

dinner menu

The Edge Steakhouse | 314 N. Underwood St.



starters

*Steak Carpaccio

Seared striploin topped with arugula, capers, and shaved parmesan. Just a drizzle of vinaigrette and served with crostini's. 7

Crab Cakes

Lightly breaded pacific rock crab cakes served with smoked apple beurre blanc and drizzled with sweet chili sauce. 11

Fried Artichoke

Deconstructed classic spinach and artichoke dip. Fried artichoke served over a sauteed spinach cream sauce. 8.5

Crab Stuffed Mushrooms

Stuffed mushrooms served over our delicious romesco sauce. 10.5

soup & salad

Soup Du Jour or Clam Chowder

House made soup of the day or our house made clam chowder. cup 4 bowl 7

Berry Bacon Blue Cheese

Seasonal berry, arcadian lettuce, red onion, blue cheese crumbles, bacon, and candied pecans tossed in a citrus vinaigrette. 15

Chicken 3 *Steak 4 Salmon 5 Prawns 5

Caesar

Romaine, fresh parmesan, garlic croutons, tossed in our house caesar dressing.

half 6 full 12

Chicken 3 *Steak 4 Salmon 5 Prawns 5

House

Romaine, cucumber, carrots, cherry tomato, and house croutons. 5

*Steak Salad

Arugula and arcadian mixed greens, red onion, blue cheese crumbles, sliced cherry tomatoes, and candied pecans with your choice of dressing.

4 oz 12.99 8 oz 20.99

*Seafood Cobb

Romaine lettuce, avocado, egg, red onion, calamata olives, tomato, bay shrimp and crab served with your choice of dressing.

half 14 full 23.99

entrees

Served with our seasonal vegetables and your choice of potatoes, steak fries, or rice blend. Starts with soup or salad.

The Edge Steak Burger

House ground steak patty topped with arugula, gorgonzola cheese, candied bourbon bacon, red onion, stout sauce and our secret steakhouse spread. 18.99

*Top Sirloin

Certified Angus Beef baseball cut top sirloin served with a side of our stout steak sauce.

small 20 large 25

Crab Oscar 6

*Applewood Smoked New York

14 oz Certified Angus Beef New York lightly smoked with applewood chips served with a side of our stout steak sauce. 28

*Filet Mignon

Certified Angus Beef roasted filet mignon topped with gorgonzola cheese and a side of our stout steak sauce.

petit 29 gentleman's cut 39

*Ribeye

Perfectly marbled Certified Angus Beef.

12 oz 35 18 oz 42.5

Pork Chop

10 oz. chop. pan seared and finished in the oven. Smothered in our garlic rosemary butter sauce. 24.5

Chicken Marsala

Tenderized chicken breast topped with mushrooms and Swiss cheese and smothered in our creamy marsala sauce. 22

Baked Cod

Oven baked and served with a creamy bacon dill sauce. 23

Fettuccini

Choose between Alfredo, Marinara, or Bolognese sauce. 12.99

Chicken 3 *Steak 5 Salmon 5 Prawns 5

*Seafood Macaroni & Cheese

Capatavi noodles loaded with crab and bay shrimp in our four cheese cream sauce. 21.99

*Prime Rib

Friday Nights Only! Slow cooked to perfection with our house seasoning. Served with a side of creamy horseradish and au jus.

10 oz 36 12 oz 38 14 oz 40

Desserts

Add a seasonal berry topping 1

New York Style Cheesecake 7

Creme Brulee 7

Skillet Chocolate Chip Cookie 7.5

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*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions.