



SERVING THE FINEST PRIME STEAKS, CHOPS & SEAFOOD

APPETIZERS

Artichoke
Served with citrus aioli & drawn butter.
10

Shrimp Cocktail*
Served with tomato-horseradish sauce.
12

Bacon Wrapped Scallops*
Served with a spicy Dijon sauce.
12

Sautéed Mushrooms
Served with white wine herb-butter sauce.
7

SIDES

À LA CARTE

Steamed Vegetable6	Baked Russet Potato5
Steamed Asparagus6	Twice Cooked Cheese Potatoes5
Rice Pilaf5	All-You-Can-Eat Salad.	7.50

SAUCES

Béarnaise Sauce	4	Sherry Mushroom Sauce	4
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ENTREES

The Steak Pit proudly serves U.S.D.A. Prime and Wagyu beef.

Entrées are served with your choice of side dish,
Steak Pit salad bowl and nine-grain bread.

8 oz. Prime Filet Mignon* 42

12 oz. Wagyu New York Strip* 41

12 oz. Wagyu Peppercorn New York Strip* 42
Served with a sherry and wild mushroom sauce.

USDA Prime One Pound Ribeye* 44
Topped with smoked sea salt.

12. oz Korean Marinated Kabob* 24

7 oz. Prime Petite Sirloin* 24

10 oz. Prime Top Sirloin* 30

10 oz. Prime Teriyaki Sirloin* 31

10 oz. Premium Pork Chop* 27

Grilled Teriyaki Breast of Chicken* 19

Grilled Salmon Filet* 26
Topped with florentine sauce.

Fresh Idaho Rainbow Trout* 21
With citrus herb crust.

Grilled Teriyaki Shrimp* 26

Oven-Baked Sea Scallops* 27

Alaskan King Crab* Market
Choose from a full or half pound.

Australian Lobster Tail* Market

Oven-Baked Pot Stickers 19
Suffed with tofu, mushrooms and red peppers.

ADD LOBSTER*, KING CRAB*, SCALLOPS* OR SHRIMP* TO ANY ENTREE 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.