

Steak Pit

STARTERS

<i>BACON-WRAPPED SCALLOPS*</i> Ⓞ	24
Complimented with a spicy Dijon sauce	
<i>SHRIMP COCKTAIL*</i> Ⓞ	17
Served with tomato-horseradish sauce	
<i>SAUTÉED MUSHROOMS</i> Ⓞ Ⓟ	11
Prepared with a white wine and herb-butter sauce	
<i>SHISHITO PEPPERS</i> Ⓟ	16
Lemon-ginger aioli	

SIDES

Choice of side included with entrée	
<i>HONEY-GLAZED CARROTS</i> Ⓞ Ⓟ	7
<i>ROASTED ASPARAGUS</i> Ⓞ Ⓞ Ⓟ	7
<i>RICE PILAF</i> Ⓟ	6
<i>BAKED RUSSET POTATO</i> Ⓞ Ⓞ Ⓟ	6
<i>TWICE-COOKED CHEESE POTATOES</i> Ⓟ	6
<i>EXTRA SALAD</i> Ⓟ	9
(includes splitting an entrée)	

Ⓞ Gluten-Free Ⓞ Dairy Free Ⓟ Vegetarian Ⓝ 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.

ENTRÉES

The Steak Pit proudly serves U.S.D.A Prime beef

Entrées are served with your choice of side dish, Steak Pit salad bowl and sprouted wheat bread.

HAND CUT STEAKS

Served on 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.

<i>PRIME 16 OZ. RIB-EYE*</i> ^{GF}	65
Topped with smoked sea salt	
<i>PRIME 8 OZ. FILET MIGNON*</i> ^{GF}	62
<i>PRIME CENTER CUT 12 OZ. PEPPERCORN NEW YORK STRIP*</i>	60
Served with a sherry and wild mushroom sauce	
<i>PRIME 12 OZ. NEW YORK STRIP*</i> ^{GF}	57
<i>PRIME 10 OZ. TOP SIRLOIN*</i> ^{GF}	42

OTHER EXCELLENT CHOICES

<i>OVEN-BAKED SEA SCALLOPS*</i>	48
<i>GRILLED SALMON FILLET*</i> ^{GF}	41
Topped with lemon chive butter and fresh dill	
<i>FRESH IDAHO RAINBOW TROUT*</i> ^N	39
With citrus herb crust	
<i>GRILLED CHICKEN PICCATA*</i>	35
Served on a bed of wild rice	
<i>OVEN-BAKED POT STICKERS</i> ^V	30
Stuffed with tofu, mushrooms and red peppers	

ADD-ONS

<i>½ ORDER OVEN-BAKED SCALLOPS*</i>	25
<i>SHRIMP SCAMPI*</i>	17
<i>SHERRY MUSHROOM SAUCE</i> ^{GF}	6
<i>BÉARNAISE SAUCE</i> ^{GF}	6

STARTERS

BACON-WRAPPED SCALLOPS* ^{GF}
Complimented with a spicy Dijon sauce

SHRIMP COCKTAIL* ^{GF}
Served with tomato-horseradish sauce

SAUTÉED MUSHROOMS ^{GF}
Prepared with a white wine and herb-butter sauce

SHISHITO PEPPERS
Lemon ginger aioli

SIDES

Choice of side included with entrée

HONEY-GLAZED CARROTS ^{GF V}

ROASTED ASPARAGUS ^{GF GF}

RICE PILAF

BAKED RUSSET POTATO ^{GF GF}

TWICE-COOKED CHEESE POTATOES

EXTRA SALAD
(includes splitting an entrée)

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The Steak Pit proudly serves U.S.D.A Prime beef
Entrées are served with your choice of side dish, Steak Pit salad bowl and sprouted wheat bread.

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PRIME 16 OZ. RIB-EYE* ^{GF}
Topped with smoked sea salt

PRIME 12 OZ. NEW YORK STRIP* ^{GF}

PRIME CENTER CUT 12 OZ. PEPPERCORN NEW YORK STRIP*
Served with a sherry and wild mushroom sauce

PRIME 8 OZ. FILET MIGNON* ^{GF}

PRIME 10 OZ. TOP SIRLOIN* ^{GF}

OTHER EXCELLENT CHOICES

OVEN-BAKED SEA SCALLOPS*

GRILLED SALMON FILLET* ^{GF}
Topped with lemon chive butter and fresh dill

FRESH IDAHO RAINBOW TROUT* ^N
With citrus herb crust

GRILLED CHICKEN PICCATA*
Served on a bed of wild rice

OVEN-BAKED POT STICKERS ^V
Stuffed with tofu, mushrooms and red peppers

ADD-ONS

½ ORDER OVEN-BAKED SCALLOPS*
SHRIMP SCAMPI*

SHERRY MUSHROOM SAUCE ^{GF}
BÉARNAISE SAUCE ^{GF}



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Open Sunday through Thursday from 6 pm to 9 pm,
Friday and Saturday 5:30 to 9 pm. Reservations Required.