



Starters

*Bacon-Wrapped Scallops**
Complimented with a spicy Dijon sauce
17

*Shrimp Cocktail**
Served with tomato-horseradish sauce
14

*Jalapeño Potato Skins**
Crispy potato skins topped with jalapeños and bacon
10

Artichoke (seasonal)
Citrus aioli and drawn butter on the side
10

Sautéed Mushrooms
Prepared with a white wine and herb-butter sauce
8

À La Carte

Your choice of one included with each entrée

Steamed Vegetable
6

Steamed Asparagus
6

Rice Pilaf
5

Baked Russet Potato
5

Twice-Cooked Cheese Potatoes
5

Extra Salad Charge (includes splitting an entrée)
9

Entrées

The Steak Pit proudly serves U.S.D.A Prime and Wagyu beef
From Snake River Farms
Entrées are served with your choice of side dish,
Steak Pit salad bowl and sprouted wheat bread.

Hand Cut Steaks

*Prime 12 oz. Peppercorn New York Strip** 46
Served with a sherry and wild mushroom sauce

*Prime 13 oz. Rib-eye** 47
Topped with smoked sea salt

*Prime 8 oz. Filet Mignon** 49

*Prime 12 oz. New York Strip** 45

*Wagyu 10 oz. Teriyaki Top Sirloin** 36

*Wagyu 10 oz. Top Sirloin** 35

*9 oz. Premium Pork Tenderloin** 29

Other excellent choices

*16oz Lobster Tail (seasonal)** 60

*1 lb. Seasonal Alaskan King Crab
Split legs** 48

*Oven-Baked Sea Scallops** 38

*Grilled Salmon Fillet** 31
Topped with Florentine sauce

*Fresh Idaho Rainbow Trout** 31
With citrus herb crust

*Grilled Teriyaki Shrimp** 29

*Grilled Chicken Piccata ** 25
Served on a bed of wild rice

Oven-Baked Pot Stickers 21
Stuffed with tofu, mushrooms and red peppers

Delicious additions to any entrée

*1/2 Order of Teriyaki Shrimp** 12

*1/2 lb. Seasonal King Crab Split Legs** 25

*1/2 Order of Oven-Baked Scallops** 19

Sherry Mushroom Sauce 6

Béarnaise Sauce 6