THE EDGE RESTAURANT & BAR

FATHER'S DAY MENU

APPETIZERS

Soup Du Jour (GF) **12**

Shrimp Tempura 17
asian dipping sauce

Calamari Frito 17
fried calamari / marinara sauce / spicy aioli

Burrata 18
fava hummus / pine nuts / pressed olive oil / crostini

Lamb Lollipops (GF) **18**
grilled lamb chops / mango chutney / mint pesto

Shrimp Cocktail 18
lemon wedge / cocktail sauce

Shrimp & Squid Ceviche 22
coriander / bib lettuce / citrus marinade / crispy taro root

SALADS

Caesar Salad 12
add chicken 7 / add shrimp 10
shaved parmigiano reggiano / herb croutons

Crisp Wedge Salad (GF) **12**
maytag blue cheese / tomato / onion / apple smoked bacon

House Salad 10
baby organic greens / heirloom cherry tomatoes / cucumber / red onions / pine nuts / house dressing

ENTRÉES

Short Rib Ravioli 28
jumbo ravioli / creamy garlic sauce / beef au jus

1/2 Chicken Slow Oven Roasted (GF) **28**
rosemary potato wedges / roasted garlic / natural au jus

Pork Chop (GF) **32**
chipotle apricot glaze

Salmon (GF) **34**
fresh lime wedge / cedar plank / tzatziki

Branzino (GF) **34**
gigante beans / jerusalem artichoke / cherry tomatoes / basil pesto salad

Icelandic Cod 34
chorizo white bean stew

Filet Mignon 8oz (GF) **46**
fork mashed potato / baby carrots / au poivre sauce

Cowboy Steak 29 Day Dry Aged 16oz (GF) **54**
roasted garlic / chimichurri sauce

Surf And Turf 65
6oz filet mignon / 6oz maine lobster tail

Twin Maine Lobster Tails 55

Single Maine Lobster Tail 29

SAUCES 2

au poivre / bordelaise / Edge tangy bbq

THE SIDE 8

mashed potato / broccoli (garlic + oil) / grilled asparagus / wilted spinach / seasoned fries

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 8 or more. Substitutions may be subject to a surcharge