



STARTERS

<i>BACON-WRAPPED SCALLOPS*</i> ^{GF}	26
Spicy Dijon sauce	
<i>SHRIMP COCKTAIL*</i> ^{GF}	19
Tomato-horseradish sauce	
<i>SHISHITO PEPPERS</i> ^V	18
Lemon-ginger aioli	
<i>STEAMED ARTICHOKEs</i>	16
Garlic, lemon & butter	
<i>LOBSTER MAC & CHEESE*</i>	20
Maine lobster with three-cheese blend sauce & cavatappi pasta	

ENTRÉES

The Steak Pit proudly serves Certified Angus Beef®.
Entrées are served with your choice of side dish a Steak Pit salad bowl and freshly baked bread.

HAND-CUT STEAKS

Served on a sizzling plate to keep your steak at temperature while you dine.

Please do not touch the plate, it will be very hot.

<i>16 OZ. WASATCH C.A.B. RIBEYE*</i> ^{GF}	70
Topped with smoked sea salt	
<i>8 OZ. WASATCH C.A.B. FILET MIGNON*</i> ^{GF}	67
<i>12 OZ. DOUBLE R RANCH NEW YORK STRIP*</i>	65

WAGYU STEAKS

<i>16 OZ. SNAKE RIVER FARMS WAGYU RIBEYE*</i>	102
<i>14 OZ. SNAKE RIVER FARMS WAGYU NEW YORK STRIP*</i>	85

OTHER EXCELLENT CHOICES

<i>16 OZ. IBERIAN TOMAHAWK PORK CHOP*</i> ^{GF}	56
<i>PAN SEARED SEA SCALLOPS*</i>	52
<i>GRILLED SALMON FILLET*</i> ^{GF} Lemon chive butter & fresh dill	44
<i>IDAHO RAINBOW TROUT*</i> ^N Herb-crusted	42
<i>FARRO BOWL</i> ^V Sweet potato, butternut squash, pickled red onion, asparagus, garlic confit, balsamic reduction, soft herbs	32
<i>KING CRAB*</i> 1 LB. beurre monté, herbs, drawn butter	95

ACCOMPANIMENTS

<i>½ LB. KING CRAB*</i>	75
<i>½ ORDER PAN SEARED SCALLOPS*</i>	25
<i>SHRIMP SCAMPI*</i>	19
<i>SHERRY MUSHROOM SAUCE</i> ^{DF}	6
<i>BÉARNAISE SAUCE</i> ^{GF}	6
<i>OSCAR STYLE*</i>	17
<i>BLEU CHEESE TOPPING</i>	8

SIDES

Choice of side included with entrée	
<i>HONEY-GLAZED CARROTS</i> ^{GF V}	7
<i>ROASTED ASPARAGUS</i> ^{GF DF V}	7
<i>BAKED RUSSET POTATO</i> ^{GF DF V}	6
<i>TWICE-COOKED CHEESE POTATOES</i> ^V	6
<i>EXTRA SALAD</i> ^V	10
<i>SAUTÉED MUSHROOMS</i> ^{GF V} White wine butter sauce	12
<i>LOBSTER MAC & CHEESE*</i>	12

^{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.

A 19% Gratuity will be added to parties of 8 or more.