



A P P E T I Z E R

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**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

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**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

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**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\*.