

SMALL PLATES

- TIGER PRAWN COCKTAIL

GF

Cocktail Sauce, Lemon Gelee, Chili Oil
- SEAFOOD PLATTER

For Two

GF

Shrimp, Oysters, Mussels, Ceviche, Tiger Prawns
- OYSTERS ON THE HALF SHELL

½ Dozen

GF

IPA Mignonette, Tabasco, Horseradish
- SPANISH OCTOPUS

GF

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

GF

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

VE

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

GF

VG
- ASSORTED BABY STEAK HOUSE MUSHROOMS

GF

VG
- GLAZED CARROTS

GF

VG
- BEEF FAT TRUFFLE PARMESAN FRIES

GF
- GRILLED BROCCOLINI WITH CHIMICHURRI

GF

VE
- GRILLED ASPARAGUS

GF

VE
- STEAMED VEGETABLES

GF

VE

- GF

Gluten Free
- VG

Vegetarian
- VE

Vegan

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.