

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 MUSSELS SAMBUCA 18**
*Roma Tomato, Basil, Garlic, Shallot,
Cream, Crostini*
- GRILLED CAPRESE FLATBREAD 15**
*Tomato Fondue, Cherry Tomato, Baby Arugula,
Mozzarella, Balsamic Glaze*
- CRAB CAKES 23**
*Pan-Seared Jumbo Lump,
Pickled Onion, Remoulade*
- CRISPY PHYLLO SHRIMP 18**
Thai Sweet Chili, Sweet Soy Sauce, Fresh Lemon

SOUPS & SALADS

- FRENCH ONION SOUP 13**
Crostini, Gruyere, Parmesan
- LOBSTER BISQUE 16**
Cream Sherry Broth
- 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*
- TOMATO & CUCUMBER SALAD 14**
*Beefsteak Tomato, Cherry Tomato, English
Cucumber, Burrata Cheese, Red Onion, Capers,
Baby Arugula, Basil, Roasted Garlic Vinaigrette*

SEAFOOD*

- FRUTTI DI MARE 47**
*Shrimp, Scallops, Jumbo Lump Crab, Mussels,
Linguine, Herb Tomato Lobster Sauce, Basil*
- CRAB ORECCHIETTE 40**
Cherry Tomato, Oregano, Garlic White Sauce
- CHILEAN SEA BASS 45**
Creamy Parmesan Risotto, Lobster Cream
- PAN-SEARED SCALLOPS 40**
*Nduja Tomato Couscous,
Sweet Corn Beurre Blanc, Pickled Radish*
- TWIN LOBSTER TAILS MP**
Smoked Paprika, Lemon, Drawn Butter
- FAROE ISLAND SALMON 40**
*Barenjager Honey Glaze, Couscous,
Charred Pineapple Salsa, Chipotle Lime Butter*
- SURF & TURF MP**
8 oz Center Cut Filet, Lobster Tail

ENTRÉES

- ORECCHIETTE & CANNELLINI BEANS 30**
*Lemon Thyme Beurre Monte,
Blistered Cherry Tomato, Kalamata Olives,
Baby Arugula, Parmesan*
- PORK OSSO BUCCO 39**
*Roasted Garlic Mashed Potatoes,
Herb Demi-Glace, Roasted Carrots*
- CHICKEN MILANESE 36**
*Bone-In Parmesan Panko Crusted Airline Chicken
Breast, Baby Arugula, Cherry Tomato, Shaved
Parmesan, Roasted Garlic Mashed Potato,
Grilled Asparagus, Lemon Beurre Blanc*

STEAKS*

All Steaks Served with Herbed Demi-Glace

NY STRIP 55
12 oz USDA Prime Boneless

DELMONICO 59
14 oz Boneless Center Cut USDA Prime Ribeye

DRY-AGED STEAKS
PORTERHOUSE 85
24 oz Dry Aged
RIBEYE 74
16 oz Dry Aged

FILET MIGNON 50
8 oz Center Cut
HOUSE-SMOKED HERBED PRIME RIB
10 oz 41 / 16 oz 47

CHOPS*

- LAMB CHOPS 65**
*Potato Pave, Charred Shishito Peppers,
Dijon Cream Sauce,
Mint Gremolata*
- VEAL CHOP PARMESAN 52**
*Angel Hair, Smoked Tomato Sauce,
Mozzarella, Fresh Basil*

SIGNATURE BURGER*

PRIME CHUCK 26
*Candied Pancetta, Choice of Cheese,
Butter Lettuce, Beefsteak Tomato,
Black Garlic Aioli, Sesame Seeded Bun,
Fries or Onion Rings*

ENHANCEMENTS

- 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

SIDES

- ROASTED GARLIC MASHED POTATOES 11**
CREAMY PARMESAN RISOTTO 11
WILD MUSHROOMS 13
- CRISPY ONION RINGS 10**
COLOSSAL LOADED BAKED POTATO 11
*Cheddar Cheese, Hickory Smoked Bacon,
Butter, Sour Cream*
- GRILLED ASPARAGUS 13**
ROASTED BRUSSELS SPROUTS 12
SPICY GREEN BEANS 10
LOBSTER MAC & CHEESE 24

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

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