

STARTERS

spicy shrimp	lightly fried, spicy emulsion, sweet chile reduction
charcuterie & cheese board	chef's selections, fresh honeycomb, candied pecans
shrimp cocktail	shrimp, cocktail sauce, lemon
*fresh market oysters	½ dozen seasonal oysters, mignonette, kaluga caviar
*chilled seafood for two	king crab, shrimp, oysters, cocktail sauce, lemon beurre monté
spanish octopus carpaccio	kalamata olive, pickled fresno chilies, preserved lemon
roasted bone marrow	onion jam, short ribs, grain mustard, parsley, radish
Legendary. Vegas. Fun. 50th Anniversary Starter	
*oysters rockefeller	spinach, citrus and herb butter, béarnaise
*wagyu beef tartare	kaluga caviar, truffle aioli, radish, beef fat toast, quail egg

SOUP & SALAD

onion soup au gratin	dry sherry, gruyère
cream of cauliflower	cauliflower goat cheese fritter, pork belly, celery, apple
edge salad	butter leaf lettuce, endive, asparagus, avocado, tomato, fingerling potato chips, truffle vinaigrette
wedge salad	iceberg, heirloom tomatoes, stilton blue cheese, Nueske bacon, ranch dressing
*caesar salad	classic caesar dressing, brioche croutons, parmesan
baby beets salad	whipped ricotta, pistachios, citrus

ENTRÉES

*baja roasted striped bass	little neck clams, lemongrass, fregola sarda
*sea scallops	buttery leeks, pancetta, english pea purée, meyer lemon
lemon & herb roasted chicken	cipollini onions, mushrooms, garlic potato purée, natural jus
alaskan king crab legs	lemon beurre monté ½ pound 1 pound
Legendary. Vegas. Fun. 50th Anniversary Entrée	
*beef wellington	potato purée, glazed vegetables, bordelaise
*steak & lobster	7oz. filet & 6oz. lobster tail, choice of side
cold water lobster tails	two 9oz. lobster tails, lemon butter, choice of side

EXECUTIVE CHEF STEVE YOUNG

All promotions and parties of six or more may be subject to a 18% gratuity. Special offers may not be combined with any other discounts. Please no personal checks.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Menu items may contain or come into contact with wheat, eggs, peanuts, tree nuts, fish, shellfish, soy and milk.

C H E F S E L E C T I O N S

three course prix fixe

choice of soup or salad, 10oz. filet,
choice of side, dessert

dry aged prix fixe

choice of soup or salad, 40 day bone in dry aged
prime NY or ribeye, choice of side
(limited availability)

wagyu three course prix fixe

choice of soup or salad. 12oz. wagyu strip loin
or 7oz. wagyu rib cap, choice of side, dessert

six course tasting

experience the best of Edge Steakhouse
(chef's selection, full table participation, price per guest)

three course wine pairing

selection of our award winning wines by the glass

five course wine pairing

selection of our award winning wines by the glass

D R Y A G E D B E E F

Our dry aging is a slow traditional process for aging fine cuts of beef in house. Throughout the 40 days of dry aging, the beef undergoes a process using its natural enzymes in the meat. This works to break down connective tissue and muscle which enhances the tenderness while also heavily concentrating the beef flavor by removing excess moisture. Pink Himalayan sea salt blocks are added to slowly permeate the meat and help the aging process. Dry aging truly produces a unique beef flavor profile and creates the perfect steak.

S T E A K S & C H O P S

*filet mignon

7oz.

*filet mignon

10oz.

*top sirloin

8oz.

*prime bone in ribeye

20oz.

*wagyu new york cut

12oz.

*wagyu ribeye cap

7oz.

*dry aged ribeye

18oz. bone in *(limited availability)*

*dry aged new york strip

18oz. bone in *(limited availability)*

*colorado lamb chop

a c c o m p a n i m e n t s

broiled lobster tail 6oz.
9oz.

*seared scallops
caramelized onions

steamed alaskan king crab legs
blue cheese crust

s a u c e s

peppercorn, béarnaise, bordelaise, creamy horseradish *(available upon request)*

S I D E S

potato purée

choice of butter whipped or garlic

broccoli

pine nuts, chilies, crispy garlic, parmesan

smashed fingerling potatoes

garlic confit, cheddar cheese curds, sundried tomato aioli

creamed spinach

leeks, spinach purée, smoked gouda cheese

wild mushrooms

cipollini onions, baby spinach

loaded potato

choice of salt-baked or sweet potato, Nueske's bacon,
white cheddar, sour cream, chives

*grilled asparagus

morel mushrooms, poached egg, toasted breadcrumbs

black & white truffle mac & cheese

black truffle, white cheddar, gruyère, parmesan,
ditalini pasta, demi-glace

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