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## STARTERS

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FRENCH ONION SOUP	sweet maui onions, emental cheese, ciabatta crouton <b>\$13</b>
THE EDGE CAESAR	grana padano, white anchovies, ciabatta croutons <b>\$15</b>
MARKET GREENS	port poached seckle pear, hambolt fog goats cheese, brown butter pear vinaigrette, pistachios <b>\$17</b>
WARM SPINACH AND BACON SALAD	bacon braised red onions, manchego cheese local dates, warm bacon vinaigrette <b>\$22</b>
FOIE GRAS	huckleberry waffle, meyer lemon curd, brown butter gastrique <b>\$22</b>
FORAGED MUSHROOM & HOUSE-MILLED RICE	garlic confit, celery root, oxalis <b>\$17</b>
SLOW COOKED BERKSHIRE PORK BELLY	brioche, grilled asparagus, frisée, poached egg <b>\$19</b>
CHARRED OCTOPUS	petite potatoes, herb salad, smoked paprika vinaigrette <b>\$23</b>
CONFIT DUCK RILLETTE	grilled bread, red onion jam, whole grain mustard cornichons <b>\$21</b>

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## PRIME DRY AGED

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RIB-EYE	14 ounce (35 days)	<b>\$85</b>
RIB-EYE	16 ounce (21 days)	<b>\$75</b>
NEW YORK	14 ounce (21 days)	<b>\$80</b>

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## PRIME BEEF

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BONE-IN RIB-EYE	22 ounce	<b>\$80</b>
BONE-IN NEW YORK	20 ounce	<b>\$85</b>
BONE-IN FILET MIGNON	10 ounce	<b>\$85</b>
PETIT FILET MIGNON	8 ounce	<b>\$60</b>
RIB CAP	10 ounce	<b>\$75</b>

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## SATSUMA JAPANESE WAGYU FROM KAGOSHIMA PREFECTURE, KYUSHU ISLAND, JAPAN

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NEW YORK	6 ounce	<b>\$95</b>	( <b>\$40</b> each additional two ounce)
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## AUSTRALIAN WAGYU

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TOMAHAWK RIB-EYE CHOP	32 ounce	<b>\$145</b>
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## ENTREES

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CAULIFLOWER WITH BRAISED LEEKS	market herbs, vegetable ash, capers	<b>\$32</b>
21 DAY DRY AGED PORK CHOP	red garnet sweet potato, lacinato kale, poultry jus crispy pork cracklings	<b>\$62</b>
SLOW BRAISED COLORADO LAMB SHANK	roasted acorn squash, gremolata, pepitas, braising jus, sorrel	<b>\$56</b>
MILK FED VEAL CHOP	house-made pasta, pancetta, lemon butter, fried capers, veal schnitzel	<b>\$58</b>
HALF MARY'S CHICKEN UNDER A BRICK	holy trinity grits, roasted and pickled okra, fried chicken oyster	<b>\$38</b>
GRILLED PACIFIC SWORDFISH	pink peppercorn vinaigrette, ruby red grapefruit grilled radicchio, baby romaine	<b>\$45</b>
DAY BOAT ATLANTIC SCALLOPS	red pepper risotto, sauce mojo pichon, toasted almonds, parmesan tuille, pepperpress	<b>\$48</b>
WHITE SEA BASS	cannellini bean ragout, mustard greens, smoked trout	<b>\$45</b>

## SIDES

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POTATOES AND SUCH	VEGETABLES
Potato Puree with Sweet Roasted Garlic Cantal Cheese	Grilled Asparagus
Mac & Cheese	Creamed Corn
Potato Gratin Mille Feuille	Broccolini
Baked Potatoes topped with Bacon, Scallions Cheddar Cheese & Sour Cream	Roasted Wild Mushrooms
Sweet Candied Yams	Brussel Sprouts with Guanciale
All Sides \$10 each	All Sides \$10 each

## SAUCES

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THE EDGE STEAK SAUCE  
BÉARNAISE  
TRIPLE MUSTARD  
PEPPERCORN  
BLUE CHEESE  
HORSERADISH CREAM  
CHIMICHURRI  
RED WINE

One sauce per steak is included in the entree price. Additional sauces are \$5 each