



STARTERS

<i>BACON-WRAPPED SCALLOPS*</i> ^{GF}	17
Complimented with a spicy Dijon sauce	
<i>SHRIMP COCKTAIL*</i> ^{GF}	14
Served with tomato-horseradish sauce	
<i>JALAPEÑO POTATO SKINS*</i> ^{GF}	10
Crispy potato skins with jalapeños and bacon	
<i>ARTICHOKE</i> ^{GF}	10
Citrus aioli and drawn butter on the side	
<i>SAUTÉED MUSHROOMS</i> ^{GF}	8
Prepared with a white wine and herb-butter sauce	

SIDES

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

^{GF} Gluten-Free ^{DF} Dairy Free ^V Vegetarian ^N 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 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

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>WAGYU 12 OZ. NEW YORK STRIP*</i> ^{GF}	68
<i>PRIME 8 OZ. FILET MIGNON OSCAR*</i> ^{GF} Served on a bed of roasted asparagus, topped with 3 oz. of shelled Alaskan King Crab meat and our homemade Béarnaise sauce	62
<i>PRIME CENTER CUT 12 OZ. NEW YORK STRIP OSCAR*</i> ^{GF} Served on a bed of roasted asparagus, topped with 3 oz. of shelled Alaskan King Crab meat and our homemade Béarnaise sauce	60
<i>PRIME CENTER CUT 12 OZ. PEPPERCORN NEW YORK STRIP*</i> Served with a sherry and wild mushroom sauce	52
<i>PRIME 8 OZ. FILET MIGNON*</i> ^{GF}	52
<i>PRIME 12 OZ. NEW YORK STRIP*</i> ^{GF}	50
<i>PRIME 13 OZ. RIB-EYE*</i> ^{GF} Topped with smoked sea salt	47
<i>PRIME 10 OZ. TERIYAKI TOP SIRLOIN*</i>	39
<i>PRIME 10 OZ. TOP SIRLOIN*</i> ^{GF}	37

OTHER EXCELLENT CHOICES

<i>16 OZ. LOBSTER TAIL (SEASONAL)*</i> ^{GF}	60
<i>1 LB. SEASONAL ALASKAN KING CRAB SPLIT LEGS*</i> ^{GF}	52
<i>OVEN-BAKED SEA SCALLOPS*</i>	38
<i>FRESH IDAHO RAINBOW TROUT*</i> ^N With citrus herb crust	35
<i>GRILLED SALMON FILLET*</i> ^{GF} Topped with Florentine sauce	35
<i>GRILLED TERIYAKI SHRIMP*</i>	32
<i>GRILLED CHICKEN PICCATA*</i> ^{GF} Served on a bed of wild rice	27
<i>OVEN-BAKED POT STICKERS</i> ^V Stuffed with tofu, mushrooms and red peppers	25

ADD-ONS

<i>½ LB. ALASKAN KING CRAB SPLIT LEGS*</i> ^{GF}	27
<i>½ ORDER OVEN-BAKED SCALLOPS*</i>	19
<i>½ ORDER TERIYAKI SHRIMP*</i>	12
<i>SHERRY MUSHROOM SAUCE</i> ^{GF}	6
<i>BÉARNAISE SAUCE</i> ^{GF}	6