



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

\$55 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

\$45 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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