

S T A R T E R S

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

Legendary. Vegas. Fun.

50th Anniversary Starter

roasted bone marrow onion jam, short ribs, grain mustard, parsley, radish

***oysters rockefeller** spinach, citrus and herb butter, béarnaise

***wagyu beef tartare** kaluga caviar, pine nuts, truffle aioli, radish, beef fat toast, quail egg

S O U P & S A L A D

french onion	dry sherry, gruyère
edge salad	butter leaf lettuce, endive, asparagus, avocado, tomato, fingerling potato chips, truffle vinaigrette
chilled tomato gazpacho	pickled cucumber, king crab, lime crème fraîche
wedge salad	iceberg, heirloom tomatoes, stilton blue cheese, Nueske bacon, ranch dressing
*caesar salad	classic caesar dressing, brioche croutons, parmesan
heirloom tomato salad	stracciatella, compressed stone fruit, white balsamic

E N T R É E S

lemon & herb roasted chicken	cipollini onions, mushrooms, garlic potato purée, natural jus
alaskan king crab legs	lemon beurre monté ½ pound 1 pound

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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

wild isles salmon fregola sarda, asparagus, artichokes, caramelized lemon

summer scallops creamed corn, chorizo, jalapeño, piquillo pepper emulsion

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,
choice of crème brûlée or cheesecake

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

wagyu three course prix fixe choice of soup or salad. 12oz. wagyu strip loin
or 7oz. wagyu rib cap, choice of side,
choice of crème brûlée or cheesecake

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

creamed spinach leeks, spinach purée, smoked gouda cheese

wild mushrooms cipollini onions, baby spinach

loaded potato salt-baked, Nueske's bacon, white cheddar,
sour cream, chives

mexican street corn chipotle aioli, blistered jalapeños, queso fresco

truffle fries parmesan, dill, black truffle salt, sundried tomato aioli

***grilled asparagus** herb gnocchi, poached egg, toasted breadcrumbs

black & white truffle mac & cheese **black truffle, white cheddar, gruyère, parmesan,**
ditalini pasta, demi-glace

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SMR060719