

# The Edge

RESTAURANT + BAR

## HOUSE FAVORITES

\*Served with seasoned fries. Upgrade to parmesan garlic fries or onion rings | +3

<b>*BURGER, YOUR WAY ^</b> 18 Toppings: onions, pickles, tomato, lettuce, cheese, pineapple, jalapeño, mushrooms & onion ring Add bacon +3   Fried egg +2 Black bean patty available Cheese: American, pepper jack, provolone or swiss	<b>BLACKENED SALMON SALAD ^</b> 29 Blackened salmon over spinach with bleu cheese, craisins, pickled onions & balsamic vinaigrette
<b>*SLIDERS ^ (Select any three)</b> 18 Ground Beef   Hot Honey Chicken   Pulled Pork   Pepper, Mushroom & Caramelized Onion	<b>CRANBERRY ORANGE SALAD ^</b> 12 Spring greens tossed with mandarins, craisins, candied pecans, cheese & huckleberry vinaigrette Add: Top Sirloin (6 oz) +20   Grilled Chicken +7 Giant Prawns (4) +12   Salmon (6 oz) +12
<b>*CALIFORNIA CHICKEN PANINI ^</b> 17 Smoked chicken with avocado, tomato, bacon, citrus aioli & Muenster	<b>ALMOND CHICKEN SALAD ^</b> 19 Almond-crust chicken over greens with grapes, apples, cheddar & poppy seed dressing

## SIGNATURE STEAKS & PRIME RIB

Includes choice of garlic mashed potatoes, baked potato, or potato cake, and sautéed asparagus  
Add a house or Caesar salad +6 | Clam chowder cup +6

FILET MIGNON (8 oz) | 56 RIBEYE (14 oz) | 52 TOP SIRLOIN (10 oz) | 44

Sauces: Béarnaise | Cowboy butter | Burgundy mushroom

### 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

## ENTRÉES

Add a house or Caesar salad +6 | Clam chowder cup +6

<b>PARMESAN CRUSTED SCALLOPS ^</b> 42 Five Jumbo scallops with a parmesan crust served over risotto	<b>STEAK BITES ^</b> 32 Tender top sirloin, served with cajun aioli or au jus. Choice of garlic mashed potatoes, baked potato, or potato cake and sautéed asparagus
<b>LOBSTER MAC &amp; CHEESE ^</b> 32 Rich cavatappi mac & cheese topped with cold-water lobster tail	<b>CHICKEN PARMESAN ^</b> 26 Parmesan crusted chicken, served with pasta Eggplant parmesan available as a vegetarian substitute
<b>LOADED MAC &amp; CHEESE ^</b> 22 Mac & cheese topped with pulled pork & bacon	<b>PASTA, YOUR WAY ^</b> 22 Choice of fettuccine, penne, spaghetti, or bucatini with alfredo, marinara, pesto cream, or vodka cream Add: Giant Meatball +4   Chicken +7   Shrimp +12 Salmon (6 oz) +12   Top Sirloin (6 oz) +20
<b>LEMON BUTTER PRAWNS ^</b> 34 Jumbo prawns with lemon, garlic butter & risotto	
<b>HALIBUT ^</b> 42 Cajun style or white wine-caper sauce. Choice of garlic mashed potatoes, baked potato, or potato cake, and sautéed asparagus	

^ Can be prepared gluten free

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.

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## SHAREABLES

<b>PARMESAN TENDERLOIN</b> ^	28	<b>FLATBREADS (Select one)</b>	18
Filet mignon, crostini & parmesan cream		Pesto Shrimp – roasted poblanos & mozzarella	
<b>TUNA TARTARE</b> ^	22	Chicken Bacon Avocado – fresh lime	
Ahi, mango salsa & seasoned avocado, served with crostini		Caramelized Onion – mushrooms, peppers & balsamic	
<b>CHARCUTERIE BOARD</b>	25	Prosciutto Pear – brie, arugula & fig	
Greek-style charcuterie with dolmathes, feta, hummus, tzatziki, pita, olives & salami		<b>THE EDGE NACHOS</b> ^	22
<b>CLAMS</b>	34	House-made salsa, queso, and guacamole, topped with sour cream, tomato, olives, green onion, jalapeño, corn, pulled pork, and bacon	
1 lb. clams steamed with shallots, garlic, bacon & parmesan in white wine cream sauce		<b>AHI NACHOS</b> ^	22
<b>ONION RING TOWER</b>	16	Marinated ahi, avocado, mango salsa, sriracha aioli, sliced jalapeño's & house-made wonton chips	
Crispy hand-battered sweet onion with dipping sauce		<b>MEATBALLS</b>	20
<b>CANDIED BACON</b> ^	18	Four meatballs with marinara & alfredo for mix-and-match dipping	
Brown sugar-glazed bacon skewers with a touch of heat		<b>CAJUN ROAST CAULIFLOWER</b> ^	16
<b>GIANT PRAWN COCKTAIL</b> ^	24	Oven-roasted cauliflower with cajun seasoning and citrus aioli	
Eight jumbo prawns, lemon & house-made cocktail sauce		<b>POTSTICKERS</b>	18
		Pan-fried Japanese dumplings with ponzu dipping sauce	
		Choice of vegetarian, chicken, or traditional pork	

## KID-FRIENDLY FAVORITES

<b>THE MAC &amp; CHEESIEST</b>	12	<b>CHICKEN PARMESAN</b> ^	16
Rich, creamy mac & cheese, available with or without a baked topping		Smaller portion of chicken parmesan with a side of noodles	
<b>GRILLED CHEESE</b>	10	<b>FLATBREAD PIZZA</b> ^	10
Brioche bread, melted cheese, lightly toasted served with fries		Flatbread with sauce & cheese	
<b>NOODLES &amp; BUTTER</b> ^	10	Add pepperoni, bacon, or pineapple   +2	
Classic noodles with butter & parmesan		<b>CHEESEBURGER SLIDERS</b> ^	10
Add sauce & meatball   +4 or chicken   +4		Two mini cheeseburgers served with fries	
<b>CHICKEN TENDERS</b>	14	<b>DIRT &amp; WORMS</b> ^	10
Hand-breaded chicken strips served with fries		Ice cream, oreo crumble, chocolate sauce, whipped cream, sprinkles & gummy worms	

## DESSERTS

<b>CHEESE &amp; CHOCOLATE</b> ^	8	<b>FLOURLESS CHOCOLATE TORTE</b> ^	12
Selection of cheese, berries & chocolate		Rich chocolate torte with house-made whipped cream and raspberry coulis	
<b>CHEF'S WEEKLY SWEET SPECIAL</b>	10	<b>PINEAPPLE UPSIDE-DOWN SUNDAE</b>	10
Ask your server about this week's feature		Brûléed French toast, pineapple, brandy-walnut sauce & salted caramel ice cream	
<b>CRÈME BRÛLÉE</b> ^	12	<b>NEW YORK STYLE CHEESECAKE</b>	10
Silky vanilla bean custard topped with a crisp caramelized sugar crust, finished tableside		Classic New York-style cheesecake, served plain or with the chef's featured topping	

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