



# 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 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.

# \$60 Menu

## Appetizer

*Served Family-Style*

*Select 2:*

### Cold Appetizers

#### Shrimp Cocktail\* <sup>GF</sup>

Served with tomato-horseradish sauce

#### Steak Tartare\*

Prime tenderloin steak, béarnaise aioli, cornichons, quail egg yolk and charred bruschetta

#### Sautéed Mushrooms <sup>GF</sup>

Prepared with a white wine and herb-butter sauce

### Hot Appetizers

#### Bacon-Wrapped Scallops\* <sup>GF</sup>

Complimented with a spicy Dijon sauce

#### Shishito Peppers

Lemon-ginger aioli or spicy crab dip

## 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 10 oz. Top Sirloin\* <sup>GF</sup>

#### Grilled Salmon Fillet\* <sup>GF</sup>

topped with Florentine sauce

#### Grilled Chicken Piccata\* <sup>GF</sup>

served on a bed of wild rice

#### Oven-Baked Pot Stickers <sup>V</sup>

stuffed with tofu, mushrooms and red peppers

## Dessert

### Carrot Cake <sup>V</sup> <sup>N</sup>

\* 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. January 2020

\*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.

# \$75 Menu

## Appetizer

*Served Family-Style*

*Select 2:*

### Cold Appetizers

#### Shrimp Cocktail \* <sup>GF</sup>

Served with tomato-horseradish sauce

#### Steak Tartare\*

Prime tenderloin steak, béarnaise aioli, cornichons, quail egg yolk and charred bruschetta

#### Sautéed Mushrooms <sup>GF</sup>

Prepared with a white wine and herb-butter sauce

### Hot Appetizers

#### Bacon-Wrapped Scallops\* <sup>GF</sup>

Complimented with a spicy Dijon sauce

#### Shishito Peppers

Lemon-ginger aioli or spicy crab dip

## 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 12 oz. New York Strip\*

Served with a sherry and wild mushroom sauce

#### Prime 8 oz. Filet Mignon\* <sup>GF</sup>

#### Prime 16 oz. Rib-Eye\*

Topped with smoked sea salt

#### Fresh Idaho Rainbow Trout\*

with citrus herb crust

#### Oven-Baked Sea Scallops\*

#### Oven-Baked Pot Stickers <sup>V</sup>

stuffed with tofu, mushrooms and red peppers

## Dessert

Chocolate Layered Brownie Cake <sup>V</sup>

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# \$110 Menu

## Appetizer

*Individual Sampler Plate*

*Selection:*

### Bacon-Wrapped Scallops\* <sup>GF</sup>

Complimented with a spicy Dijon sauce

### Steak Tartare\*

Prime tenderloin steak, béarnaise aioli, cornichons, quail egg yolk and charred bruschetta

### Shrimp Cocktail\* <sup>GF</sup>

Served with tomato-horseradish sauce

### Sautéed Mushrooms <sup>GF</sup>

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\* <sup>GF</sup>

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

Prime 16 oz. Rib-Eye & 1/2 lb. Alaskan King Crab \* <sup>GF</sup>

Fresh Idaho Rainbow Trout\*

with citrus herb crust

Oven-Baked Sea Scallops\*

Oven-Baked Pot Stickers <sup>V</sup>

stuffed with tofu, mushrooms and red peppers

## Dessert

Mascarpone Lemon Cheesecake <sup>V</sup>

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# Sides

*Chosen by guests the night of the event*

Roasted Baby Carrots (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  
groupsales@snowbird.com