



Prime Cuts. Prime Location.

Conveniently located at the Snowbird Center, and within walking distance from any lodging property at Snowbird, The Steak Pit offers a year-round mountain dinner option, top-notch service and attention to detail combined with an easy-going atmosphere.



The Steak Pit's menu caters to every taste, including vegetarians and seafood lovers. All menu items are built upon multiple courses beginning with generous helpings of fresh salads, before choosing from hand-crafted cuts of the finest steak from locally sourced Rocky Mountain farms or trout freshly pulled from Idaho streams. Our award-winning wine list is cultivated to create an exceptional and balanced selection of wines, and our staff is trained to assist guests in making an appropriate choice to pair with their food.

The Steak Pit proudly serves U.S.D.A Prime and Wagyu beef from Snake River Farms. Entrees are served with your choice of side dish, Steak Pit salad bowl and sprouted wheat bread.

Served on a 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.

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.

General Manager, Erik Jones
Chef, Brian Clark

\$55 Menu

Appetizer

Served Family-Style

Select 2:

Cold Appetizers

Shrimp Cocktail * ^{GF}

Served with tomato-horseradish sauce

Artichoke (Seasonal) ^{GF}

Citrus aioli and drawn butter on the side

Sautéed Mushrooms ^{GF}

Prepared with a white wine
and herb-butter sauce

Hot Appetizers

Bacon-Wrapped Scallops*

Complimented with a spicy Dijon sauce

Jalapeño Potato Skins* ^{GF}

Crispy potato skins with jalapeños and bacon

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* ^{GF}

Prime 10 oz. Korean Marinated Kabob*

Grilled Salmon Fillet* ^{GF}

topped with Florentine sauce

Grilled Chicken Piccata* ^{GF}

served on a bed of wild rice

Grilled Teriyaki Shrimp*

Oven-Baked Pot Stickers ^V

stuffed with tofu, mushrooms and red peppers

Dessert

Carrot Cake ^{V N}

* Gluten-Free * Dairy Free * Vegetarian * Contains Nuts

Prices do not include 19% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. November 2019

*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.

\$65 Menu

Appetizer

Served Family-Style

Select 2:

Cold Appetizers

Shrimp Cocktail * ^{GF}

Served with tomato-horseradish sauce

Artichoke (Seasonal) ^{GF}

Citrus aioli and drawn butter on the side

Sautéed Mushrooms ^{GF}

Prepared with a white wine
and herb-butter sauce

Hot Appetizers

Bacon-Wrapped Scallops*

Complimented with a spicy Dijon sauce

Jalapeño Potato Skins* ^{GF}

Crispy potato skins with jalapeños and bacon

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 Center Cut 12 oz. New York Strip*

Served with a sherry and wild mushroom sauce

Prime 8 oz. Filet Mignon* ^{GF}

Prime 13 oz. Rib-Eye*

Topped with smoked sea salt

Fresh Idaho Rainbow Trout*

with citrus herb crust

Oven-Baked Sea Scallops*

Oven-Baked Pot Stickers ^V

stuffed with tofu, mushrooms and red peppers

Dessert

Chocolate Layered Brownie Cake ^V

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\$80 Menu

Appetizer

Individual Sampler Plate

Selection:

Bacon-Wrapped Scallops*

Complimented with a spicy Dijon sauce

Jalapeño Potato Skins* ^{GF}

Crispy potato skins with jalapeños and bacon

Shrimp Cocktail* ^{GF}

Served with tomato-horseradish sauce

Sautéed Mushrooms ^{GF}

Prepared with a white wine and herb-butter sauce

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 8 oz. Mignon & 1/2 lb. Alaskan King Crab* ^{GF}

Prime Center Cut 12 oz. New York Strip & 1/2 lb. Alaskan King Crab*

Prime 13 oz. Rib-Eye & 1/2 lb. Alaskan King Crab * ^{GF}

Fresh Idaho Rainbow Trout*

with citrus herb crust

Oven-Baked Sea Scallops*

Oven-Baked Pot Stickers ^V

stuffed with tofu, mushrooms and red peppers

Dessert

Mascarpone Lemon Cheesecake ^V

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Sides

Chosen by guests the night of the event

Roasted Vegetable (GF) (DF)

Roasted Asparagus (GF) (DF)

Rice Pilaf

Baked Russet Potato (GF) (DF)

Twice-Cooked Cheese Potatoes

Sauces

Chosen by guests the night of the event

Béarnaise Sauce (GF)

Sherry Mushroom Sauce (DF)

Desserts

All our desserts are house-made in our Snowbird bakery.

Carrot Cake (V)

Chocolate Layered Brownie Cake (V)

Mascarpone Lemon Cheesecake (V)



Restaurant Bookings
(801) 947-7900
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