

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
- MUSHROOM BAOZI 16**
King Mushroom Cutlets, Asian Slaw, Chili Crisp, Tender Bao Buns
- CRAB CAKES 23**
Pan-Seared Jumbo Lump, Pickled Onion, Remoulade

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**
Mandarin Oranges, Shaved Red Onion, Cherry Tomato, Pomegranate Seeds, Feta Cheese, 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
- CREAMED SPINACH 10**
- GRILLED ASPARAGUS 13**
- SPICY GREEN BEANS 10**
- GLAZED SWEET POTATOES 12**
- POTATO AND CAULIFLOWER GRATIN 12**

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
- FILET MIGNON 50**
8 oz Center Cut

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
- GROUPER FILLET 44**
Potato and Brussels Sprout Hash, Lump Crab and Corn Velouté, Pepper Coulis
- FAROE ISLAND SALMON 40**
Roasted Sweet Potatoes, Arugula, Asparagus, Tomato Confit, Maple Glaze
- TWIN LOBSTER TAILS MP**
Smoked Paprika, Lemon, Drawn Butter

ENTRÉES *

- PORK OSSO BUCCO 39**
Roasted Garlic Mashed Potatoes, Herb Demi-Glace, Roasted Carrots
- VEAL SCALLOPINI 41**
Herb Breading, Mushroom Risotto, Green Beans, Creamy Veal Demi
- RAVIOLI PRIMAVERA 35**
Cheese Ravioli, Cauliflower, Grape Tomatoes, Wild Mushrooms, Sweet Potato, Fresh Herbs, EVOO
- PAN SEARED CHICKEN BREAST 36**
Cannellini Beans, Cabbage, Green Beans, Tomato Coulis, Roasted Chicken Jus
- SURF & TURF MP**
8 oz Center Cut Filet, Lobster Tail

ENTRÉE ENHANCEMENTS

- GORGONZOLA TOPPING 5**
- ROASTED GARLIC CLOVES 5**
- BÉARNAISE SAUCE 5**
- SAUTÉED MUSHROOM & ONIONS 5**
- OSCAR TOPPING 16**
Jumbo Lump Crab, Asparagus, Béarnaise Sauce
- SAUTÉED SHRIMP SCAMPI 18**
- BROILED DIVER SCALLOPS 21**
- COLD WATER LOBSTER TAIL MP**

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