

APPETIZERS FOR SHARING


THICK-CUT ONION RINGS	16.95
<i>truffle-honey mustard</i>	
CALAMARI	18.95
<i>sweet peppers, lemon aioli</i>	
 BOURBON MAPLE GLAZED BACON	19.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
JUMBO SHRIMP COCKTAIL	22.95
<i>cocktail sauce & fresh horseradish</i>	
COCONUT SHRIMP	19.95
<i>spicy ginger pineapple chutney</i>	
LAMB LOLLIPOPS*	23.95
<i>charbroiled rack of lamb, tomato-caper relish</i>	
SEA SCALLOPS 'BENEDICT'*	24.95
<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
 BEEF CARPACCIO*	25.95
<i>lobster, truffle, shallot, caper, parmesan, brioche</i>	
FRESH SHUCKED OYSTERS*	HALF DOZEN 28.95 / DOZEN 49.95
<i>cocktail sauce & mignonette</i>	

Seafood Tower*

small 135/large 245

coldwater lobster, red king crab, jumbo shrimp, oyster, cocktail sauce, mignonette, tabasco, lemon

SOUPS & SIDE SALADS

SWEET CORN LOBSTER CHOWDER	CUP 9.95	BOWL 13.95
<i>fresh lobster & crème fraîche</i>		
FRENCH ONION SOUP	CUP 7.95	BOWL 10.95
STEAKHOUSE CHILI	CUP 9.95	BOWL 13.95
<i>cheddar, sour cream, tomato & chives</i>		
CAESAR SALAD*	11.95	
<i>romaine, shaved parmesan, soft boiled egg, house-made caesar dressing & herbed butter croutons</i>		
SPINACH SALAD	11.95	
<i>strawberries, goat cheese, candied pecans, poppy seed vinaigrette</i>		
THE DINNER SALAD	9.95	
<i>iceberg lettuce, cherry tomatoes, cucumber, red onion, & your choice of house-made dressing</i>		
 BLT ICEBERG WEDGE	12.95	
<i>crumbled blue cheese, tomato, red onion, applewood-smoked bacon with your choice of house-made dressing</i>		


1000 Island, Balsamic Vinaigrette, Blue Cheese, Caesar, French, Lemon Citrus Vinaigrette, Poppy Seed, Ranch

ENTRÉE SALADS

SEAFOOD COBB SALAD	22.95
<i>lobster, shrimp, avocado, tomato, hard boiled egg, chopped bacon & scallion with lemon mustard vinaigrette</i>	
GRILLED STEAK SALAD*	20.95
<i>baby field greens, tomatoes, red onion, red peppers, blue cheese & balsamic vinaigrette</i>	

BURGERS & SANDWICHES

served with parmesan fries

CLASSIC BURGER*	17.95
<i>lettuce, tomato, onion - add cheese \$1 - add applewood-smoked bacon \$2</i>	
KNIFE AND FORK CHICKEN CLUB	16.95
 PRIME RIB FRENCH DIP*	21.95

FEATURED WINE



CASTELLO DI
VOLPAIA

VARIETAL: SANGIOVESE
REGION: MONTI DEL CHIANTI

\$70 BOTTLE - \$20 GLASS

TASTING NOTES:
Crushed red berry fruit, violet, and minerality

PAIRS WELL WITH:
*Grilled and roasted red meats.
Mushrooms, big flavors.*



FILET MIGNON

hand-selected, center-cut & naturally-aged for tenderness & flavor

FILET MIGNON*	49.95	BLUE CHEESE-CRUSTED FILET*	52.95
		<i>topped with a blue cheese crust</i>	
HORSERADISH-CRUSTED FILET*	52.95	FILET AMERICAN*	53.95
		<i>topped with tillamook cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	52.95	FILET "OSCAR"*	61.95
		<i>topped with a crab cake, asparagus & béarnaise</i>	

for the lighter appetite - try our PETITE FILET* . . . 34.95

Steak Sauces & Enhancements

Béarnaise Sauce • Marsala Mushroom • Shallot Demi • Horseradish Cream • Hollandaise 2.95 each

PITTSBURGH BLUE PROPRIETARY STEAKS

AGED CHOICE SIRLOIN*	39.95	COWBOY RIBEYE*	59.95
AGED RIBEYE*	53.95	BONE-IN NEW YORK STRIP*	51.95
BONE-IN TENDERLOIN*	65.95	PORTERHOUSE*	59.95

Charbroiled Steak Sampler*

219.95

sliced & served with a variety of house made sauces

Salt-Crusted Prime Rib*

Twenty-one day aged Midwestern Prime Rib, slowly roasted with sea salt & herbs

QUEEN'S CUT* (10 OZ) 39.95	KING'S CUT* (16 OZ) 47.95	KING'S MOTHER-IN-LAW'S CUT* (24 OZ) 54.95
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served with au jus and horseradish sauce *served until we run out

OTHER ENTRÉES

OVEN-ROASTED CHICKEN	27.95	PISTACHIO CRUSTED WALLEYE*	33.95
		<i>lemon-dill butter sauce</i>	
CEDAR PLANK ROASTED SALMON*	36.95	WILD KING CRAB LEGS*	MARKET
		<i>red king crab, drawn butter, lemon</i>	
WILD MUSHROOM RAVIOLI	22.95	COLDWATER LOBSTER TAIL*	MARKET
		<i>canadain, drawn butter, lemon</i>	
		SOY MISO GLAZED SEA BASS*	39.95
		<i>sesame green beans, pickled ginger</i>	

All seafood offerings are also available simply broiled with fresh lemon & olive oil

TABLE-SIZED ACCESSORIES

Served family style 15.95 Available for one 11.95

PAN ROASTED MUSHROOMS	BROCCOLI/HOLLANDAISE	GROWN-UP MAC & CHEESE
CREAMED SWEET CORN	CREAMED SPINACH	GREEN BEANS AMANDINE
ASPARAGUS/HOLLANDAISE	BUFFALO BRUSSELS SPROUTS	

LOADED MASHED POTATOES

applewood-smoked bacon, sour cream, cheddar cheese & chives

SINGLE (serves 1-2) 11.95 LARGE (serves 3-4) 16.95

PARMESAN FRIES	8.95	HASH BROWNS	15.95
IDAHO ONE POUND BAKED	9.95	HASH BROWNS WITH ONION	16.95
		HASH BROWNS BLUE STYLE	17.95
		<i>applewood-smoked bacon, tabasco, onion & blue cheese</i>	

STEAK ORDERING GUIDE

Pittsburgh Blue—Charred Black Outside, Cold & Red Center Blue—Cold, Red Center Rare—Very Red, Cool Center
 Medium Rare—Red, Warm Center Medium—Pink, Hot Center Medium Well—Dull Pink Center Well—Cooked Throughout

PITTSBURGH BLUE SIGNATURE ITEMS

In order to maintain quality benefit programs, Pittsburgh Blue adds a 5% employee benefits service charge to our guest checks. This is not an employee gratuity.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. *Served raw or undercooked