



STARTERS

<i>BACON-WRAPPED SCALLOPS*</i> <sup>GF</sup>	19
Complimented with a spicy Dijon sauce	
<i>SHRIMP COCKTAIL*</i> <sup>GF</sup>	15
Served with tomato-horseradish sauce	
<i>SAUTÉED MUSHROOMS</i> <sup>GF</sup>	9
Prepared with a white wine and herb-butter sauce	
<i>STEAK TARTARE*</i>	16
Prime tenderloin steak, béarnaise aioli, cornichons, quail egg yolk and charred bruschetta	
<i>SHISHITO PEPPERS</i>	12
Lemon-ginger aioli or spicy crab dip	

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SIDES

Choice of side included with entrée	
<i>ROASTED BABY CARROTS</i> <sup>GF DF</sup>	6
<i>ROASTED ASPARAGUS</i> <sup>GF DF</sup>	6
<i>RICE PILAF</i>	5
<i>BAKED RUSSET POTATO</i> <sup>GF DF</sup>	5
add bacon \$2	
<i>TWICE-COOKED CHEESE POTATOES</i>	5
add bacon \$2	
<i>EXTRA SALAD</i>	9
(includes splitting an entrée)	

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<sup>GF</sup> Gluten-Free <sup>DF</sup> Dairy Free <sup>V</sup> Vegetarian <sup>N</sup> Contains Nuts

All of our food is prepared in an open environment where food allergens may be present, including but not limited to peanuts, tree nuts, eggs, soy, wheat, milk, fish, and shellfish. Please advise your server if you or someone in your party has a food allergy or sensitivity.

\*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.

# ENTRÉES

The Steak Pit proudly serves U.S.D.A Prime 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

Served on sizzling plate, keeping your steak at temperature while you dine.

Your steak will arrive at the table sizzling. Please do not touch the plate, it will be very hot.

<i>PRIME 8 OZ. FILET MIGNON OSCAR*</i> <sup>GF</sup>	69
Served on a bed of roasted asparagus, topped with 3 oz. of shelled crab meat and our homemade Béarnaise sauce	
<i>PRIME 16 OZ. RIB-EYE*</i> <sup>GF</sup>	55
Topped with smoked sea salt	
<i>PRIME CENTER CUT 12 OZ. PEPPERCORN NEW YORK STRIP*</i>	54
Served with a sherry and wild mushroom sauce	
<i>PRIME 8 OZ. FILET MIGNON*</i> <sup>GF</sup>	54
<i>PRIME 12 OZ. NEW YORK STRIP*</i> <sup>GF</sup>	50
<i>PRIME 10 OZ. TOP SIRLOIN*</i> <sup>GF</sup>	39

## OTHER EXCELLENT CHOICES

<i>16OZ. LOBSTER TAIL (SEASONAL)*</i>	60
<i>1 LB. SEASONAL ALASKAN KING CRAB SPLIT LEGS*</i> <sup>GF</sup>	55
<i>OVEN-BAKED SEA SCALLOPS*</i>	40
<i>GRILLED SALMON FILLET*</i> <sup>GF</sup>	37
Topped with florentine sauce	
<i>FRESH IDAHO RAINBOW TROUT*</i> <sup>N</sup>	36
With citrus herb crust	
<i>GRILLED CHICKEN PICCATA*</i>	29
Served on a bed of wild rice	
<i>OVEN-BAKED POT STICKERS</i> <sup>V</sup>	26
Stuffed with tofu, mushrooms and red peppers	

## ADD-ONS

<i>½ LB. ALASKAN KING CRAB SPLIT LEGS*</i> <sup>GF</sup>	28
<i>½ ORDER OVEN-BAKED SCALLOPS*</i>	21
<i>SHRIMP SCAMPI*</i>	15
<i>SHERRY MUSHROOM SAUCE</i> <sup>GF</sup>	6
<i>BÉARNAISE SAUCE</i> <sup>GF</sup>	6