



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.

\$12

Oven Roasted Mushrooms

With white wine herb-butter sauce.

\$7

A LA CARTE

VEGETABLES

Steamed Asparagus market	Rice Pilaf \$5
Steamed Chef's Vegetables \$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 all 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. Center Cut Petite Sirloin \$24

10 oz. Top Sirloin \$30

10 oz. Teriyaki Sirloin \$31

12 oz. Center Cut New York Strip \$41

Peppercorn 12 oz. New York Strip \$42
Served with a Sherry Mushroom Sauce.

8 oz. C.A.B Prime Filet Mignon \$42

20 oz. Ribeye \$44
Topped with Smoked Sea Salt.

12 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.

Cajun Blackened Halibut \$32
Served with a Cream Dill 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.