



# A Steak House Unlike Any Other.

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 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 Certified Angus Beef Choice C.A.B. from locally sourced 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.

Manager: Ben Hoerst  
Chef: Brian Clark



# \$76 Menu

## Appetizer

*Served Family-Style Select 2:*

### Cold Appetizers

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

Served with tomato-horseradish sauce

#### 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

## 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.*

### 10 oz. Niman CAB Choice Center Cut Top Sirloin\* <sup>GF</sup>

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

topped with lemon chive butter and fresh dill

#### 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 N</sup>

cream cheese icing

\* 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. April 2023

\*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.



# \$96 Menu

## Appetizer

*Served Family-Style Select 2:*

### Cold Appetizers

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

Served with tomato-horseradish sauce

**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

## 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.*

**12 oz. Wasatch CAB Choice New York Strip Center Cut\***

**8 oz. Wasatch CAB Choice Tenderloin Steak Center Cut\*** <sup>GF</sup>

**16 oz. Wasatch CAB Choice Ribeye\***

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 Avalanche Cake** <sup>V</sup>

layers of chocolate cake, chocolate mousse,  
chocolate brownie, whipped cream and caramel drizzle

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# \$129 Menu

## Appetizer

*Individual Sampler Plate Selection:*

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

Complimented with a spicy Dijon sauce

**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.*

**8 oz. Wasatch CAB Choice Tenderloin Steak Center Cut & Shrimp Scampi\*** <sup>GF</sup>

**12 oz. Wasatch CAB Choice New York Strip Center Cut & Shrimp Scampi\***

**16 oz. Wasatch CAB Choice Ribeye & Shrimp Scampi\*** <sup>GF</sup>

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

**Lemon Marscarpone Cheesecake** <sup>V</sup>

Italian cream cheese, lemon topping, blueberry sauce

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# Sides

*Chosen by guests the night of the event*

Honey Glazed 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)



Restaurant Bookings  
(801) 947-7900  
[groupsales@snowbird.com](mailto:groupsales@snowbird.com)