


**APPETIZERS FOR SHARING**

- SCALLOPS BENEDICT. . . . . 19.95  
*applewood-smoked bacon, hollandaise, brioche*
-  BOURBON MAPLE GLAZED BACON . . . . . 17.95  
*sweet corn purée, spoonbread, jalapeños*
- JUMBO SHRIMP COCKTAIL . . . . . 19.95  
*cocktail sauce & fresh horseradish*

**SOUPS & SIDE SALADS**

- THE DINNER SALAD . . . . . 8.95  
*iceberg lettuce, cherry tomatoes, cucumber, red onion & your choice of housemade dressing*
-  BLT ICEBERG WEDGE . . . . . 12.95  
*crumbled blue cheese, tomato, red onion, applewood-smoked bacon with your choice of housemade dressing*

**BURGERS & SANDWICHES**

with hand-cut parmesan fries or a side salad

- CLASSIC BURGER\* . . . . . 14.95  
*add cheese \$1 add applewood-smoked bacon \$2*
- KNIFE AND FORK CHICKEN CLUB . . . . . 14.95
- PRIME RIB FRENCH DIP\* . . . . . 19.95

**FILET MIGNON**

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

- FILET MIGNON\* . . . . . 39.95
- HORSERADISH CRUSTED FILET\* . . . . . 42.95  
*topped with creamy horseradish & toasted bread crumbs*
- BLUE CHEESE CRUSTED FILET\* . . . . . 42.95  
*naturally aged with a blue cheese crust*
- FILET AMERICAN\* . . . . . 43.95  
*topped with Tillamook cheddar & applewood-smoked bacon*

for the lighter appetite - try our PETITE FILET\* . . . . . 30.95

**PITTSBURGH BLUE PROPRIETARY STEAKS**

- BONE-IN NY STRIP\* . . . . . 42.95
- BONE-IN FILET\* . . . . . 59.95
- AGED RIBEYE\* . . . . . 44.95
- COWBOY RIBEYE\* . . . . . 51.95
- PORTERHOUSE\* . . . . . 51.95
- AGED SIRLOIN\* . . . . . 33.95

**Herb Crusted Prime Rib\***

Twenty-one day aged Midwest-Raised Prime Rib, slowly roasted under a mountain of seasoned salt

- QUEEN'S CUT (10 OZ) 32.95
- KING'S CUT (16 OZ) 39.95
- KING'S MOTHER-IN-LAW'S CUT (24 OZ) 45.95

Served with Au Jus & Horseradish Sauce  
Served until we run out

**OTHER ENTRÉES**

- OVEN ROASTED CHICKEN . . . . . 24.95  
*rosemary-lemon pan jus*
- CEDAR PLANK ROASTED SALMON\* . . . . . 33.95  
*horseradish-parmesan crust, whole-grain mustard sauce*
- PISTACHIO CRUSTED WALLEYE . . . . . 32.95  
*lemon-dill butter sauce*
- WILD MUSHROOM RAVIOLI . . . . . 21.95  
*mushroom-parmesan ravioli, spinach, roasted red pepper & balsamic reduction*

**TABLE SIZED ACCESSORIES**

*Served family style 13.95 Available for one 9.95*

- ASPARAGUS/HOLLANDAISE
- PAN ROASTED MUSHROOMS
- GROWN-UP MAC & CHEESE
- CREAMED SPINACH
- GREEN BEANS AMANDINE

**LOADED MASHED POTATOES**

*Applewood-Smoked Bacon, Sour Cream, Cheddar Cheese, & Chives*  
SINGLE 9.95 (serves 1-2) LARGE 13.95 (serves 3-4)

- HAND-CUT PARMESAN FRIES. . . . . 6.95
- HASH BROWNS . . . . . 13.95
- HASH BROWNS WITH ONION. . . . . 14.95
-  HASH BROWNS BLUE STYLE . . . . . 15.95  
*applewood-smoked bacon, tabasco, onion, & blue cheese*

**DESSERT**

- Served Family Style*  
13.95
- KEY LIME PIE
- COCONUT TRES LECHES CAKE
- NEW YORK CHEESECAKE  
*with strawberries . . add \$2*

**PITTSBURGH BLUE BROWNIE**


TOPPED WITH CARAMEL, HOT FUDGE & ICE CREAM  
\$14.95

**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

**In order to maintain quality benefit programs, Pittsburgh Blue adds a 4% employee benefits and safety and sanitation protocol service charge to our guest checks. This is not an employee gratuity.**

\*Please note: These items may be served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

 Pittsburgh Blue Signature

## WINES BY THE GLASS

### REDS

PINOT NOIR	Glass	Bottle
Underwood (Oregon, 2019)	\$11	\$37
Talbot 'Kali Hart' (Monterey, California, 2017)	\$15	\$51
Willakenzie Estate 'Gisele' (Yamhill-Carlton, Willamette Valley, Oregon, 2016)	\$19	\$67

#### BLEND

Joel Gott 'Washington Red' (Columbia Valley, Washington, 2016)	\$12	\$40
Chappellet Mountain Cuvee (Napa Valley, California, 2016)	\$18	\$60
Quantum (Napa Valley, California, 2017)	\$21	\$74
The Prisoner (Napa Valley, California, 2018)	\$23	\$85

#### INTERESTING REDS

Boomtown, Merlot (Columbia Valley, Washington, 2018)	\$9	\$30
Conquista Oak Cask, Malbec (Mendoza, Argentina, 2018)	\$12	\$40
Seghesio 'Angela's Table', Zinfandel (Sonoma, California, 2018)	\$15	\$51

#### OLD WORLD

Luigi Giordano, Nebbiolo/Arneis (Langhe, Piemonte, 2018)	\$14	\$47
Ca' Marcanda, Promis, Sangiovese/Syrah/Merlot (Toscana, Italy, 2016)	\$20	\$72

#### CABERNET

Round Hill (California, 2018)	\$10	\$34
Thurston Wolfe 'The Teacher' (Horse Heaven Hills, Washington, 2017)	\$17	\$57
Justin (Paso Robles, California, 2017)	\$19	\$67
Quilt (Napa Valley, California, 2017)	\$20	\$72

### WHITES

#### BLANCS & PINOTS

BLANCS & PINOTS	Glass	Bottle
Luccio, Pinot Grigio (Delle Venezie, Italy, 2018)	\$9	\$30
Sileni, Sauvignon Blanc (Marlborough, New Zealand, 2019)	\$12	\$40
Tribute, Sauvignon Blanc (Monterey, Central Coast, California, 2018)	\$14	\$47
Willamette Valley Vineyards, Pinot Gris (Willamette Valley, Oregon, 2018)	\$13	\$42

#### CHARDONNAY

Benziger (Sonoma, California, 2017)	\$10	\$34
Markham (Napa Valley, California, 2018)	\$16	\$53
Albert Bichot (Pouilly-Fuissé, Burgundy, 2017)	\$19	\$67

#### INTERESTING WHITES/ROSÉ

CHATEAU STE. MICHELLE 'EROICA', Riesling (Columbia Valley, Washington, 2015)	\$12	\$42
Guilhem, Rosé (Languedoc, France, 2018)	\$12	\$40

#### BUBBLES

Portell Brut, Cava (Conca de Barberá, Spain)	\$12	\$44
La Marca, Prosecco (Veneto, Italy)	\$11	\$40
Scharffenberger, Brut Rosé (Mendocino, California)	\$15	\$56

## HOUSE COCKTAILS

### WHISKEY

<b>PB OLD FASHIONED</b> buffalo trace / turbinado syrup / angostura bitters / orange	\$13
<b>A CLOCKWORK ORANGE</b> maker's 46 / licor 43 / regans' orange bitters / house-made sweet & sour / caramelized orange	\$13
<b>ROCKY MOUNTAIN MONTE CARLO</b> PB Stranahan's Whiskey / benedictine / angostura bitters	\$13

### VODKA & RUM

<b>ROSEMARY LEMON DROP</b> citrus vodka / rosemary syrup / lemon	\$13
<b>BLACKBERRY MOJITO MARTINI</b> bacardi limon / fresh mint / lime / blackberry puree	\$13

### GIN

<b>BASIL EXPOSITION</b> bombay dry / cocchi americano bianco / fresh basil / lemon	\$12
<b>LAST WORD</b> gin / luxardo maraschino / green chartreuse / lime juice	\$12
<b>NEGRONI SOUR</b> death's door / campari / st. agrestis amaro / egg white / lemon	\$12

### AGAVE

<b>BIGMOUTH STRIKES AGAIN</b> grilled pineapple & jalapeno infused sauza hornitos plata / grand marnier / lime / agave nectar / pineapple / cilantro	\$12
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### OTHER FINE SPIRITS

<b>HIPS LIKE CINDERELLA</b> elderflower liqueur / bubbles / crème de violette / lemon	\$12
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## WINES BY THE BOTTLE

### REDS

#### PINOT NOIR

WILLAMETTE VALLEY			
ARCHERY SUMMIT	2017	\$80	
ST. INNOCENT 'TEMPERANCE HILL'	2015	\$88	

#### CALIFORNIA

MEIOMI	2017	\$48	
BELLE GLOS 'CLARK & TELEPHONE' Santa Barbara County	2017	\$89	

#### ZINFANDEL

SEGHEISIO			
Old Vine	Sonoma, California	2015	\$75
Rockpile	Sonoma, California	2016	\$100
TURLEY 'Juvenile'	California	2017	\$70
RIDGE 'Pagani Ranch'	California	2015	\$95

#### MERLOT

MARKHAM	Napa Valley, California	2016	\$55
DUCKHORN	Napa Valley, California	2016	\$115

#### SYRAH/MALBEC

STAGS' LEAP WINERY ESTATE PETITE SIRAH	Napa Valley, California	2016	\$95
FELINO VIÑA COBOS MALBEC	Mendoza, Argentina	2018	\$51

#### MERITAGE/BLENDS

ORIN SWIFT			
PAPILLON	Napa Valley, CA	2016	\$140
MACHETE	Napa Valley, CA	2016	\$105
GAJA 'SITO MORESCO'			
Langhe, Italy		2016	\$120
JUSTIN			
ISOSCELES	Paso Robles, CA	2015	\$140
ISOSCELES RSV	Paso Robles, CA	2012	\$265

#### CABERNET

##### NAPA VALLEY

FRANCISCAN		2017	\$70
PINE RIDGE		2016	\$90
CAYMUS	Napa Valley	2018	\$170
PAUL HOBBS 'CROSSBARN'		2016	\$95
JOSEPH PHELPS		2016	\$135
STAG'S LEAP WINE CELLARS			
Artemis		2017	\$120

##### ALEXANDER VALLEY

FERRARI-CARANO		2016	\$85
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##### ADDITIONAL SUPERB CABERNET

AUSTIN HOPE	Paso Robles, California	2017	\$80
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### WHITES

#### CHARDONNAY

BLINDFOLD [BY THE PRISONER]	California	2017	\$55
JORDAN	Russian River Valley, California	2016	\$75
TREFETHEN	Oak Knoll District - Napa Valley, California	2017	\$75
CAKEBREAD	Napa Valley, California	2016	\$95

#### SAUVIGNON BLANC

LES FROIDS, COTEAUX DE GIENNOIS	Loire Valley, France	2016	\$44
CAKEBREAD	Napa Valley, California	2017	\$75

#### PINOT GRIS/GRIGIO

TERLATO	Friuli, Italy	2016	\$48
AMITY PINOT BLANC	Willamette Valley, Oregon	2016	\$40

#### RIESLING

DOMAINES SCHLUMBERGER 'LES PRINCES ABBES'	Alsace, France	2013	\$42
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#### CHAMPAGNE

VEUVE CLICQUOT	Reims	N/V	\$125
VEUVE CLICQUOT, ROSÉ	Reims	N/V	\$140

\*\*\*VINTAGES SUBJECT TO CHANGE\*\*\*

## BEER & CIDER

### DRAFT BEER

ABLE SUPERGIANT		
GOLDEN ALE		\$6
ANGRY ORCHARD CRISP		\$6.5
COORS LIGHT		\$6
STELLA ARTOIS		\$8
CASTLE DANGER CREAM ALE		\$6.5
BENT PADDLE AMBER		\$7
STEEL TOE SIZE 7		\$7
3 FLOYD'S BARBARIAN HAZE IPA		\$8
MODIST DREAMYARD IPA		\$8
LAGUNITAS IPA		\$7
SURLY FURIOUS		\$8
DESCHUTES		
OBSIDIAN STOUT NITRO		\$7.5

### BOTTLES

AMSTEL LIGHT	\$6
BLUE MOON	\$5.5
BUDWEISER	\$5.5
BUD LIGHT	\$5.5
CORONA	\$5.5
HEINEKEN	\$6
MICHELOB ULTRA	\$5.5
MILLER LITE	\$5.5
NEWCASTLE	\$6
BUCKLER [NON ALCOHOLIC]	\$5.5
DESCHUTES	
BLACK BUTTE PORTER	\$6

### CRAFT BOTTLES & CANS

GUINNESS 16oz	\$7
PILSNER URQUELL 16.9oz	\$6.5
CRISPIN CIDER 16OZ	\$7
LIFT BRIDGE FARM GIRL 16oz	\$6.5
NEW BELGIUM FAT TIRE	\$5.5
SAMUEL ADAMS BOSTON LAGER	\$5.5
SUMMIT EPA	\$6
SURLY HELL 16oz	\$6.5
TOPPLING GOLIATH PSEUDOSUE 16oz	\$6.5
WHITE CLAW HARD SELTZER (MANGO, BLACK CHERRY)	\$6

## DRIVING DRINKS \$6

### BLACKBERRY LEMONITO

lemonade, mint, blackberry puree, Sprite

### MINT BASIL LIMEADE

fresh mint and basil, lime juice, simple syrup, soda

### ROSEMARY GRAPEFRUIT SPARKLER

grapefruit juice, rosemary syrup, lemon, soda

## NON-ALCOHOLIC

### AQUA PANNA (STILL)

500ml - \$4.25  
1 Liter - \$8

### SAN PELLEGRINO (BUBBLES)

500ml - \$4.25  
1 Liter - \$8

### POMPELMO (GRAPEFRUIT)

\$3.25