



# SERVING THE FINEST PRIME STEAKS, CHOPS & SEAFOOD

## APPETIZERS

### Artichoke

Served with buttermilk-dill dressing & drawn butter.

\$10

### Chilled Gulf Shrimp

Served with tomato-horseradish sauce.

\$12

### Bacon Wrapped Scallops

With red pepper purée & basil oil.

\$11

### Oven Roasted Mushrooms

With white wine herb-butter sauce.

\$7

### Cracked Crab Legs

Served with chef's selection of sauces.

(market)

## A LA CARTE

### VEGETABLES

Steamed Asparagus. . . \$6

Steamed Chef's Vegetables. . . \$3

Saffron Rice Pilaf. . . \$3

Baked Russet Potato. . . \$3

Seasoned Oven-Roasted Red Potatoes. . . \$4

### SAUCES

Béarnaise Sauce. . . \$4

Cabernet Mushroom Sauce. . . \$4



## ENTRÉES

**The Steak Pit proudly serves all U.S.D.A. Prime Beef.**

Entrées are served with Steak Pit Salad Bowl, Nine Grain Bread and Your Choice of Side Dish  
**ADD KING CRAB, LOBSTER, SCALLOPS OR SHRIMP TO ANY ENTRÉE (MARKET)**

**7 oz. Center Cut Petite Sirloin \$22**

**10 oz. Top Sirloin \$28**

**10 oz. Teriyaki Sirloin \$29**

**12 oz. Center Cut New York Strip \$43**

**8 oz. Center Cut Filet Mignon \$42**

**20 oz. Hand Cut Ribeye \$44**

**10 oz. Premium Center Cut Pork Chop \$25**

**Grilled Teriyaki Breast of Chicken \$19**

**Grilled Marinated Shrimp \$25**

**Grilled Salmon \$25**  
Served with Florentine sauce.

**Oven-Baked Sea Scallops \$26**

**Alaskan King Crab (market)**  
Choose from a full or half pound.

**Australian Lobster Tail (market)**

**Vegetarian Dish (market)**  
Chef's Choice.

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illness. Consult your physician or public health official for further information.