



A P P E T I Z E R

SOUP DU JOUR **\$2/4**

FRENCH ONION SOUP GRATINÉE **\$6**

ON THE EDGE SALAD **\$10**

Mixed greens, mandarin orange, apples, dried cranberries, avocado, sliced almonds, gorgonzola, pulled chicken

CLASSIC CAESAR SALAD **\$10**

Romaine Heart, Herbed Crouton, Kalamata Olives, Shaved Reggiano

F I S H & S E A F O O D

2 MAINE LOBSTER TAIL **\$35**

Clarified Butter Crumbs and Chives

GRILLED SWORDFISH **\$20**

Sweet Corn Fricassee, Spinach, Tomato Butter

S T E A K S & C H O P S

***RIB EYE STEAK 16OZ.** **\$35**

Crimini Mushroom Demi

***PETITE FILET MIGNON 6OZ.** **\$32**

Grilled to specifications, Truffle Butter

CHAR-GRILLED FRENCH CUT VEAL CHOP 14oz. **\$28**

Compound Herb Butter

***COLORADO RACK OF LAMB** **\$30**

Rosemary Herb Roasted, Mint Jelly

***NEW YORK STRIP 10OZ.** **\$25**

Rich Classic Bearnaise Sauce

S I D E S

Green Beans **5**

Garlic Spinach **5**

Green Peas **5**

Carrots **5**

Loaded Baked Potato **10**

Baked Sweet Potato **8**

Mashed Potato **5**

Steak Fries **5**



consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.