



# Serving The Finest Prime Steaks, Chops & Seafood

This rustic mountain steak house located in the heart of the Snowbird Village in the Snowbird Center caters to every taste, including seafood lovers and vegetarians.



Choose from the famous Filet Oscar, the hearty portions of prime steaks, fresh seafood or even the big flavorful lobster tail. The extensive wine list will complement this meal to remember.

Group Menu Suggestion:  
We suggest selecting a few appetizers, served family-style as your guests arrive.

Full menu up to 40 people or choose one of the following prix fixe menus.

Executive Chef, Abe Rainey  
General Manager, Kevin Simms

\*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.

# \$80 Menu

## Appetizer

*Individual Sampler Plate*

*Selection:*

Bacon-Wrapped Scallops

Shrimp Cocktail

Jalapeño Potato Skins

Sautéed Mushrooms

## Salad

All-you-can-eat salad  
with choice of dressing

## Entrée

*Includes a choice of side dish.*

*All Steaks will include a side of Béarnaise Sauce or Sherry Mushroom Sauce.*

Prime Filet Mignon & Lobster Tail\*

Prime 2 oz. New York Strip & Lobster Tail\*

Prime 13 oz. Rib-eye & Lobster Tail\*

Fresh Idaho Rainbow Trout  
with citrus herb crust

Oven-Baked Sea Scallops

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

*\*crab may be substituted for lobster*

## Dessert

Chef's Selection

# \$60 Menu

## Appetizer

*Served Family-Style*

*Select 2:*

### Cold Appetizers

Shrimp Cocktail

Steamed Artichoke

Sautéed Mushrooms

Korean Lettuce Wrap

roasted marinated beef & turkey,  
carrot ginger sauce

### Hot Appetizers

Bacon-Wrapped Scallops

Jalapeño Potato Skins

## Salad

All-you-can-eat salad  
with choice of dressing

## Entrée

*Includes a choice of side dish.*

*All Steaks will include a side of Béarnaise Sauce or Sherry Mushroom Sauce.*

Prime 8 oz. Filet Mignon

Prime 12 oz. New York Strip

Prime 13 oz. Rib-eye

9 oz. Premium Pork Chop

Fresh Idaho Rainbow Trout

with citrus herb crust

Oven-Baked Sea Scallops

Oven-Baked Pot Stickers

stuffed with tofu, mushrooms and red peppers

## Dessert

Chef's Selection

# \$50 Menu

## Appetizer

*Served Family-Style*

*Select 2:*

### Cold Appetizers

Shrimp Cocktail

Steamed Artichoke

Sautéed Mushrooms

Korean Lettuce Wrap

roasted marinated beef & turkey,  
carrot ginger sauce

### Hot Appetizers

Bacon-Wrapped Scallops

Jalapeño Potato Skins

## Salad

All-you-can-eat salad  
with choice of dressing

## Entrée

*Includes a choice of side dish.*

*All Steaks will include a side of Béarnaise Sauce or Sherry Mushroom Sauce.*

Wagyu 10 oz. Top Sirloin

9 oz. Premium Pork Tenderloin

12 oz. Korean Marinated Kabob

Grilled Salmon Fillet

topped with Florentine sauce

Grilled Chicken Piccata

served on a bed of wild rice

Oven-Baked Pot Stickers

stuffed with tofu, mushrooms and red peppers

## Dessert

Chef's Selection

# Choice of Sides

*Chosen by guests the night of the event*

Steamed Vegetable  
Steamed Asparagus  
Rice Pilaf  
Baked Russet Potato  
Twice-Cooked Cheese Potatoes

# Choice of Sauces

*Chosen by guests the night of the event*

Béarnaise Sauce  
Sherry Mushroom Sauce

# Chef's Selection of Dessert

*All our desserts are house-made in our Snowbird bakery.  
Chef's selection will be offered the night of the event and  
may include the following desserts:*

Carrot Cake  
Mud Pie  
Chocolate Layered Brownie Cake



Restaurant Bookings  
(801) 947-7900  
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