

Edge Steakhouse

3000 Paradise Road 89109 · +17027325277 · Updated: Jan 14, 2026

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STARTERS 8

Spicy Shrimp	\$24.00
Lightly fried, spicy emulsion, sweet chile reduction	
Shrimp Cocktail	\$27.00
Cocktail sauce, lemon	
*Fresh Market Oysters	\$24.00
Half-dozen seasonal oysters, mignonette, kaluga caviar	
*Seafood Platter	
King crab, shrimp, oysters, cocktail sauce, octopus, lemon beurre monte	
Roasted Bone Marrow	\$22.00
Braised beef cheek, onion jam, marrow arancini, parsley, radish	
Jumbo Lump Crab Cake	\$24.00
Avocado aioli, lemon crème fraiche, cucumber, citrus	
*Wagyu Beef Tartare	\$25.00
Kaluga caviar, truffle aioli, radish, beef fat toast, quail egg	
Charred Octopus	\$25.00
Fingerling potatoes, calabrian romesco sauce, pea puree, sea salt, ciabatta crostini, Spanish chorizo chips, chimichurri	

SOUP & SALADS 6

French Onion Soup	\$16.00
Dry sherry, gruyere	
Lobster Bisque	\$20.00
Maine lobster, citrus crème fraiche, chive oil, confit potato	
Edge Salad	\$16.00
Butter leaf lettuce, endive, asparagus, avocado, tomato, fingerling potato chips, truffle vinaigrette	
Wedge Salad	\$16.00
Iceberg, heirloom tomatoes, stilton blue cheese, Nueskees bacon, ranch dressing	
*Caesar Salad	\$16.00
Classic Caesar dressing, brioche croutons, parmesan	

Baby Beets Salad

\$17.00

Salt roasted beets, cara cara orange, candied walnuts, meyer lemon vinaigrette, herb goat cheese fritter

ENTREES 4

Roasted Half Chicken

\$40.00

fried enoki mushroom, herbs, garlic potato puree, natural jus

Alaskan Red King Crab Legs

Lemon beurre monte

*Skuna Bay Salmon

\$42.00

Parisian gnocchi, wild mushroom, heirloom carrot, meyer lemon beurre blanc

*Sea Scallops - New

\$48.00

Littlenecks, nueske's bacon, fondant potato, clam chowder emulsion

CHEF SELECTIONS 4

Three Course Prix Fixe

\$30.00

Add to any steak selection

Six Course Tasting

\$160.00

Experience the best of Edge Steakhouse. Whole table participation is required, priced per guest.

Three Course Wine Pairing

\$40.00

Selection of our award winning wines by the glass

Five Course Wine Pairing

\$50.00

Selection of our award winning wines by the glass

STEAKS 8

*Filet Mignon

\$65.00

7oz.

*Filet Mignon

\$75.00

10oz.

*Wagyu Top Sirloin

\$60.00

8oz. Stone Axe Farm

*Bone-In Ribeye

\$85.00

20oz.

*Dry Aged New York Strip

\$90.00

20oz. Bone-In

*Dry Aged Ribeye

\$90.00

20oz. Bone-In

*Wagyu Strip Loin	\$130.00
12oz. Stone Axe Farm	
*Wagyu Rib Cap	\$110.00
7oz.	

ACCOMPANIMENTS 11

*Seared Scallops	\$32.00
*Cold Water Lobster Tail	
6oz.	
Steamed Alaskan Red King Crab Legs	
Caramelized Onions	\$6.00
Roasted Bone Marrow	\$12.00
Charred Jalapeno	\$8.00
King Crab Oscar	
Foie Gras and madeira wine sauce (rossini)	\$22.00
Peppercorn crusted (au poivre)	\$10.00
Blue cheese crusted	\$7.00
Sauces	\$4.00
Available upon request	

SIDES 7

Potato Puree	\$16.00
Butter whipped or garlic	
Creamed Spinach	\$16.00
Parmesan garlic fondue, garlic chips	
Roasted mushrooms	\$16.00
Cipollini onion, baby spinach, aged sherry vinegar	
Loaded Potato	\$16.00
Salt-baked, Nueske's bacon, white cheddar, sour cream, chives	
Grilled Asparagus	\$16.00
Bearnaise, charred lemon	
Black & White Truffle Mac & Cheese	\$16.00
Black truffle, chives, white cheddar, gruyere, parmesan, ditalini pasta, demi-glace	

Truffle Fries

\$16.00

Black truffle salt, dill, parmesan

SWEETS 4

Warm Chocolate Lava Cake

\$15.00

vanilla ice cream, raspberry coulis, fresh berries

Cheesecake

\$14.00

Graham cracker crust, lemon glaze, fresh berries

Tahitian Vanilla Creme Brulee

\$14.00

Shortbread cookie, fresh berries

Chef's Selections

\$10.00

Delectable ice cream trio

DISCLAIMER 1

No Items