

APPETIZERS

Soup Du Jour 10

French Onion Crock 12

Crispy Brussel Sprouts 12
citrus lime seasoning

Fig Jam Flatbread 18
fig jam / goat cheese / arugula / balsamic glaze

Hummus Trio 12
roasted garlic hummus / fava hummus / spicy red pepper hummus / toasted pita / cucumbers / cherry tomatoes / kalamata olives

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

Ahi Tuna Tower 22
ahi tuna / cucumbers / avocado / wasabi aioli / garlic ginger soy sauce / sesame seeds / frizzled onions

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

Scallops 22 
pan seared / tropical salsa / pomegranate glaze

SALADS

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

EDGE Salad 14
spring mix / cherry tomatoes / red onions / candied pecans / granny smith apples / blue cheese crumbles / strawberry poppy seed dressing

PASTA

Rigatoni Bolognese 30
aromatics / parmesan cheese / fresh ricotta

Short Rib Ravioli 28
marinara / fresh ricotta / basil

Lobster Tagliatelle 42
maine lobster meat / shrimp / sundried tomatoes / shiitake 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

Teriyaki Grilled Salmon 35

house made teriyaki sauce / coconut rice / mixed vegetables

Blackened Mahi Mahi 32

mango salsa / coconut rice / mixed vegetables

Short Ribs 36

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

Pork Chop 38

bourbon glaze / pickled red onions / garlic mashed potatoes / seasonal vegetables

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

NY Strip 12oz 48 

roasted potatoes / grilled asparagus / horseradish chimichurri

Steak Frites 40

fillet medallions / garlic butter / parmesan truffle fries / mixed greens in balsamic vinaigrette

ENHANCEMENTS (add to any entrée)

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

STEAK SIDES

cabernet demi-glace 3 / horseradish chimichurri 8 / 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 /

\$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