




APPETIZERS FOR SHARING


CALAMARI	18.95
<i>sweet peppers, lemon aioli</i>	
 BOURBON MAPLE GLAZED BACON	19.95
<i>sweet corn purée, spoonbread, jalapeños</i>	
JUMBO LUMP CRAB CAKE	17.95
<i>herb aioli</i>	
COCONUT SHRIMP	19.95
<i>spicy ginger pineapple chutney</i>	
JUMBO SHRIMP COCKTAIL	21.95
<i>cocktail sauce & fresh horseradish</i>	
 SEA SCALLOPS 'BENEDICT'*	24.95
<i>applewood-smoked bacon, hollandaise, brioche bread</i>	

SOUPS & SIDE SALADS

SWEET CORN LOBSTER CHOWDER	CUP 9.95	BOWL 13.95
<i>fresh lobster, sliced jalapeños & crème fraîche</i>		
 STEAKHOUSE CHILI	CUP 9.95	BOWL 13.95
<i>crema, pickled red onion, micro cilantro</i>		
FRENCH ONION SOUP		CROCK 13.95
CAESAR SALAD*		11.95
<i>romaine, shaved parmesan, soft boiled egg, house-made caesar dressing & herbed butter croutons</i>		
THE DINNER SALAD		9.95
<i>iceberg lettuce, cherry tomatoes, cucumber, red onion, croutons & your choice of house-made dressing</i>		
SPINACH SALAD		12.95
<i>bacon crumble, goat cheese, candied pecans, apple, dried-cranberries, red onion, maple-cider vinaigrette</i>		
BLT ICEBERG WEDGE		12.95
<i>crumbled blue cheese, tomato, red onion, applewood-smoked bacon with your choice of house-made dressing</i>		


*Ranch, Blue cheese, Balsamic Vinaigrette, Caesar,
Lemon Mustard Vinaigrette, Herb Champagne Vinaigrette, 1000 Island, French*

ENTRÉE SALADS

SEAFOOD COBB SALAD	22.95
<i>king crab, 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>	
ROASTED BEET & BURRATA SALAD*	14.95
<i>roasted golden & ruby red beets with creamy burrata cheese, arugula, hazelnuts, herb-champagne vinaigrette, balsamic drizzle</i>	

BURGERS & SANDWICHES

served with hand-cut parmesan fries

CLASSIC BURGER*	16.95
<i>lettuce, tomato, onion - add cheese \$1 - add applewood-smoked bacon \$2</i>	
KNIFE AND FORK CHICKEN CLUB	15.95
 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 horseradish, applewood-smoked bacon & toasted bread crumbs</i>		<i>topped with tillamook cheddar & applewood-smoked bacon</i>	
MUSHROOM-CAPPED FILET*	52.95	FILET "OSCAR"*	61.95
<i>broiled with a mushroom & fresh herb crust</i>		<i>topped with a lump crab cake, asparagus & béarnaise</i>	
<i>for the lighter appetite - try our PETITE FILET* 34.95</i>			

Steak Sauces & Enhancements

Béarnaise Sauce • Blue Cheese Sauce • Horseradish Cream • Chimichurri 2.95 each

Thick-cut Bacon add 2.95 • Nueske's Bacon add 3.95 • Fried Eggs* add 2.00 • Canoe of Bone Marrow add 8.95

PITTSBURGH BLUE PROPRIETARY STEAKS

AGED CHOICE SIRLOIN*	38.95	COWBOY RIBEYE*	59.95
AGED RIBEYE*	53.95	BONE-IN NEW YORK STRIP*	50.95
BONE-IN TENDERLOIN*	65.95	PORTERHOUSE*	59.95

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	26.95	PISTACHIO CRUSTED WALLEYE*	36.95
<i>rosemary-lemon pan jus</i>		<i>lemon-dill butter sauce</i>	
CEDAR PLANK ROASTED SALMON*	35.95	CRAB LEGS*	MARKET
<i>horseradish-parmesan crust, whole-grain mustard sauce</i>		<i>with drawn butter</i>	
VEGETARIAN LINGUINI	22.95	SOY MISO GLAZED SEA BASS*	39.95
<i>seasonal vegetables, compound herb butter, shaved parmesan, balsamic drizzle</i>		<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 & CHEESE SAUCE	GROWN-UP MAC & CHEESE
CREAMED SWEET CORN	HONEY GLAZED CARROTS	<i>add lobster \$5</i>
ASPARAGUS/HOLLANDAISE	CREAMED SPINACH	GREEN BEANS AMANDINE
		BUFFALO BRUSSEL SPROUTS

LOADED MASHED POTATOES

applewood-smoked bacon, sour cream, cheddar cheese & chives
SINGLE (serves 1-2) 11.95 LARGE (serves 3-4) 16.95

HAND-CUT PARMESAN FRIES.	9.95	HASH BROWNS	15.95
ONE POUND BAKED POTATO.	9.95	HASH BROWNS WITH ONION.	16.95
<i>loaded applewood-smoked bacon, cheddar cheese, sour cream & chives</i>		<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 3% 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 foodborne illness. *Served raw or undercooked