

PITTSBURGH BLUE DINNER SPECIALS

WATERMELON & BEET SALAD

*fresh watermelon, roasted beets, burrata, basil pesto,
tajin roasted pistachios, arugula, mint-lime dressing*
15.95

LOBSTER CAKES

*cold water Canadian lobster, dijon, mayonnaise,
black pepper, brioche*
26.95

STEAK TARTARE

*beef tenderloin, shallot, caper, horseradish, tobasco,
worcestershire, black truffle, pecorino romano,
micro arugula, grilled ciabatta*
29.95

60 DAY PRIME RIBEYE

14oz prime linz black angus boneless ribeye, dry aged 60 days
89.95

65 DAY NEW YORK

19oz bone-in linz special reserve New York, dry aged 65 days
89.95

DRY AGED PORTERHOUSE

24oz linz special special reserve black angus, dry aged 28 days
75.95

GRILLED CORN "ELOTE" STYLE

*ancho chili aioli, fontal cheese, fresh lime,
scallion, tortilla crust*
15.95

*Please note that eating raw or undercooked beef, poultry, fish, shellfish or egg can increase the risk of food borne illness. This risk increases with some medical conditions.

In order to maintain quality benefits for our employees, Pittsburgh Blue will add a 5% employee wellness service charge to our guest checks. This is not an employee gratuity.

PITTSBURGH BLUE DRINK SPECIALS

— — — WINES — — —

PANNIER CHAMPAGNE - 21gl

Champagne, France n/v

CAYMUS CABERNET SAUVIGNON - 30 gl

Napa Valley, California 2019

— — — COCKTAILS — — —

WHITE SANGRIA - 14

Pinot Grigio, Peach Schnapps, Mixed Fruit

SPICY WATERMELON MARGARITA - 14

*Jalapeno Infused Tequila, Triple Sec, Watermelon,
Lime Juice, Black Hawaiian Sea Salt*

— — — ROTATING BEERS — — —

MANGO CART WHEAT ALE - 8

GOLDEN ROAD BREWING CO.

Los Angeles, CA

BLONDE ALE - 8

ALPHABET CITY

New York, NY

— — — WHISKY FLIGHTS — — —

RYES - 35

**P.B. EXCLUSIVE WHISTLE PIG 10,
HIGH WEST "RENDEZVOUS", WOODFORD RYE**

CASK FINISH - 50

**DAVISS COUNTY CAB SAUV CASK,
BARREL "DOVETAIL", KAVALAN SHERRY OAK**

SCOTCH - 31

HIGHLAND PARK 12, GLEN GRANT 12, ARDBEG UIGEADAIL