



FOR THE TABLE

CAVIAR Russian Osetra Farmed Caviar served with blini's and house made cream cheese	125	EDEN SHRIMP seasoned flash fried shrimp served with soy sauce, cilantro, jalapenos	18
OYSTERS 1/2 dozen of assorted Kumamoto and Kumai oysters served with cocktail sauce and mignonette	25	SEARED TUNA SASHIMI seared sesame crusted ahi tuna, fresno chili chives, soy sesame vinaigrette	17
SEARED SCALLOPS 4 Wild Jumbo Scallops marinated in a soy-ponzu with serrano chilis	28	SHISHITO PEPPERS flash fried peppers topped with sweet soy glaze, micro cilantro, black and white sesame seed	16
AHI TUNA TARTAR chopped ahi tuna marinated in cilantro ginger ponzu, fresno chili, on avocado crema and wonton	24	TRUFFLE FRIES julienne cut fries tossed in white truffle oil, salt, parsley and served with Eden's house sauces	15
FRIED CALAMARI seasoned and flash fried with shrimp, shishito peppers, served with sambal aioli	22		

SOUP & SALAD

COCONUT CURRY SOUP red curry coconut soup with shrimp, cilantro, fresh lime juice, fresno chilis	12
CHOPPED CAESAR crisp chopped romaine tossed in housemade caesar dressing, aged parmesan, brioche croutons <i>add chicken 9 add grilled shrimp 12</i>	16
BABY BEET SALAD roasted tri-color baby beets with fresh fennel, orange, avocado and citrus vinaigrette	16
EDEN GREEK baby iceberg lettuce, cucumber, red onion, cherry tomatoes, olives, feta, lemon dressing <i>add chicken 9 add grilled shrimp 12</i>	16

FLATBREAD

BLACK TRUFFLE housemade flatbread topped with a truffle garlic sauce, crispy potato strings, caramelized onions, mozzarella cheese, and fresh summer truffle shavings	35
MEXICAN housemade flatbread topped with a cilantro pesto sauce, shrimp, pico de gallo, jalapeños, mozzarella cheese and fresh avocado	30
WILD MUSHROOM housemade flatbread with a creamy roasted garlic sauce, fresh mushrooms mozzarella cheese and arugula	25

MAIN COURSES

TOMAHAWK *limited availability 32 oz bone-in Wagyu Tomahawk steak served with a side of chimichurri sauce and compound butter	185	TRUFFLE TAGLIONI Black Truffle cream sauce, fresh taglioni, Cremini Mushrooms, topped with fresh black truffle shavings, crispy potato strings and chives	45
PRIME FILET MIGNON 10 oz USDA Prime filet steak served with Truffle butter	58	CHICKEN PICCATA roasted chicken breast, lemon, garlic, capers, over angel hair pasta	28
RIB CHOP 14oz grilled bone-in Ribeye Steak served with compound butter	48	FETTUCCINI ALFREDO tossed in creamy alfredo sauce with fresh cherry tomatoes, basil, aged parmesan <i>add chicken 9 add grilled shrimp 12</i>	28
BUTTERFLIED BRANZINO butterfly cut Branzino grilled in a Guajillo marinade served with broccolini	39		

TRUFFLE MASHED POTATOES 16 | ASSORTMENT OF SAUTEED MUSHROOMS 18 | STEAK FRIES 11 | SAUTEED BROCCOLINI 10

BURGER

Burgers are served with fresh baked salt & pepper brioche bun

***vegan patty available upon request*

BLACK LABEL Eden's premium signature beef patty stuffed with truffle onion confit topped with aged cheddar, crispy potato strings, fresh black truffle shavings, truffle garlic aioli	30	CRISPY CHICKEN crispy chicken filet topped with habanero jack cheese, cilantro aioli and pickle slaw	22
BLACK LABEL SLIDERS (3) Eden's premium signature beef patty stuffed with truffle onion confit topped with aged cheddar, crispy potato strings, truffle garlic aioli	28	FIREHOUSE house beef patty, habanero jack cheese, applewood smoked bacon, giardiniera, field tomato, avocado crema	21
CAVIAR SLIDERS (2) Eden's premium signature beef patty stuffed with truffle onion confit, topped with Russian Osetra Farmed Caviar, shallot and chive cream cheese, topped with gold flakes	50	ROYAL BLUE house beef patty, applewood smoked bacon, marbled blue jack cheese, arugula, field tomato, red onion, blue cheese crumbles, remoulade	21
		FIG house blend beef patty, sundried tomatoes crispy prosciutto flakes, smoked gouda, lemon basil aioli, fig & olive tapenade	21

DESSERT

BREADPUDDING house-made breadpudding topped with butterscotch apples, toasted cinnamon, and vanilla ice cream	17	BROWNIE SUNDAE Ghiradelli chocolate brownie served with vanilla ice cream, covered with chocolate dome that is melted table side with hot fudge	19
CREME BRULEE lavender vanilla bean custard caramelized sugar topped with mixed berries	14	BEIGNET French style donuts, farmers market fruit compote, chantilly	15

An 18% service charge will be added to all checks over \$300

All reservations are limited to **2 hour seating**. All walk in & stand by guests are offered a 90 minute time slot.
ALL RULES AND GUIDELINES ARE SUBJECT TO CHANGE WITHOUT NOTICE.

NO SUBSTITUTIONS

Eating raw undercooked fish, shellfish, eggs or meat increases the risk of food-borne illnesses.
Not all ingredients are listed on the menu. Please inform your server of any food allergies.
PRICES MAY CHANGE WITHOUT NOTICE.