostini

## SALADS

**House Salad 12**

mixed greens / red onion / heirloom cherry tomato / cucumber / pine nuts / house dressing

**Caesar Salad 14**

romaine / house-made caesar dressing / reggiano / croutons

**Roasted Beet 16**

roasted red beets / goat cheese / baby arugula / candied pecans / strawberry vinaigrette

**add chicken 8 / add shrimp 10**

## ENTRÉES

### **Rigatoni Bolognese 28**

aromatics / touch of cream / parmesan / ricotta

### **Short Rib Ravioli 28**

house-made marinara / basil ricotta / parmesan

### **Lobster Ravioli 32**

lobster meat / brandy lobster cream sauce

### **Fontina Chicken 30**

seared / cremini mushroom / demi-glaze / roasted sweet butternut squash / garlic mash

### **Chicken Milanese 30**

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

### **Teriyaki Salmon 35**

house-made teriyaki sauce / grilled salmon / coconut rice / seasonal vegetables

### **Sesame Crusted Tuna 32**

seared ahi tuna / coconut rice / daikon radish & seaweed salad / sesame ginger sauce

### **Mahi-Mahi 34**

blackened / coconut rice / mango salsa / seasonal vegetables

### **Short Rib 39**

port wine demi / glazed carrots / garlic mash

### **Tomahawk Pork Chop 40**

grilled / roasted sweet butternut squash / grilled asparagus / apricot whiskey glaze

### **Filet Mignon 50**

garlic mash / glazed carrots / red wine demi

### **NY Strip 48**

grilled asparagus / garlic mash / compound butter

### **Edge Burger 18 Add Bacon 3**

lettuce / tomato / onion / pickle / choice of cheese / toasted brioche bun / fries

## THE SIDE

parmesan truffle fries 12 / seasoned fries 8 / seasonal vegetables 8 /  
garlic mashed potato 8 / coconut rice 8 / sautéed broccoli 8

### **\$5.00 Shared Plate Charge on all 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