



SALADS

EDGE SALAD \$21 (V)

Frisée Endive & Mesclun Greens with Fried Goat Cheese, Roasted Fennel, Candied Pine Nuts & Heirloom Cherry Tomatoes in a Lemon Zest Dressing

CAESAR SALAD \$22 (V)

Baby Romaine Lettuce with Braised Cherry Tomatoes in a Pesto Caesar Dressing topped with Garlic Croutons and Parmesan Brittle

BEET CARPACCIO SALAD \$23 (V)

Mesclun Greens with Roasted Heirloom Beets, Heirloom Cherry Tomatoes, Avocado Slices in a Tarragon Dressing topped with Candied Walnuts

APPETIZERS

OCTOPUS \$20 (GF)

Grilled Mediterranean Octopus served with Fingerling Potatoes

MEAT & CHEESE BOARD \$24

Assortment of 3 Meats and 3 Cheeses

LOBSTER CREPE \$26

Homemade Crepe stuffed with Lobster Meat and Mixed Sautéed Mushrooms served with Tahitian Coconut Sauce

ATLANTIC SALMON ROULADE \$21

Poached and Smoked served with Fried Capers, Crème Fraîche, Chives and homemade Garlic Crostini

GRILLED BABY ARTICHOKE \$19 (GF) (V)

Served with Creamy Garlic Dip

PINSA ROMANA

MARGHERITA ROMANA \$22 (V)

Buffalo Mozzarella, Pecorino Romano, Tomato Sauce topped with Fresh Basil

PROSCIUTTO \$25

9 months aged San Daniele Prosciutto, Buffalo Mozzarella, Pecorino Romano, and Tomato Sauce

MEDITERRANEAN \$25

Albacore Tuna, Buffalo Mozzarella, Baby Arugula with homemade Spicy Mayo Sauce

HAWAIIAN \$22

Buffalo Mozzarella, Pecorino Romano, Smoked Amish Cured Ham, Grilled Pineapple and Caramelized Onions

PEPPERONI \$24

Buffalo Mozzarella, Pecorino Romano, Spicy Pepperoni with Tomato Sauce

EDGE \$24

Buffalo Mozzarella, Finocchietto and Finocchiona Italian Sausages with Sautéed Broccoli Rabe

Vegan options available upon request

PASTAS

SHORT RIB CAVATELLI \$35

Slow Braised Short Rib Ragu with Ricotta

PAPPARDELLE \$29 (V)

Sautéed Mixed Mushrooms, Roasted Fennel, Heirloom Tomatoes, Asparagus topped with Shaved Black Truffle and Shaved Pecorino Romano

ENTREES

PRIME HANGER STEAK \$38

Served with Au Poivre Sauce and Seasoned Fries

RACLETTE BURGER \$28

House blend of Ground Veal and Lamb, Caramelized Onions, Tomato Jam served with Seasoned Fries

PORTERHOUSE STEAK FOR 2 \$120

Grilled Prime Aged Steak with 2 sides

10^{oz} AGED PRIME SIRLOIN STEAK \$44

Grilled and served with Fingerling Potatoes

COLORADO RACK OF LAMB \$39 (GF)

Grilled Lamb in Pinot Noir Reduction served with Fingerling Potatoes

PERDUE CHICKEN \$32 (GF)

Half Baked Chicken in Truffle Au Jus served with Grilled Broccolini

MEDITERRANEAN BRANZINO \$36 (GF)

Stuffed with Argentinian Chimichurri served with Broccoli Rabe (Pin bone removed)

BAKED HALIBUT FILET \$37

Northern Pacific Ocean Halibut in a Lemon Butter Sauce Served with Cauliflower Puree and Asparagus

SIDE DISHES

SEASONED FRIES \$10 (V)

FINGERLING POTATOES \$10 (GF) (V)

TRUFFLE FRIES \$12 (GF) (V)

ASPARAGUS \$10 (GF) (V)

GRILLED BROCCOLI RABE \$10 (GF) (V)

GRILLED BROCCOLINI \$10 (GF) (V)

HOMEMADE DESSERTS \$12

LAVA CHOCOLATE CAKE

MANGO CHEESECAKE

CRÈME BRÛLÉE

(V) VEGETARIAN

(GF) GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESSES

CATERING MENU AVAILABLE FOR YOUR NEXT EVENT

EXECUTIVE CHEF CHRIS COLEMAN