

The Edge BRUNCH

Served Saturday 10:00-4:00 | Sunday 10:00-3:00

TOASTED DELIGHTS

Avocado Caprese Toast 13
Fresh avocado, mozzarella, tomato, basil, & balsamic glaze on sourdough

Garden Avocado Toast 12
Smashed avocado, feta, red onion, cherry tomato, radish, sprouts & a touch of sea salt on sourdough

FRESH STARTS

Açaí Bowl 13
Blended açai topped with bananas, strawberries, granola & slivered almonds

Smoothie 9
Strawberry Banana or Peach Mango

BENEDICTS

Traditional 17
Poached eggs, Canadian bacon & hollandaise on ciabatta bread, served with O'Brien potatoes

Lobster Eggs Benedict 26
Lobster, poached eggs & hollandaise on ciabatta bread served with O'Brien potatoes

EGGS & CLASSICS

The Edge Old Fashioned 12
Two eggs any style with your choice of bacon, sausage, or ham, served with O'Brien potatoes

Biscuits & Gravy 15
Biscuits topped with sausage gravy, a poached egg & bacon

Breakfast Burrito 15
Scrambled eggs, sausage, onions, peppers & cheddar cheese wrapped in a tortilla, served with sour cream, salsa, & O'Brien potatoes

Egg Croissant Sandwich 12
Fried egg with ham or bacon & sharp cheddar on a croissant, served with O'Brien potatoes

Smoked Salmon & Bagel 18
Smoked salmon, cream cheese, capers, red onion, lemon, & arugula with a toasted bagel

OMELETTES

Clearwater 15
Ham, bacon, mushrooms, tomato, onion & cheddar cheese served with O'Brien potatoes

Dungeness Crab 24
Dungeness crab, mushrooms, onion, tomato, avocado & parmesan, topped with lemon crème fraîche, served with O'Brien potatoes

Garden Fresh 13
Bell peppers, onions, tomato, mushrooms, spinach & cheddar cheese served with O'Brien potatoes

SWEET SIDE

French Toast 10
Thick-cut bread with whipped butter, cinnamon sugar, & warm berry compote

Classic Waffle 11
Golden Belgian waffle, soft & fluffy, served with butter & maple syrup

Bananas Foster Waffle 14
Caramelized bananas, brown sugar, caramel sauce, whipped topping, candied pecans & powdered sugar

Strawberry Shortcake Waffle 14
Fresh strawberries, whipped cream, strawberry compote, graham cracker crumbs & powdered sugar

German Chocolate Waffle 14
Sweetened coconut, house-made caramel, chocolate ganache, whipped cream & powdered sugar

Cinnamon Rolls 8
*Homemade Texas-style cinnamon roll, soft & fluffy, finished with house-made cream cheese frosting
Add caramel sauce & candied pecans | 2*

Scones 5
Ask about our rotating scone selections

The Edge LUNCH

Served Wednesday-Friday 11:00-4:00
Saturday 10:00-4:00 | Sunday 10:00-3:00

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

Smoked Salmon Spread 15

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

Prosciutto Brie Flatbread 18

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

Ahi Nachos 22

Marinated ahi layered with avocado, mango salsa, sriracha aioli, sliced jalapeños & house-made wonton chips

Charcuterie Board 22

A selection of meats, cheeses, seasonal fruit & accompaniments

SALADS

Almond Chicken Salad 19

Almond-crust chicken over greens with grapes, apples, cheddar & poppyseed dressing

Caesar Salad 12

Served with croutons, bacon, tomato, shaved parmesan & house caesar dressing

Add chicken +7 | Add shrimp +12

Anchovies available by request

Citrus Parmesan Brussels Salad 17

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

Blackened Salmon Salad 24

Blackened salmon over spinach with bleu cheese crumbles, raisins, & balsamic vinaigrette

HANDHELDS

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

Turkey, Bacon & Provolone 14

Italian herb focaccia with Cajun-dusted aioli, avocado, tomato & fresh greens

BLTA 14

Toasted sourdough with bacon, lettuce, tomato, avocado & citrus aioli

Albacore Tuna 15

Albacore tuna salad with cheddar, tomato, & aioli on toasted sourdough

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

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

French Dip 20

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

EDGE FAVORITES

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

Halibut Fish & Chips 24

Beer-battered halibut, fried golden & served with fries, tartar sauce & cocktail sauce

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

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

The Edge

RESTAURANT + BAR

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.

The Edge Kids

MAC AND CHEESE 12
Rich, creamy mac & cheese, optional baked topping

GRILLED CHEESE 10
Sourdough bread, melted cheese, lightly toasted served with fries

NOODLES & BUTTER 10
Classic noodles with butter & parmesan

CHICKEN TENDERS 14
Hand-breaded chicken strips served with fries

FLATBREAD PIZZA 10
Cheese
Add pepperoni or Canadian bacon +2

CHEESEBURGER SLIDERS 10
Two mini cheeseburgers served with fries

DIRT & WORMS 10
Ice cream, oreo crumble, chocolate sauce, whipped cream, sprinkles & gummy worms