

APPETIZERS

Soup Du Jour 10

French Onion Crock 12

Crispy Brussel Sprouts 12

citrus lime seasoning

Mushroom Flatbread 18

cremini mushrooms / arugula / lemon ricotta cheese / white truffle oil / balsamic glaze

Escargot 16

snails / compound garlic butter

Colossal Shrimp Cocktail 18

lemon wedge / cocktail sauce

Calamari 18

ginger snap / fresh basil / parmesan / marinara

Edge Meatballs 18

tomato ragu / fresh ricotta / basil

Shrimp Tempura 18

asian dipping sauce

Spicy Grand Marnier Shrimp 22

tempura / sesame seeds / grand marnier aioli / sriracha

Lamb Lollipops 24

marinated lamb chops / chimichurri / roasted red pepper aioli

Crab Cakes 20

jumbo lump crabmeat / pan seared / garlic aioli

Scallops 22

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 / shitake mushrooms / sherry cream sauce

ENTRÉES

The Big EDGE Burger 18

add bacon 3

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

Chicken Milanese 30

baby arugula / mozzarella pearls / heirloom cherry tomatoes / red onion / citrus vinaigrette

Pan Seared Salmon 35

tropical salsa / roasted potatoes / seasonal vegetables

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 / pickled red onions / garlic mashed potatoes / seasonal vegetables

Duck à l'Orange 42

pan seared duck breast / confit duck leg / roasted potatoes / seasonal vegetables / orange glaze

Shrimp and Scallop Risotto 44

pan seared shrimp and scallops / 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 8oz 48

garlic mashed potato / seasonal vegetables / cabernet demi-glace

Prime NY Strip 12oz 48

roasted potatoes / grilled asparagus / horseradish chimichurri

Steak Frites 40

filet medallions / garlic butter / parmesan truffle fries

ENHANCEMENTS (add to any entrée)

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

STEAK SIDES

cabernet demi-glace 3 / horseradish chimichurri 3 / sautéed mushrooms 8 / spinach and mushroom risotto 12

THE SIDE

sautéed spinach 8 / garlic mashed potatoes 8 / sautéed broccoli 8 / roasted potatoes 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