



## 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**

*Roasted Vegetable*  
6

*Roasted 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 Center Cut 12 oz. Peppercorn New York  
Strip\* 52*

*Served with a sherry and wild mushroom sauce*

*Prime 8 oz. Filet Mignon\* 52*

*Prime 12 oz. New York Strip\* 50*

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

*Wagyu 10 oz. Teriyaki Top Sirloin\* 36*

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## 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. Alaskan King Crab Split Legs\* 25*

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

*Sherry Mushroom Sauce 6*

*Béarnaise Sauce 6*

*Potato Upgrade with Bacon 2*

\*If you have a food allergy be sure to advise your server.