



# SERVING THE FINEST PRIME STEAKS, CHOPS & SEAFOOD

## APPETIZERS

### Artichoke

Served with citrus aioli & drawn butter.

**\$10**

### Chilled Gulf Shrimp

Served with tomato-horseradish sauce.

**\$12**

### Bacon Wrapped Scallops

With red pepper purée & basil oil.

**\$12**

### Sautéed Mushrooms

With white wine herb-butter sauce.

**\$7**

## A LA CARTE

### VEGETABLES

Steamed Asparagus . . . . . market	Rice Pilaf . . . . .	\$5
Steamed Chef's Vegetable . . . . . \$6	Baked Russet Potato . . . . .	\$5
	Seasoned Oven-Roasted Red Potatoes . . .	\$5

### SAUCES

Béarnaise Sauce . . . . . \$4	Sherry Mushroom Sauce . . . . .	\$4
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# ENTRÉES

The Steak Pit proudly serves either Snake River Farms Wagyu or U.S.D.A. Prime Beef.  
Entrées are served with Steak Pit Salad Bowl, Nine Grain Bread and Your Choice of Side Dish

**7 oz. Snake River Farms Wagyu Petite Sirloin\* \$24**

**10 oz. Snake River Farms Wagyu Top Sirloin\* \$30**

**10 oz. Snake River Farms Wagyu Teriyaki Sirloin\* \$31**

**Snake River Farms Wagyu Steak Kabobs\* \$26**

Marinated in a Korean BBQ Sauce.

**12 oz. Center Cut New York Strip\* \$41**

**Peppercorn 12 oz. New York Strip\* \$42**

Served with a Sherry Wild Mushroom Sauce.

**8 oz. Prime Filet Mignon\* \$42**

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

Topped with Smoked Sea Salt.

**10 oz. Premium Center Cut Pork Chop\* \$27**

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

**Grilled Marinated Shrimp\* \$26**

**Grilled Salmon\* \$26**

Served with a Florentine Sauce.

**Oven-Baked Sea Scallops\* \$27**

**Alaskan King Crab\* (market)**

Choose from a Full or Half Pound.

**Australian Lobster Tail\* (market)**

**Vegetarian Dish \$19**

Chef's Choice.

**ADD KING CRAB\*, LOBSTER\*, SCALLOPS\* OR SHRIMP\* TO ANY ENTRÉE (MARKET)**

\*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.