

SMALL PLATES

TIGER PRAWN COCKTAIL GF Cocktail Sauce, Lemon Gelee, Chili Oil

SEAFOOD PLATTER For Two Shrimp, Oysters, Mussels, Ceviche, Tiger Prawns

OYSTERS ON THE HALF SHELL 1/2 Dozen @ IPA Mignonette, Tabasco, Horseradish

SPANISH OCTOPUS @ Shishito Pepper, Squid Ink Puree, White Wine Sauce

SALADS

EDGE CAESAR

Stacked Romaine, Parmesan Tuile, Egg Mimosa, Anchovy

EDGE WEDGE VG

Baby Iceberg, Nueske's Bacon, Pickled Onions, Steakhouse Ranch, Blue Cheese Crumble, Tomato Jam

In addition to our salad offerings, we feature rotating seasonal soups. Your server will be pleased to share today's offerings.

THE EDGE STEAKHOUSE CLASSICS

CERTIFIED PRIME ANGUS BEEF

FILET MIGNON, 6 OUNCE RIBEYE, 16 OUNCE RIB CAP, 10 OUNCE COULETTE, 10 OUNCE

DRY-AGED GREATER OMAHA PRIME

45 Day Dry-Aged NEW YORK STRIP, 14 OUNCE RIBEYE, 20 OUNCE PORTERHOUSE, 27 OUNCE

WAGYU

MIYASAKI A5 FILET MIGNON, 6 OUNCE BLACK OPAL NEW YORK, 12 OUNCE BLACK OPAL FILET MIGNON, 8 OUNCE BLACK OPAL TOMAHAWK, 32 OUNCE

Enhancements: Broiled Lobster, Marinated Prawns, Scallops

CURATED ENTRÉES

SEA SCALLOPS @



Roasted Cauliflower Velouté, Salmon Roe Beurre Blanc, Fines Herb Oil, Pea Tendrils, Pea Shoots

MUSHROOM STEAK 🕫



Toasted Seed Crumble, Smoked Beets, Asparagus, Baby Vegetables, Roasted Cauliflower

CAVIAR SERVICE

Served With Blinis, Egg Mimosa, Chives, Creme Fraiche, Shallots

OSSETRA

ACCOMPANIMENTS

POTATO PUREE @ VO



CANYON CREEK STEAK HOUSE MUSHROOMS 65 VO



GLAZED CARROTS GF VG

BEEF FAT TRUFFLE PARMESAN FRIES @





GRILLED BROCCOLINI WITH CHIMICHURRI GF VI



GRILLED ASPARAGUS GF VE









18% Staff charge added to parties of 6 or more and distributed entirely to service staff. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. All menu items and pricing are subject to change according to seasonality and availability.