



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 from locally sourced farms or trout freshly pulled from Idaho streams. Our 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 (C.A.B.). 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: Ciarra McNeely
Chef: Brian Clark

\$80 Menu

Appetizer

Served Family-Style Select 2:

Shrimp Cocktail* (GF)
Tomato-horseradish sauce

Steamed Artichokes
Garlic, lemon & butter

Bacon-Wrapped Scallops* (GF)
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.

8 oz. Wasatch C.A.B. Filet Mignon* (GF)
add \$10 per person

Grilled Salmon Fillet* (GF)
Lemon chive butter and fresh dill

16 oz. Iberian Tomahawk Pork Chop (GF)

Farro Bowl (V)
Sweet potato, butternut squash, pickled red onion,
asparagus, garlic confit, balsamic reduction, soft herbs

Dessert

Carrot Cake (V) (N)
cream cheese icing

(GF) Gluten-Free (DF) Dairy Free (V) Vegetarian (N) Contains Nuts

Prices do not include 19% service charge, private booking fees and applicable sales tax. All prices and menus are subject to change. February 2024

*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.

\$100 Menu

Appetizer

Served Family-Style Select 2:

Shrimp Cocktail * (GF)
Tomato-horseradish sauce

Steamed Artichokes
Garlic, lemon & butter

Bacon-Wrapped Scallops* (GF)
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. Double R Ranch New York Strip*

8 oz. Wasatch C.A.B. Filet Mignon* (GF)

16 oz. Wasatch C.A.B. Ribeye * (GF)
Smoked sea salt

Idaho Rainbow Trout*
Citrus herb crust

Seared Sea Scallops*

Farro Bowl (V)
Sweet potato, butternut squash, pickled red onion,
asparagus, garlic confit, balsamic reduction, soft herbs

Dessert

Chocolate Avalanche Cake (V)
layers of chocolate cake, chocolate mousse,
chocolate brownie, whipped cream, caramel drizzle

(GF) Gluten-Free (DF) Dairy Free (V) Vegetarian (N) Contains Nuts

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\$130 Menu

Appetizer

Individual Sampler Plate Selection:

Bacon-Wrapped Scallops* (GF)

Spicy Dijon sauce

Shrimp Cocktail* (GF)

Tomato-horseradish 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.

8 oz. Wasatch C.A.B. Filet Mignon Oscar Style* (GF)

12 oz. Double R Ranch New York Strip Oscar Style*

16 oz. Snake River Farms Wagyu Ribeye Oscar Style* (GF)

Smoked sea salt

Idaho Rainbow Trout*

Citrus herb crust

Seared Sea Scallops*

Farro Bowl (V)

Sweet potato, butternut squash, pickled red onion,
asparagus, garlic confit, balsamic reduction, soft herbs

Dessert

Lemon Marscarpone Cheesecake (V)

Italian cream cheese, lemon topping, blueberry sauce

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

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Sides

Chosen by guests the night of the event

Honey Glazed Carrots (GF) (DF)

Roasted Asparagus (GF) (DF)

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