

# 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, raisins, & 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

Choice of three served on toasted sourdough

16

#### 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

A selection of meats, cheeses, seasonal fruit & accompaniments

22

### BRUSSEL SPROUTS

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

16

### CALAMARI

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

16

### CAJUN ROAST CAULIFLOWER

Oven-roasted cauliflower dusted with cajun seasoning served with citrus aioli

16

### SMOKED SALMON SPREAD

Smoked salmon, cream cheese, fresh dill, lemon, red onion, & capers served with crostini

15

### PARMESAN TENDERLOIN

Filet mignon, on crostini finished with parmesan cream sauce

28

### TUNA TARTARE

Ahi, mango salsa & avocado served with crostini

22

### CLAMS

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

34

### PRAWN COCKTAIL

Six jumbo prawns, lemon & house-made cocktail sauce

24

### THE EDGE NACHOS

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

22

### AHI NACHOS

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

22

### PROSCIUTTO BRIE FLATBREAD

Prosciutto, fresh apple, brie, arugula, & fig served with hot honey & balsamic glaze

18

### CANDIED BACON

Brown sugar-glazed bacon skewers with a touch of heat

18

## HOUSE FAVORITES

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

### THE EDGE BURGER\*

Hand-crafted burger with cheddar, lettuce, onion & tomato on a toasted bun topped with an onion ring

18

### BLEU CHEESE BURGER\*

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

20

### FRENCH DIP\*

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

20

### POKE BOWL (Select one style)

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

20

### SLIDERS\* (Select any three)

Ground Beef | Hot Honey Chicken | Pulled Pork | Pepper, Mushroom & Caramelized Onion

18

### CALIFORNIA CHICKEN PANINI\*

Grilled chicken breast with avocado, tomato, bacon, muenster & citrus aioli on toasted sourdough

17

### DUNGENESS CRAB & SHRIMP MELT\*

Crab, bay shrimp, shallots & tomato with dill havarti cheese & citrus aioli toasted open-face on sourdough

24

### STREET TACOS (Select one style)

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

22

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.