

TO START

FIG & PROSCIUTTO FLATBREAD 18

Goat Cheese & Parmesan Cream
Balsamic Glaze, Baby Arugula

ROASTED CORN BISQUE 14

Charred Jalapeno, Lemon Sour
Cream, brioche crouton

AHI TUNA TARTAR 28

Miso & Sambal Soy Emulsion
Crispy Wonton, Nori Chips

AVOCADO FRIES 17

Black Garlic Aioli, Ranchero Sauce

CRISPY SHRIMP 19

Citrus Cocktail Sauce, Avocado, Lime

SALADS

BABY ARUGULA SALAD 15

Medjool Date, Feta Cheese, Almonds
Honey Shallot Vinaigrette

CAESAR SALAD 15

Parmesan Cheese, Boiled Egg, Tuile
Marinated White Anchovies

ENHANCE YOUR DISH WITH YOUR CHOICE OF:

Steak 6 oz. \$15 / Chicken \$7 / Shrimp \$10
Salmon 5oz \$ 14

STATE FARE

BAR & KITCHEN

ENTREES

10 OZ. NY STRIP 40

Fried Potato Wedges, Arugula & Radish
Salad, Red Wine Sauce, Chimichurri

BAY SCALLOPS & SOFRITO RICE 42

Bomba Rice, Chorizo
Crispy Prosciutto Aioli

ROASTED JIDORI CHICKEN 38

Creamy Mashed Potatoes
Charred Brocolini, Citrus Gremolata

BRAISED BEEF SHORT RIBS 39

Toasted Pearl Couscous
Heirloom Baby Carrots, Brussel Sprouts
Candied Apricots & Almonds

PACIFIC SALMON QUINOTO 36

Creamy Quinoa, Orange & Fennel Slaw
Calamari Ajilo

DESERT GARDEN QUINOA 23

Herb Aioli, Seasonal Vegetables
Crispy Tofu, Micro Cilantro

THE EDGE EXPERIENCE

EDGE WEDGE SALAD 18

Baby Iceberg, Pont Reyes, Hardboiled Egg
Pickled Onions, Lardons, Herb Ranch

HEIRLOOM TOMATO BURRATA SALAD 19

Heirloom Tomatoes, Stone Fruits
Balsamic Caviar, Micro Basil

ENTREES

TRUFFLE PAPPARDELLE PASTA 42

Chanterelle Mushrooms, Romanesco
Heirloom Tomatoes, Organic Kale
Truffle Cream Sauce

RIB-EYE 80

12 ounces

CENTER-CUT BEEF TENDERLOIN 65

7 ounces

Choice of One Sauce Complimentary:

Additional Sauces are \$6 each
Green Peppercorn Sauce
Horseradish Cream
Bordelaise Sauce

SIDES 14

Wild Mushroom Ragout
Truffle & Parmesan Frites
Roasted Garlic Potato Puree
Grilled Asparagus & Gremolata

An automatic gratuity of 18% will be added to parties of 8 or more.