



1938 Rogue River Hwy., Grants Pass

**Fabulous Food!**  
**Full Bar, Local Wines**  
**& 10 Beers On Tap**

**Open 7 Days**  
**11:30 - 9 ish**

**541-244-1182**

Reservations Appreciated

## Appetizer

### 1 lb. Steamers

Manila clams in the shell, garlic, fresh herbs, white wine butter, & garlic toast. 12

### Jumbo Shrimp Cocktail

6 jumbo shrimp poached, chilled & served with cocktail sauce & lemon wedge. 15

### Blackened Ahi Tuna

Ahi rolled in blackened seasonings, flash-seared, with avocado, jasmine rice, wasabi aioli & teriyaki. 14

### Coconut Fried Jumbo Shrimp

served with sweet chili sauce. 16

### Coconut Fried Calamari

served with sweet chili sauce. 12

### Dungeness Crab Cakes

served with remoulade sauce. 14

### Margherita Flatbread

fresh basil, roasted roma tomatoes, mozzarella, & garlic oil. 10

### Wasabi Tenderloin

grilled, marinated tenderloin, with hoisin & wasabi aioli. 12

### Sautéed Mushrooms

Cremini mushrooms, parmesan cheese, garlic, white wine, butter & toasted garlic bread. 9

### Artichoke Spinach dip

served with toasted garlic bread. 12  
*add shrimp or crab 3*

## Dinner

add house salad, Caesar, or soup du jour 3 to any entrée add: four prawn shrimp 8, two king crab legs 18, three scallops 15

### Filet Mignon - 8 oz

mushroom demi-sauce, garlic broccolini roasted garlic whipped potato. 30  
*add bleu cheese crumbles 3*

### Filet Oscar

topped with Dungeness crab and béarnaise sauce, roasted garlic whipped potato, grilled asparagus. 36

### Rib Eye - 12 oz

roasted garlic whipped potato, garlic broccolini. 30

### Filet of New York - 8 oz

roasted garlic whipped potato, garlic broccolini. 28

### River's Edge Gourmet Meatloaf

bacon-wrapped ground beef, veal & pork, bell peppers, mushroom duxelle, roasted garlic whipped potato, baby carrots, Cajun cream sauce. 25

### Beef Short Rib

roasted garlic whipped potato, baby carrots, demi glaze. 26

### New Zealand All-Natural Lamb Rack

jasmine rice, tomato confit, wilted spinach, Oregon berry sauce. 28

### Duroc Dry-Aged Bone-in Pork Chop

Apple cider glazed pork chop with bacon, butternut squash, sage & brussel sprouts. 28

### Volcano Pork Shank

roasted garlic whipped potato, baby carrots, demi glaze. 26

### Stuffed Chicken Breast

stuffed with bacon, roasted peppers, red onions & smoked gouda cheese, roasted garlic whipped potato, garlic broccolini. 25

### Edge Vegetable \*Vegan\*

wild mushroom, tuscan Yukon potato, asparagus, broccolini, tomato confit, roasted butternut squash, lemon basil pesto. 18

### Wild Caught Fresh Scallops

pan-seared scallops, asparagus, lemon beurre blanc, coconut rice cakes, sweet carrot curls, hoisin drizzle. 30

### Alaskan King Crab Legs

1 1/2 lbs. Bering Sea King Crab, split for easy eating with tuscan Yukon potato, grilled asparagus, drawn butter. 45

### Columbia River Steelhead

Skin-on pan-seared, roasted cauliflower & sautéed wild mushrooms, leek cream sauce, roasted garlic whipped potato. 25

### Edge Seafood Fettuccini

scallop, shrimp, dungeness crab, garlic roasted tomato, smoked mozzarella parmesan cream sauce & toasted garlic bread. 28

### Pacific Salmon

pan-seared, caramelized fennel, sweet potato ginger purée, brussel sprouts, black pepper & rum maple glaze. 30

### Duck Confit

Duck legs cooked low & slow in duck fat flavored with aromatic herbs until tender served with parsnip puree, garlic broccolini, cranberry wine sauce. 29

## Sides

roasted garlic whipped potato 5  
 jasmine rice 4  
 garlic broccolini 6  
 caramelized butternut squash 7  
 asparagus 5  
 brussel sprouts 7  
 tuscan Yukon potato 4  
 homemade mac 'n cheese 8  
 mushrooms and onions 7

## Lunch

For burgers & wraps choose a side: salad, soup, tangy cole slaw, house chips, fries, sweet fries (.75), garlic fries (.75), gluten free bread and buns available (.75)

### Burgers / Sandwiches

#### Edge Burger

Beef patty, white truffle aioli, brie cheese, roasted pear, crispy kale. 16

#### Black & Bleu Burger

Blackened beef patty, lemon aioli, Oregon bleu cheese, honey-smoked bacon, lettuce, tomato. 14

#### Tillamook Cheddar Bacon Burger

Beef patty, lemon aioli, Tillamook cheddar cheese honey-smoked bacon, lettuce, tomato. 14

#### Prime Rib Dip

caramelized onions, Swiss cheese, horseradish cream on toasted French roll, au jus. 14

#### Turkey Club

turkey, honey-smoked bacon, lettuce, tomato, Tillamook cheddar cheese, lemon aioli, on toasted white bread. 14

#### Meatloaf Sandwich

open faced on toasted bread, garlic whipped potato, cajun cream sauce. 16

#### Reuben

Russian dressing, fresh corned beef brisket, sauerkraut, Swiss cheese on marbled rye. 13

### Entrée Salad

#### Blackened Ahi Salad

house blend greens, carrots, sesame ginger vinaigrette, avocado, cucumber feta cheese, & crispy wontons. 20

#### Edge Chopped

house-smoked salmon, pearl cous cous, freeze-dried sweet corn, chopped tomato, asiago cheese, dried black currants, pepitas, chopped arugula, basil cream dressing. 16  
*\*chicken substitute available upon request*

#### Apple Salad

house blend greens, Oregon bleu cheese, dried cranberries, candied pecans, apple cider vinaigrette. 11  
*add chicken 6, add prawns 8*  
*add salmon 12, add smoked salmon 8*

#### Classic Cobb

romaine, green onion, tomato, hard boiled egg, bacon, avocado, bleu cheese crumbles, choice of dressing. 11  
*add chicken 6, add prawns 8*  
*add salmon 12, add smoked salmon 8*

#### Wedge Salad

romaine iceberg lettuce, bacon, bleu cheese crumbles, diced tomatoes, shaved red onion, house bleu cheese. 9  
*add chicken 6, add prawns 8*  
*add salmon 12, add smoked salmon 8*

### Entrées

#### Fettuccini Alfredo

creamy alfredo sauce with parmesan & asiago cheese, garlic bread. 10

#### Kale and Sausage Gnocchi

creamy alfredo sauce with parmesan & asiago cheese crispy parsnip chips, garlic bread. 14

#### Shrimp Scampi

with spaghetti squash, asparagus, roasted tomato, feta cheese. 18

#### Roasted Butternut Squash Ravioli

with sage cream sauce, bacon lardoons, toasted walnuts. 14

#### Rice & Black Bean Bowl \*Vegan\*

avocado, roasted peppers & cauliflower, tomato salsa, crispy Kale, chipotle honey vinaigrette, tortilla chips. 15

#### Caldera Amber Ale

#### Hand-Battered Fish & Chips

Choice of Pacific Cod 18, Salmon 20, Shrimp 18 tangy cole slaw and chips or fries.

#### Pacific Cod

pan seared fresh cod, garlic herb butter sauce, grilled asparagus, jasmine rice. 18

#### Edge Vegetable \*Vegan\*

Tuscan Yukon potato, asparagus, tomato confit, wild mushroom, butternut squash, lemon basil pesto. 16  
*add chicken 6, add prawns 8*  
*add salmon 12, add smoked salmon 8*

### Soup Du Jour

#### Our Chef's whim of the day

always created with the freshest ingredients. 5



## Dessert

#### Decadent Chocolate Cake

with chocolate espresso butter cream frosting.

#### House Cheesecake

with Oregon berry compote.

#### Oregon Berry Crisp

Oregon mixed berry crisp served warm with vanilla ice cream.

#### Chocolate Peanut Butter

#### Obsession

chewy brownie topped with peanut butter mousse, crème anglaise, vanilla bean ice cream.

#### Crème Brûlée GF

classic vanilla bean custard with a crispy sugar top.

#### Marionberry Sorbet

#### Tiramisu

layered with whipped cream, Kahlua and espresso soaked ladyfingers.

#### Hot Fudge Sundae

## Bar Treats

#### Jumbo Shrimp Cocktail

6 Jumbo Shrimp poached, chilled and served with cocktail sauce and lemon wedges. 14

#### Coconut Fried Calamari

served with chili lime sauce. 12

#### Beer Battered Cod

#### Fish & Chips

With cole slaw and chips or fries. 18

#### Sauteed Mushrooms

Creminis, garlic, white wine. 8

#### Warm Artichoke

#### Spinach Dip

With pita bread. 11  
*Add shrimp or crab 3*

#### Steamers

Manila clams in the shell, garlic, fresh herbs, white wine butter sauce. 12

#### Wasabi Tenderloin

Marinated filet with wasabi aioli 12

#### Chicken Wings

Order of six. 8  
 Order of twelve. 14

#### Edge Burger

Brioche bun, tomato, lettuce, Tillamook Cheddar cheese, lemon aioli. 12

#### Margherita Flatbread

Fresh basil, sliced tomato, mozzarella, garlic oil. 10

*\*Contains raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. We are concerned for the well-being of each of our guests. We appreciate knowing your allergies & preferences so we can accommodate you to the best of our ability. We are very sorry but our kitchen is not able to guarantee the safety of those with celiac disease*

There Will Be An Automatic 18% Gratuity Added To All Parties Of Six Or More.

