The Edge

RESTAURANT + BAR

STEAKS & PRIME RIB

Includes choice of garlic mashed potatoes, baked potato, or rice, & seasonal vegetables
Add a house or Caesar salad +6 | Cup of soup +6

FILET MIGNON (8 oz) | 52 RIBEYE (14 oz) | 48 TOP SIRLOIN (10 oz) | 42 TERIYAKI STEAK BITES | 32

Add: Soy-inspired beurre blanc or bleu cheese crumbles | +2

GIVE IT AN EDGE

Giant prawns | 12 Butter-poached lobster tail | MP

PRIME RIB

Available Thursday, Friday & Saturday

PETITE CUT (8 oz) | 34 SIGNATURE CUT (12 oz) | 38 THE EDGE CUT (16 oz) | 42

SIGNATURE PLATES

*Includes choice of garlic mashed potatoes, baked potato, or rice, & seasonal vegetables
Add a house or Caesar salad +6 | Cup of soup +6

PARMESAN CRUSTED SCALLOPS* 42
Scallops with a parmesan crust & lemon sauce

COCONUT PRAWNS* 28
Coconut-crusted prawns served golden brown with a sweet and tangy mango sauce

HALIBUT FISH & CHIPS 24
Beer-battered halibut, fried golden & served with fries, tartar sauce & cocktail sauce

LEMON BUTTER PRAWNS* 32
Jumbo prawns sautéed in a lemon butter sauce with garlic & savory seasonings

PAN-SEARED HALIBUT* 42
Pan-seared halibut finished with a lemon soy cream sauce made from the fish's natural juices, butter & savory seasonings

CRAFTED PASTAS

LOBSTER MAC & CHEESE 32
Rich cavatappi mac & cheese topped with cold-water lobster tail

CHICKEN PARMESAN 26
Breaded chicken breast topped with marinara, melted mozzarella & parmesan cheese served over pasta

LOADED MAC & CHEESE 22
Mac & cheese topped with pulled pork & bacon

CHICKEN FETTUCINE 21
Grilled chicken served over fettuccine in a creamy alfredo sauce finished with parmesan

SHRIMP PENNE 26
Shrimp & penne pasta tossed in a white wine cream sauce with bacon & garlic topped with parmesan

SALADS

BLACKENED SALMON SALAD 24
Blackened salmon over spinach with bleu cheese crumbles, craisins, & balsamic vinaigrette served with bread

CAESAR SALAD 12
Romaine, croutons, bacon, tomato, shaved parmesan & caesar dressing served with bread
Anchovies available on request
Add chicken +7 | shrimp +12

CITRUS PARMESAN BRUSSELS SALAD 17
Shaved brussels sprouts & kale tossed in a citrus vinaigrette with parmesan, prosciutto, crispy shallots, sunflower seeds, & dried cranberries

ALMOND CHICKEN SALAD 19
Almond-crusted chicken over greens with grapes, apples, cheddar & poppyseed dressing served with bread

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STARTERS

BRUSCHETTA BOARD 16
Choice of three served on toasted sourdough

CLASSIC
Tomato, basil, garlic & balsamic glaze

SMOKED SALMON
Smoked salmon with whipped feta, red onion, lemon, sprouts, capers & cucumber

SPINACH ARTICHOKE
Creamy blend of spinach, artichokes, & melted cheeses

CHARCUTERIE BOARD 22
A selection of meats, cheeses, seasonal fruit & accompaniments

BRUSSEL SPROUTS 16
Crispy brussel sprouts tossed in a soy-lime glaze & dusted with parmesan

CALAMARI 16
Lightly breaded, fried crisp & golden with lemon served with sweet chili sauce & cocktail sauce

CAJUN ROAST CAULIFLOWER 16
Oven-roasted cauliflower dusted with cajun seasoning served with citrus aioli

SMOKED SALMON SPREAD 15
Smoked salmon, cream cheese, fresh dill, lemon, red onion, & capers served with crostini

PARMESAN TENDERLOIN 28
Filet mignon, on crostini finished with parmesan cream sauce

TUNA TARTARE 22
Ahi, mango salsa & avocado served with crostini

CLAMS 34
1 lb. clams with shallots, garlic, bacon & parmesan in a white wine cream sauce served with bread

PRAWN COCKTAIL 24
Six jumbo prawns, lemon & house-made cocktail sauce

THE EDGE NACHOS 22
House-made salsa, queso, & guacamole, topped with sour cream, tomato, olives, green onion, jalapeño, corn, pulled pork, & bacon

AHI NACHOS 22
Marinated ahi, avocado, mango salsa, sriracha aioli, sliced jalapeño's & house-made wonton chips

PROSCIUTTO BRIE FLATBREAD 18
Prosciutto, fresh apple, brie, arugula, & fig served with hot honey & balsamic glaze

CANDIED BACON 18
Brown sugar–glazed bacon skewers with a touch of heat

HOUSE FAVORITES

*Served with seasoned fries, house-made chips, or onion rings

THE EDGE BURGER* 18
Hand-crafted burger with cheddar, lettuce, onion & tomato on a toasted bun topped with an onion ring

BLEU CHEESE BURGER* 20
Hand-crafted burger with grilled red onion, bacon, & bleu cheese on a toasted bun topped with an onion ring

FRENCH DIP* 20
Shaved prime rib, provolone, grilled onions & mushrooms on a toasted roll served with au jus

POKE BOWL (Select one style) 20
Ahi tuna or grilled shrimp, jasmine rice, avocado, mango salsa, sesame, cabbage, cucumber, watermelon radish & green onion, drizzled with sriracha aioli & house soy-lime glaze

SLIDERS* (Select any three) 18
Ground Beef | Hot Honey Chicken | Pulled Pork | Pepper, Mushroom & Caramelized Onion

CALIFORNIA CHICKEN PANINI* 17
Grilled chicken breast with avocado, tomato, bacon, muenster & citrus aioli on toasted sourdough

DUNGENESS CRAB & SHRIMP MELT* 24
Crab, bay shrimp, shallots & tomato with dill havarti cheese & citrus aioli toasted open-face on sourdough

STREET TACOS (Select one style) 22
Ahi tuna, halibut, or shrimp topped with crisp house-made lime slaw, cotija cheese, cilantro lime crema & sriracha aioli on warm tortillas served with fresh lime & avocado

An automatic 20% gratuity will be added for parties of 6 or more.
Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.