

APPETIZERS FOR SHARING

JUMBO SHRIMP COCKTAIL	22.95
<i>cocktail sauce & fresh horseradish</i>	
CALAMARI	17.95
<i>sweet giardiniera, lemon aioli</i>	
 BOURBON MAPLE GLAZED BACON	19.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
STUFFED MUSHROOMS	17.95
<i>andouille, blue cheese, herb shallot butter</i>	
SEA SCALLOPS 'BENEDICT'*	24.95
<i>applewood-smoked bacon, hollandaise, brioche bread</i>	
 COCONUT SHRIMP	18.95
<i>spicy ginger pineapple chutney</i>	
THICK-CUT ONION RINGS	16.95
<i>green goddess dipping sauce</i>	
JUMBO LUMP CRAB CAKE	19.95
<i>sweet corn puree, heirloom tomato relish</i>	
STEAKHOUSE WINGS	17.95
<i>buffalo, dry rub, or honey BBQ sauce with blue cheese dressing</i>	
BUFFALO SHRIMP	22.95
<i>house-made buffalo sauce, Blue cheese dressing</i>	
FRESH SHUCKED OYSTERS*	HALF DOZEN 28.95 / DOZEN 49.95
<i>cocktail sauce & mignonette</i>	

Seafood Towers

SINGLE 110 | DOUBLE 220


ROASTED

*king crab, scallops, shrimp, lobster,
littleneck clams, roasted garlic-chili butter*

CHILLED

*king crab, oysters, shrimp, lobster,
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
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, honey lavender 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, green onion, applewood-smoked bacon & your choice of house-made dressing</i>		
<i>French, Ranch, Blue Cheese, Honey Lavender Vinaigrette, Champagne Vinaigrette, Balsamic Vinaigrette, Ceasar, Thousand Island, Citrus Vinaigrette, Green Goddess</i>		

ENTRÉE SALADS

SEAFOOD COBB SALAD	22.95
<i>king crab, shrimp, avocado, tomato, hard boiled egg, chopped bacon & scallion with citrus-herb 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 • 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

THE PITTSBURGH BLUE EXPERIENCE*

MARKET PRICE

Chef's selection of our finest cuts of the evening, sliced and served with a variety of 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	KING CRAB LEGS*	MARKET
<i>rosemary-lemon pan jus</i>		<i>red king crab, drawn butter, lemon</i>	
CEDAR PLANK ROASTED SALMON*	36.95	LOBSTER TAIL*	MARKET
<i>horseradish-parmesan crust, whole-grain mustard sauce</i>		<i>canadian cold water, drawn butter</i>	
WILD MUSHROOM RAVIOLI	22.95	SOY MISO GLAZED SEA BASS*	39.95
<i>mushroom-parmesan ravioli, spinach, roasted red pepper & balsamic reduction</i>		<i>sesame green beans, pickled ginger</i>	
PISTACHIO CRUSTED WALLEYE*	33.95	CRAB STUFFED SHRIMP*	39.95
<i>lemon-dill butter sauce</i>		<i>Jumbo lump crab & parmesan filling, charred lemon, herb shallot butter</i>	

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

TABLE-SIZED ACCESSORIES

Served family style 16.95 Available for one 11.95

ASPARAGUS/HOLLANDAISE CREAMED SPINACH	PAN ROASTED MUSHROOMS CREAMED SWEET CORN BROCCOLI/HOLLANDAISE	GROWN-UP MAC & CHEESE with BACON GREEN BEANS AMANDINE
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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*