

## PRE-GAME WARM UP

<b>SEARED AHI TUNA*</b>	<b>\$14.99</b>
Sashimi grade and seared to order. Served with pickled ginger, wasabi, and soy sauce.	
<b>PEEL-N-EAT SHRIMP</b>	<b>\$11.99</b>
Large shrimp boiled in Creole seasoning & chilled. Served with cocktail sauce.	
<b>JAMAICAN JERK WINGS</b>	<b>\$10.99</b>
Smokey, spicy and sweet. A must try!	
<b>HOT WINGS</b>	<b>\$11.99</b>
Served with celery & bleu cheese dressing	
<b>EDGE BBQ WINGS</b>	<b>\$11.99</b>
Sweet, tangy, and delicious!	
<b>POTATO SKINZ</b>	<b>\$8.99</b>
Deep fried and filled with shredded cheese, bacon, and chives. Served with ranch dressing.	
<b>CHIPS &amp; SALSA</b>	<b>\$5.99 (With Cheese \$6.99)</b>
Crisp corn tortilla chips, served with our fresh, house made salsa.	
<b>MOZZARELLA CHEESE STIX</b>	<b>\$8.99</b>
Served with marinara sauce.	
<b>ONION RINGS</b>	<b>\$8.99</b>
<b>GET PICKLED</b>	<b>\$8.99</b>
Pickle chips breaded and deep fried. You really need to try these!	
<b>SAMPLER PLATTER</b>	<b>\$18.99</b>
A great combination! Hot wings, BBQ wings, Mozz stix, Onion rings, and Potato Skinz!	
<b>CHEF JOHN'S CRABBY PATTIES</b>	<b>\$11.99</b>
Our Son, Chef John's recipe made right here in house.	
<b>LOADED SRIRACHA FRIES</b>	<b>\$9.99</b>
Seasoned krinkle cut Yukon Gold fries loaded with with fresh cut poblano & jalapeño peppers and bacon. Then smothered with queso cheese and drizzled with sriracha sauce.	
<b>T-N-T SHRIMP</b>	<b>\$12.99</b>
Wild caught white shrimp, blackened and placed atop our spicy TNT sauce then drizzled with Horseradish Mustard cream sauce and served with garlic toast.	
<b>NACHOS OVER THE EDGE</b>	<b>\$14.99 (Half order \$9.99)</b>
Crisp tortilla chips on a bed of refried beans. Topped with seasoned ground beef, shredded cheese, jalapeños, & black olives. Served with salsa.	
<b>PULLED PORK NACHO</b>	<b>\$14.99</b>
Seasoned Pulled Pork, fresh sliced poblano & jalapeño peppers, red onion, black olive and fresh made tortilla chips then smothered in queso blanco. Served with salsa.	

*Buy the cooks a beer.....\$4.00*

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

## STEAKS AND SEAFOOD

*Served with French bread and a cup of soup, chili or a house salad. Your choice of one of the following: Fries, steamed vegetables, rice, mashed or baked potato.*

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<b>RIB-EYE, 12 OZ.*</b>	\$25.99
Choice grade and well marbled for terrific flavor	
<b>FILET MIGNON, 6 OZ.*</b>	\$24.99
Extremely tender and flavorful	
<b>TOP SIRLOIN, 8 OZ.*</b>	\$21.99
Choice grade, center cut, and char-grilled to order.	
<b>BUFFALO RIB-EYE 16 OZ.*</b>	\$35.99
What Americans were meant to eat.	
<b>SEARED AHI TUNA*</b>	\$21.99
Sashimi grade and seared to order. Served with pickled ginger, wasabi, and soy sauce.	
<b>DEEP-FRIED SHRIMP</b>	\$22.99
Lightly breaded and deep-fried jumbo shrimp.	
<b>GRILLED MAHI MAHI</b>	\$21.99
A seafood-lover's favorite, with a sweet, delicate flavor. Grilled and basted with our seasoned butter.	
<b>BLACKENED MAHI MAHI</b>	\$22.99
Blackened with Cajun seasonings and drizzled with chipotle ranch dressing.	
<b>BARENTS SEA KING CRAB</b>	\$ MARKET \$
The best King Crab that you will ever have.	
<b>DEEP FRIED LOUISIANA CATFISH</b>	17.99
Straight from the bayous of Southern Louisiana. Deep fried and served with Remoulade sauce and your choice of side.	
<b>STEAK MEDALLIONS &amp; SHRIMP</b>	21.95
Grilled Bistro Filet, sliced into medallions then finished with a red wine & balsamic vinegar glaze. Served with four jumbo deep fried shrimp and your choice of side.	
<b>TEQUILA LIME SHRIMP</b>	\$23.99
Large shrimp sautéed with our tequila cilantro lime butter.	

## GREAT ADDITIONS

<b>TWO CRABBY PATTIES</b>	\$7.99	<b>SAUTÉED MUSHROOMS OR ONIONS</b>	\$4.99
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## EDGE SPECIALTIES

*Served with French bread and a cup of soup, chili or a house salad*

- STEAK T-N-T\*** \$22.99  
Our 8 oz. top sirloin, char-grilled to order, sliced and topped with our spicy TNT and horseradish mustard cream sauces. Served with garlic mashed potatoes.
- KEY WEST STYLE SHRIMP** \$20.99  
Large shrimp sautéed in olive oil with key lime juice, red & green tabasco sauce red onions, capers, celery, tomatoes, basil, and served over linguine.
- CHICKEN MARSALA** \$18.99  
A lightly breaded chicken breast sautéed in olive oil with Marsala wine, mushrooms, and red onions. Served with your choice of rice, steamed vegetables, mashed potatoes, or baked potato.
- BEEF STROGANOFF** \$17.99  
Tender beef simmered in our brown mushroom gravy and sour cream. Served over fettuccini and topped with green onion.
- SPAGHETTI AND MEATBALLS** \$16.99  
Classic Chicago-style Italian meatballs with house made spaghetti sauce over linguine. Even Mama Senese would approve.

## BURGERS

*Served with a choice of one of the following: Waffle fries, krinkle cut fries, sweet potato fries, cup of soup, cup of chili, or house salad. Substitute onion rings: \$1.00*

*YOU MAY SUBSTITUTE A GRILLED CHICKEN BREAST FOR ANY BURGER AT NO EXTRA CHARGE*

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| <b>HAMBURGER*</b> <span style="float: right;">\$9.79</span><br>6 oz. of freshly ground beef, char-grilled to order.   | <b>BACON CHEDDAR BURGER*</b> <span style="float: right;">\$10.99</span><br>Thick smoked bacon and cheddar cheese.  |
| <b>THE ULTIMATE BURGER*</b> <span style="float: right;">\$10.79</span><br>Shredded lettuce, onion, pickle, 1000 island dressing, and cheddar cheese.  | <b>PATTY MELT*</b> <span style="float: right;">\$10.79</span><br>Grilled Kentucky bourbon onions, swiss cheese, and 1000 island dressing on marbled rye.   |
| <b>CHIPOTLE RANCH BURGER*</b> <span style="float: right;">\$9.99</span><br>Topped with our chipotle-ranch dressing.   | <b>CHEESEBURGER*</b> <span style="float: right;">\$9.99</span><br>Your choice of Cheddar, Jack, Swiss or Pepperjack Cheese   |
| <b>THE SANTA CRUZ*</b> <span style="float: right;">\$11.99</span><br>Bacon, avocado, red onion, and provolone cheese. Served on sourdough bread.  | <b>BLEU BAYOU BURGER*</b> <span style="float: right;">\$10.79</span><br>Cajun seasoned and topped with bleu cheese dressing.   |
| <b>MUSHROOM SWISS BURGER*</b> <span style="float: right;">\$10.99</span><br>Sautéed mushrooms and swiss cheese.   | <b>S.N.O.B.B.*</b> <span style="float: right;">\$11.50</span><br>Our Bacon Cheddar Burger smothered in Edge BBQ sauce.   |
| <b>PEPPER PEPPER, JACK JACK BURGER</b> <span style="float: right;">10.99</span><br>Fresh Poblano and Jalapeno peppers, diced and roasted with two slices of pepper jack cheese smothering our burger. | <b>THE 5TH BURGER</b> <span style="float: right;">\$11.99</span><br>A nod to our possible "5th taste". Our burger seasoned with our Umami seasoning blend. Topped with a Parmesan crisp, fried egg, bacon, tomato and avocado. |

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