

# VALLEY'S EDGE

## STEAK & SEAFOOD

### APPETIZERS

- FRIED CALAMARI 18**  
*Green Onions, Peppers, Thai Sweet Chili*
- SHRIMP COCKTAIL 23**  
*Fresh Lemon, Cocktail Sauce*
- CHARCUTERIE PLATTER 27**  
*Cured Meats, Select Cheeses, Seasonal Jam, Crostini*
- STEAMED CLAMS 18**  
*White Wine, Butter, Garlic, Shallot, Cream, Crostini*
- CRISPY BAOZI 16**  
*King Mushroom Cutlets or Braised Pork Belly, Asian Slaw, Chili Crisp, Tender Bao Buns*
- CRAB CAKES 23**  
*Pan-Seared Jumbo Lump, Pickled Onion, Remoulade*
- CRISPY PHYLLO SHRIMP 18**  
*Thai Sweet Chili, Sweet Soy Sauce, Fresh Lemon*

### SALADS

- CHOPPED ICEBERG SALAD 14**  
*Hickory Smoked Bacon, Cherry Tomatoes, Green Onion, Cheddar Cheese, Herb Garlic Croutons, English Cucumber, Bleu Cheese Dressing*
- CAESAR SALAD 14**  
*Romaine, Shaved Parmesan, Herb Garlic Croutons, Caesar Dressing*
- WARM SPINACH SALAD 14**  
*Shaved Red Onion, Cherry Tomatoes, Compte Cheese, Roasted Butternut Squash, Pepitas, Bacon Vinaigrette*
- LOBSTER SALAD 25**  
*Maine Lobster, Korean Pear, Cucumber, Red Onion, Goat Cheese, Citrus Vinaigrette*

### SOUPS

- FRENCH ONION SOUP 13**  
*Crostini, Gruyere, Parmesan*
- LOBSTER BISQUE 16**  
*Cream Sherry Broth*

### SIDES

- ROASTED GARLIC MASHED POTATOES 11**
- CREAMY PARMESAN RISOTTO 11**
- WILD MUSHROOMS 13**
- ROASTED BRUSSELS SPROUTS 12**
- CRISPY ONION RINGS 10**
- COLOSSAL LOADED BAKED POTATO 11**  
*Cheddar Cheese, Hickory Smoked Bacon, Butter, Sour Cream*
- ASIAGO STUFFED GNOCCHI MAC & CHEESE 12**
- TUSCAN BRAISED KALE 11**
- FORBIDDEN FRIED RICE 11**
- GRILLED ASPARAGUS 13**
- SPICY GREEN BEANS 10**

### SEAFOOD\*

- FRUTTI DI MARE 47**  
*Shrimp, Scallops, Jumbo Lump Crab, Clams, Linguine, Herb Tomato Lobster Sauce, Basil*
- CHILEAN SEA BASS 45**  
*Creamy Parmesan Risotto, Lobster Cream*
- PAN SEARED SCALLOPS 40**  
*Forbidden Fried Rice, Fresno Ginger Puree, Pickled Onion*
- FAROE ISLAND SALMON 40**  
*Pumpkin Seed Crusted, Maple Glazed Brussels Sprouts, Grilled Asparagus, Pickled Onion, Pumpkin Velouté*
- TWIN LOBSTER TAILS MP**  
*Smoked Paprika, Lemon, Drawn Butter*

### ENTRÉES\*

- PORK OSSO BUCCO 39**  
*Roasted Garlic Mashed Potatoes, Herb Demi-Glace, Roasted Carrots*
- BEEF RAGU 38**  
*Braised Short Rib, Asiago Stuffed Gnocchi, Ragù Napoletano, Parmesan, Fresh Herbs*
- CHEESE SACCHETTI 35**  
*Cherry Tomatoes, Fennel, Roasted Butternut Squash, Wild Mushrooms, Parmesan, Fresh Herbs, EVOO*
- PAN SEARED CHICKEN BREAST 36**  
*Peri Peri Sauce, Spiced Tomato Risotto with Charred Corn, Green Beans*
- SURF & TURF MP**  
*8 oz Center Cut Filet, Lobster Tail*

### STEAKS & CHOPS\*

All Steaks Served with Herbed Demi-Glace

- BONE IN RIBEYE 69**  
*20 oz Center Cut*
- NY STRIP 55**  
*12 oz USDA Prime Boneless*
- DELMONICO 59**  
*14 oz Boneless Center Cut USDA Prime Ribeye*
- HOUSE SMOKED HERBED PRIME RIB**  
*10 oz 41 / 16 oz 47*
- BONE-IN VEAL SCALLOPINI 55**  
*Gremolata Risotto, Tuscan Braised Kale, Porcini Demi, Pickled Fennel*
- FILET MIGNON 50**  
*8 oz Center Cut*

### ENHANCEMENTS

- COMPOUND BUTTER 5**  
*Duck Fat Truffle Porcini Butter or Tallow Rosemary Butter*
- GORGONZOLA FONDUE 5**
- ROASTED GARLIC CLOVES 5**
- BÉARNAISE SAUCE 5**
- SAUTÉED MUSHROOM & ONIONS 5**
- OSCAR TOPPING 16**  
*Jumbo Lump Crab or Lobster, Asparagus, Béarnaise Sauce*
- SAUTÉED SHRIMP SCAMPI 18**
- COLD WATER LOBSTER TAIL MP**

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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